

Half Price Wine



Every Wednesday

Starters, Salads, Soups	
Soup of the Day	6.95
Butternut Squash Soup	7.25
The Wedge crumbled blue cheese, bacon, tomato, ranch dressing	7.95
Caesar Salad shaved parmesan cheese, croutons, creamy Caesar dressing	6.95
House Salad field greens, tomatoes, Manchego cheese, balsamic vinaigrette	5.95
Goat Cheese Salad field greens, goat cheese, orange vinaigrette	7.25
Appetizers	
Fried Green Tomatoes chow chow relish, Savannah BBQ sauce	7.95
Crispy Fried Catfish fingers, coleslaw, fresh lemon, tartar sauce	7.25
Crab and Artichoke Dip served piping hot with baguette	9.50
Low Country Louie lobster, crabmeat, crayfish, fresh corn cob lets, Creole mayonnaise	9.50
Whole Belly Clams fresh lemon, tartar sauce	8.95
Cape Fear Scallops tomato, shallots, bacon, buttery clam broth, over grits	8.95
Carolina Gumbo Andouillie sausage, okra, jalapenos, brown rice	8.95

Visa, Master Card, Discover, American Express

18% gratuity for parties of 8 or more

Gift Cards Available



Reserve Now
for Holiday Parties



Main Courses

Herb Roasted Chicken stewed green beans, mashed potatoes, pan jus	16.95
Seared Beef Medallions asparagus, mashed potatoes, red wine sauce	20.95
Pork Chop spinach, candied yams, calvados apple jus	18.95
Seared Scallops mushroom-sweet potato hash, asparagus, cider butter sauce	19.95
Steamed Mussels PEI mussels, garlic, herbs, buttery clam broth, lemon wedge, Ciabatta Baguette	13.95
Crispy Sea bass wild mushrooms and fingerling potato ragout, over creamed corn	24.95
Charleston Shrimp and Grits shallots, tomatoes, Andouillie sausage, buttery clam broth, stone mill grits	18.95
Jumbo Lump Crabcakes corn and black eyed pea succotash, shoestring potatoes, mustard cream sauce	23.95
New York Strip sautéed spinach, potato croquettes, maitre d’ butter	21.95
Grilled Salmon roasted corn and Edamame succotash, fingerling potatoes, lemon butter sauce	19.95
Braised Beef Short Rib asparagus, mashed potatoes, bordelaise sauce	19.95
Butternut Squash Ravioli squash and goat cheese ravioli, fresh spinach, wild mushroom ragout, marinara sauce	14.95
Seared Ahi tuna jerk seasoned with julienne squash, roasted fingerling potatoes, pineapple butter sauce	23.95

Big Salads

Chicken Caesar Salad crisp romaine, croutons, parmesan cheese, grilled chicken, creamy Caesar dressing	12.95
Grilled Salmon Salad roasted beets, goat cheese, walnuts, orange vinaigrette	13.95
Tenderloin Salad blue cheese, fresh corn cob lets, caramelized onions, raspberry vinaigrette	14.95

Sandwiches

Sandwiches served with Fries, Coleslaw or Fresh Fruit

Hamburger lettuce, tomato, onion, sesame seed roll w/cheese: add .50 w/bacon: add .75 w/mushrooms: add .50	9.25
Grilled Chicken Sandwich baby arugula, guacamole, tomato, sesame seed roll	9.95

Cocktails – \$8.00

Side Car
Cosmopolitan
Dirty Martini
Brandy Alexander

Sides (Choose 3 as an entrée for 10.95)	
Candied Yams	4.00
Sautéed Spinach	4.00
Creamy Grits	4.00
Mashed Potatoes	4.00
Wild Mushroom-Sweet Potato Hash	4.50
French Fries	4.00
Asparagus	4.50
Stewed Green Beans	4.50
Haricots Verts	4.50
Aged White Cheddar Macaroni and Cheese	5.50

Cold Beers

Drafts	
Loose Cannon	
Stella Artois	
Sam Adams	
Pabst Blue Ribbon	
Yuengling	
Blue Moon	
Guinness	
Warsteiner Oktoberfest	
Bottles	
Amstel Light	
Anchor Steam	
Budweiser	
Bud Lite	
Corona	
Coors	
Heineken	
Michelob Ultra	
Miller Hi-Life	
Miller Light	
Natty Boh	
Rolling Rock	
St. Pauli Girl, NA	
Woodpecker	

Beverages

Coffee, Decaf, Espresso	
Cappuccino, Latte	
Iced Mocha	
Arnold Palmer	
Tea, Iced Tea, Sweet Tea	
Pink Lemonade	
Coke, Diet Coke	
Stewart’s Root Beer	
Sunkist Orange	
7-Up, Tonic, Ginger Ale	