New Year's Chalkboard Menu

Prix Fixe $57 or A La Carte

Small Plates

Coconut Shrimp 15

Atlantic Shrimp, sweet coconut, lightly fried, served with house-made savory pepper jelly

Traditional Southern Oyster Stew 15

Fresh local oysters, cream, butter, sherry, sweet onion, parsley, toasted baguette

NYE Fried Black Eyed Peas 11

Bourbon candied bacon & Old Bay seasoning

Entrees

Sea and Land 40

USDA choice NY strip steak with cabernet demi-glace, lump crab cake with citrus-prosecco beurre blanc, sauteed string beans and skin-on, red mashed potatoes

Uptown Southern Scallops 39

Local fresh sea scallops, pan seared, traditional Hoppin Jon, and sweet corn coulis

Crab Stuffed Flounder 39

Local flounder baked with a backfin crab and fresh herb stuffing, lemon & saffron beurre blanc, sauteed brussel sprouts with bacon, rice pilaf

Dessert

Chocolate Crème de Pot with fresh cherry whipped cream 9

Call to reserve (910) 256-4646