

Grits & Pastas

Charleston Shrimp & Grits

sautéed jumbo shrimp & tasso ham over a bed of grits, smothered in a white wine herb chicken veloute - 21

Wasabi Crusted Yellowfin Tuna

fresh Ahi tuna, served rare, with ginger soy mayo & wasabi mayo, served over grits and sesame soy seared asparagus - 22

Blackened Salmon & Lump Blue Crab

fresh Atlantic salmon topped with lump blue crab & lime cilantro beurre blanc, served over grits and sautéed asparagus - 24

Blackened Sea Scallops

giant scallops and parmesan cream sauce with bacon, corn & leeks served over grits and sautéed spinach - 26

Grilled Chicken Tortellini

cheese filled tri-color tortellini tossed in a parmesan cream sauce with bacon, spinach & red onion - 17

try it blackened or with:

shrimp - 5 scallops - 9 shrimp & scallops - 8

Low Country Favorites

Carolina Black Grouper

roasted black grouper topped with crimini mushroom, bacon & leek vinaigrette, served over sour cream & chive mashed potatoes and sautéed spinach - market price

Pecan Crusted Rainbow Trout

butterflied rainbow trout, deep fried, topped with Granny Smith apple butter, served with sour cream & chive mashed potatoes and bacon seared green beans - 20

Cornmeal Battered Catfish

filets of Louisiana catfish, deep fried, served with Creole tartar sauce, sweet potato fries and collard greens - 17

Carolina Crab Cakes

Carolina lump blue crab cakes topped with sweet corn relish, served with Cajun remoulade, sour cream & chive mashed potatoes and steamed vegetables - 23

Southern Fried Chicken Livers

topped with country ham & onion confit, served with sour cream & chive mashed potatoes and collard greens - 16