

SUMMER CELEBRATION \$49

SELECT ONE FROM EACH COURSE

FIRST COURSE

FRIED ARTICHOKE HEARTS

LEMON GARLIC AIOLI

LEMON GINGER WATERMELON SALAD

SPICED TOASTED PEPITAS, MIXED GREENS, WATERMELON, BASIL,
FETA, LEMON GINGER DRESSING

BAKED OYSTERS ALCIATORE

CREAM, SPINACH, BACON, PERNOD, CITRUS BEURRE BLANC



SCALLOPS ON THE HALF SHELL

WAKAME, SWEET CHILI SAUCE, PICKLED RED ONION

SECOND COURSE

CHARLESTON CHICKEN

ROASTED ORGANIC HALF CHICKEN, SWEET POTATO SPAETZLE,
SHAVED BRUSSELS SPROUTS, PICKLES, BUTTERED HOT SAUCE

CRAB CAKE FRITES

BAYOU REMOULADE, ROCKET SALAD, FRENCH FRIES

CAROLINA CAMPANELLE

FARMHOUSE CHEDDAR, PULLED PORK, DATIL PEPPER SLAW, GREEN ONION

MEDITERRANEAN GRILLED SWORDFISH

ISRAELI COUSCOUS, TOMATOES, KALAMATA OLIVES, CUCUMBER, FETA,
LEMON CAPER BEURRE BLANC, CRISPY CAPERS

THE SEA BLT

CHILLED LOBSTER, SHRIMP, & CRAB SALAD, FRIED GREEN TOMATOES,
BACON, CORN, ARUGULA, SMOKED TOMATO VINAIGRETTE

THIRD COURSE

BLOOD ORANGE SORBET

BEIGNETS

CHOCOLATE & CARAMEL SAUCES



PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES
EATING RAW OR UNDERCOOKED SHELLFISH,
MEAT OR POULTRY COULD BE HARMFUL TO YOUR HEALTH.