Housed in the former Harriott Pinckney Home for Sailors in Charleston’s Market Street district, Tempest pays homage to the location’s rich history; offering guests local and sustainable seafood cooked over charcoal.

Phone
843.996.4966

Email
Sales@TempestCharleston.com

Location
32C N. Market Street
Charleston, SC 29401
Meet Our Sales Manager

CESAR TELLEZ

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone
843.732.4772

Email
Cesar@the5thstreetgroup.com

Location
32C N. Market Street
Charleston, SC 29401
Our main dining room is located upstairs overlooking the historic city market with a separate door for guests to enter to provide a fully private experience. The white oak wood paneling and custom artistry provide the perfect ambiance to host intimate events.

40 Seated
50 Standing Cocktail

Virtual Walk Through
Downstairs

26 Seated
40 Standing Cocktail

Virtual Walk Through

About the Space

Our downstairs dining room allows guests to enjoy the benefits of a private room, experiencing the unique ambiance with views of our custom made 700 square foot art piece by local artist, Honey McCrary. The main bar is also dedicated and staffed exclusively for your guests.
Garden Patio

10 Seated

About the Space

Our Semi-Private Patio overlooks bustling Market Street. The space has outdoor tables and chairs with seating up to 18 guests. The historic Charleston store front is adorned with impeccable greenery and florals with views of the original outside architecture. This space is popular during the spring, fall, and winter months with fans for the warmer days and heaters for the cooler days.
Buyout

90 Seated
110 Standing Cocktail

Virtual Walk Through

About the Space

A full buyout of the space includes our Garden Patio, Upstairs, and Downstairs dining rooms as well as our bar. Our multi level space seats 40 guests upstairs and 40 guests downstairs where our main bar is located.

For a cocktail style reception, we are able to remove some of the furniture to add additional space for cocktailing with food stations both upstairs and downstairs.
# Plated Dinner Menu

**Tier 1**  
$85 per person

- **Family Style Appetizer**  
  Oyster and Shrimp Platter  
  Ocean Rolls

- **First Course**  
  Chef's Seasonal Soup  
  Mixed Green Salad

- **Main Course (Select 4)**  
  Maryland Crab Cake  
  Pan Seared Flounder  
  Swordfish  
  Chicken  
  Risotto

- **Dessert**  
  Honey Pot de Creme  
  Some More  
  Ice Cream

**Tier 2**  
$100 per person

- **Family Style Appetizer**  
  Two Tier Shellfish Tower  
  Ocean Rolls

- **First Course**  
  Chef's Seasonal Soup  
  Mixed Green Salad

- **Main Course (select 4)**  
  NY Strip - *Medium Rare or Medium Well  
  Maryland Crab Cake  
  Pan Seared Flounder  
  Swordfish  
  Chicken  
  Risotto

- **Dessert**  
  Honey Pot de Creme  
  Some More  
  Ice Cream

**Tier 3**  
$125 per person

- **Family Style Appetizer**  
  Three Tier Shellfish Tower  
  Ocean Rolls

- **First Course**  
  Chef's Seasonal Soup  
  Mixed Green Salad

- **Main Course (select 4)**  
  Butterfly Snapper  
  NY Strip - *Medium Rare or Medium Well  
  Maryland Crab Cake  
  Pan Seared Flounder  
  Swordfish  
  Chicken  
  Risotto

- **Dessert**  
  Honey Pot de Creme  
  Some More  
  Ice Cream

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***exclusive of tax, gratuity & admin fee - menu items may change seasonally - menu prices are subject to change***
Plated Dinner Menu Selections

Main Course Selections
Select 4

- **Snapper (Tier 3 Only)**
  peperonata, 25 year aged balsamic, lemon

- **NY Strip**
  Medium Rare or Medium Well
  (Tier 2 and 3 Only)
  red potatoes, daikon, chimichurri

- **Maryland Crab Cake**
  creamy macque choux, guanciale,
  red pepper reduction

- **Swordfish**
  charred bearnaise, charcoal cabbage, truffle

- **Chicken**
  sea island peas, root vegetables, brown butter

- **Risotto**
  Anson Mills rice, brown butter, mushroom, roe

- **Pan Seared Flounder**
  oyster stew, kale, whitefish roe

Dessert Selections

- **Honey Pot de Creme**
  Pine nut toffee, bee pollen, black lava salt

- **Some More**
  Bailey's chocolate ganache, cookie butter mousse,
  toasted marshmallow, graham cracker

- **Ice Cream**
  Daily selection, macaron

Optional Family Style Sides
Serves 3-4 guests each

- **Bok Choy**
  Horseradish, citrus

- **Fingerling Potatoes**
  kewpie, bonito, togarashi

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**Hors D'oeuvres**

12 pieces per platter

**Ocean Rolls** 24  
Dashi butter, nori

**Fried Sweet Potato** 60  
sweet potato square, bacon jam

**Surf and Turf Crostini** 108  
Tuna, ribeye, Garum vinaigrette, garlic crouton

**Shrimp Po' Boy Slider** 96  
toasted brioche, fried shrimp, slaw, spicy mayo

**Mini Tartlets**  
Vegetarian 45  
Seafood 60

**Mushroom Cabbage Roll** 60  
pickled and roasted mushroom, charred bernaise, truffle

**Broccolini** 48  
crispy grain, macha

**Crudo Bites** 96  
seasonal set

**Chicken Fried Steak** 80  
lemon aioli

**Shrimp Skewer** 92  
seasonal accompaniments

**Oysters**  
Raw - 48  
Roasted - 54  
Fried - spicy kewpie, lemon, caviar - 60  
Caviar - 115

**Crab Cake & Caviar** 140  
old bay, lemon, osetra

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# Hors D'oeuvres Priced Per Person

For 2 hours  
Passed options available for partial and full buyouts

<table>
<thead>
<tr>
<th>Tier 1 Package</th>
<th>Tier 2 Package</th>
<th>Tier 3 Package</th>
</tr>
</thead>
</table>
| $60 per person 2 hours  
$15 per person each additional hour | $80 per person 2 hours  
$25 per person each additional hour | $90 per person 2 hours  
$30 per person each additional hour |

Choose 4 Tier One Selections  
Choose 4 Tier 1 Selections & 3 Tier 2 Selections  
Choose 9 from any tier

### Tier 1 Selections
- Ocean Rolls
- Fried Sweet Potato
- Roasted Shrimp Cocktail
- Vegetarian Tartlet
- Fried Rice Crisp
- Broccolini

### Tier 2 Selections
- Shrimp Skewer
- Stuffed Pasta
- Seafood Tartlet
- Mushroom & Cabbage Roll
- Ceviche
- Surf and Turf Crostini
- Crudo Bites

### Tier 3 Selections
- Fried Oysters
- Shrimp Po Boy Sliders
- Roasted Oysters
- Chicken Fried Steak
- Crab Cakes
- Raw Oysters

### Assorted Dessert Platter  
12 pieces  
$35

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Plated Brunch Menu

**Tier 1**
$40 per person

First Course
Mixed Greens Salad
Yogurt Parfait

Main Course (Select 3)

**Tier 2**
$60 per person

Family Style Appetizer
Oyster or Shrimp Platter

First Course
Mixed Greens Salad
Yogurt Parfait

Main Course (select 4)

Main Course Selections

**Tier 2**

Tempest Burger
Whiskey bacon jam, allium, Calabrian aioli

Local Mushroom Omelette
Blue Pearl mushrooms, American cheese, hash browns, toast

Eggs Benedict
Black forest ham, spinach, hollandaise, English muffin

Soufflé Pancakes
Fermented local honey, whipped butter, sea salt

French Toast
Crème anglaise, pecan, green apple

Shrimp and Grits (Tier 2)
Charleston Gold middlins, shrimp, tasso gravy

Maine Lobster Roll (Tier 2)
Dill, lemon, salt and vinegar chips

Steak & Eggs (Tier 2)
Coal roasted ribeye, root vegetable hash, beef jus

Crab Cake (Tier 2)
Sautéed bok choy, horseradish crema, Old Bay oil

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# Plated Lunch Menu

**Tier 1**

$40 per person

- **First Course**
  - Chicories Salad
  - Chef's Seasonal Soup

- **Main Course (Select 3)**

**Main Course Selections**

Select 4

- *Salmon Niçoise Salad*
  - Olives, fennel, lemon-thyme vinaigrette

- *Gumbo*
  - Mussels, clams, Carolina gold rice

- *Philly Cheese Steak*
  - Prime rib roast, onions, peppers

**Tier 2**

$60 per person

- **Family Style Appetizer**
  - Oyster or Shrimp Platter

- **First Course**
  - Tempest Caesar Salad
  - Chef's Seasonal Soup

- **Main Course (select 4)**

- *Swordfish Club*
  - House smoked swordfish "bacon", ham, mustard, spicy honey

- *Fried Fish Sandwich*
  - Garlic aioli, coleslaw

- *Tempest Burger*
  - Tomato, lettuce, umami aioli

- *Shredded Pork Sandwich*
  - Caramelized onions, horseradish aioli

- *Shrimp Po Boy*
  - Chili aioli, fresh herbs

**Dessert Selections**

$10 Per Person

- *Honey Pot de Creme*
  - Pine nut toffee, bee pollen, black lava salt

- *Ice Cream*
  - Daily selection, macaron

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## Beverage Packages

<table>
<thead>
<tr>
<th>Package</th>
<th>Cost</th>
<th>Duration</th>
<th>Additional Duration Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brunch Package</td>
<td>$35 Per Person</td>
<td>1.5 Hours</td>
<td>Each Additional Hour $10 per person</td>
</tr>
<tr>
<td>Tier One Package</td>
<td>$40 per Person</td>
<td>2 Hours</td>
<td>Each Additional Hour $10 per person</td>
</tr>
<tr>
<td>Tier Two Package</td>
<td>$65 Per Person</td>
<td>2 Hours</td>
<td>Each Additional Hour $15 per person</td>
</tr>
</tbody>
</table>

### Wine & Brunch Beverages
- Sauvignon Blanc
- Pinot Noir
- Sparkling Rose
- Prosecco
- Mimosas
- Bloody Mary
- Aperol Spritz
- All Bottled and Draft Beer

### Wine and Beer
- Sauvignon Blanc
- Chardonnay
- Rose
- Cabernet
- Pinot Noir
- Malbec
- Grey Goose
- Hendrick’s
- Mount Gay
- Don Julio Blanco
- Maker’s Mark
- Crown Royal
- Woodford Reserve
- Glenfiddich 12 Year
- Sauvignon Blanc
- Chardonnay
- Pinot Noir
- Bordeaux
- Sparkling
- Import Beer Options
- Local Beer Options

### Additions
- **Champagne Toast**
  - $4 per person

- **Specialty Cocktail**
  - $5 per person

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Frequently Asked Questions

Can I bring in outside food or beverage?
We do not allow any outside food and beverage to be brought in without prior consent. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.

How long can my event be?
Your event space rental includes exclusive use for up to three hours. We can accommodate parties of longer duration with advanced notice.

Can you accommodate a guest in my group in a wheelchair?
Yes, our patio and downstairs dining room are wheelchair accessible.

Where are you located?
Tempest is located directly across from the Charleston City Market at 32C N. Market Street directly beside our sister location, Church and Union.

How many people do the family style sides serve?
The family style sides serve 3-4 guests each.