



Chef's Chalkboard Menu

Small Plates

Low Country Crab Dip for Two 16

Backfin crab, pimento cheese, homemade chips.

MaQue Choux Oysters 18

Atlantic Oysters on the half shell, roasted with bacon, "Holy Trinity" of onion, bell peppers, celery; butter, corn and bechamel.

Grouper Bites 15

Atlantic Grouper, hand breaded, lightly fried, shaved cabbage, sweet & spicy aioli, spring onion.

Entrees

Seafood Rockefeller Au Gratin 32

Sea scallops and shrimp, sautéed spinach, fresh herbs, diced potato, cream and cheese.

Atlantic Salmon 27

Pan roasted, couscous & farro, asparagus, Heirloom tomato relish, citrus beurre blanc.

Chicken Rigatoni 23

Grilled chicken breast, roasted garlic-sundried tomato cream sauce, spinach, and fresh herbs.

Dessert 9

Banana pudding cookie butter pie.