



RESTAURANT WEEK

\$ 6 0

CHOICE OF APPETIZER

LOW COUNTRY OYSTERS

Hand-battered and lightly fried, served over roasted corn with smoked bacon and caramelized shallots

BLUEBERRY SALAD

Fresh arugula salad with blueberries, River Street Sweets® glazed pecans, Parmesan, and a sherry–avocado oil vinaigrette

RED CRAB CLAWS

Shelled, scored and gently steamed, served with drawn butter, garlic butter, cocktail sauce, and a lemon wedge

CHOICE OF ENTRÉE

SCORED RED DRUM

Served over Carolina Gold rice, finished with a bourbon–sweet tea glaze and garnished with grilled okra and microgreens

CLAM LINGUINE

Prepared with caramelized fennel, asparagus tips and grape tomatoes tossed in a light Pernod, basil, Romano and sundried tomato cream sauce

OVEN BRAISED DUCK

Tender oven-braised duck paired with a bright peppermint jelly sauce, accompanied by roasted sweet potatoes and Brussels sprouts

CHOICE OF DESSERT

APPLE BRÛLÉE

Fresh apples baked in a cinnamon brown butter custard, topped with chocolate crumbles and drizzled with burnt orange caramel

PECAN PIE

Classic pecan pie served with whipped cream, fresh mint, and a drizzle of caramel sauce
