

DINNER | OCTOBER 16, 2026

Small Plates

CHARLESTON CREAM OF CRAB SOUP
sherry, mace, chives | 12

BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche | 12

WHIPPED RICOTTA & LOCAL HONEY
marcona almonds, baby arugula, grilled baguette | 19

NORTH CAROLINA APPLE SALAD
candied pecans, buttermilk blue cheese, champagne vinaigrette | 17

FRIED GREEN TOMATOES
herb goat cheese, roasted red pepper coulis, pickled okra | 21

STEAMED LOCAL CLAMS
clammer dave clams, garlic cream, parsley, grilled baguette | 21

CAROLINA BBQ SHRIMP
celery root cream, bbq butter, grilled baguette | 18

GRASS FED BEEF CARPACCIO*
thinly sliced raw beef, red wine dijon, parmesan cheese, grilled baguette | 19

CHARCUTERIE PLATE
country pâté, pork rillettes, chicken liver mousse, pickled vegetables, grilled baguette | 21



CHILLED LOCAL SEAFOOD PLATTER

RAW STEAMBOAT CREEK OYSTERS
edisto island, sc

POACHED TARVIN SHRIMP
mt. pleasant, sc

CAROLINA BLUE CRAB SALAD
belhaven, nc

traditional accompaniments | 54

Mains

SHRIMP & GRITS
house sausage, country ham, tomatoes, green onions, garlic, marsh hen mill grits | 35

BBQ TUNA*
topped with cornmeal fried oysters, country ham butter, green onions, mustard q | 39

PAN SEARED NEW BEDFORD SCALLOPS
carolina gold rice, bok choy, corn, red miso, toasted benne seeds | 46

GRILLED LOCAL CHERRY POINT SWORDFISH
buttered cabbage, local oyster mushroom & onion soubise, warm bacon vinaigrette | 45

PAN ROASTED EAST COAST HALIBUT
local purple fingerling potatoes, green tomato jam, parsnip purée | 47

GRILLED HERITAGE FARM PORK CHOP*
caramelized blue cheese bread pudding, lacinato kale, sorghum mustard glaze | 39

PAN ROASTED DUCK BREAST*
duck leg confit, french lentils, a l'orange gastrique | 43

NEW ZEALAND LAMB RACK*
muhammara, roasted cauliflower gratin, rosemary cabernet reduction, pearl onions | 54

Grilled Allen Brothers Steaks

8oz CENTER CUT FILET MIGNON | 60
16oz PRIME RIBEYE | 68
add to any steak - grilled shrimp / fried oysters / truffle butter | 8

Sides | 10

MARSH HEN MILL GRITS | BROCCOLI & PARMESAN | BRAISED COLLARD GREENS
MASHED RED SKIN POTATOES | CRISPY BRUSSELS SPROUTS | CHARRED SHISHITO PEPPERS

RUSS MOORE
EXECUTIVE CHEF

ALLISON CAREY
GENERAL MANAGER

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
PLEASE ALERT YOUR SERVER TO ALL ALLERGIES