

Lunch

Appetizers

Oysters GF

New Orleans with Cajun butter, pimento or raw with champagne herb mignonette, lime 20

King Crab

butter poached, bay leaves, crostini MKT

Charcuterie

chef select MKT

Fried Green Tomatoes

cornmeal dusted, crab ravigote, green onion, red pepper coulis 16

Lobster Dip

crawfish, jalapeño, house hot sauce, cilantro, tortilla chips 16

Pork Belly

tomatillo purée, pineapple gastrique, pineapple salsa, pork rind crumble 16

Deviled Eggs

Nueske's bacon, d'espelette, micro mustard greens 8

Soups & Salads

Crab Louis

spicy tomato gazpacho, avocado, greens, sweet heat vinaigrette 18

Greens V, GF

greens mix, snap peas, spring peas, cucumber, watercress, fennel, radish, fried capers, whipped goat ricotta, green goddess tahini vinaigrette 12

Wedge

Nueske's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing, basil oil 12

Gumbo

duck confit, chicken, sausage, Carolina Gold rice 16

add on to any salad salmon 12, scallops 12, shrimp 12, chicken 8

Sandwiches

all sandwiches are served with fries, a side greens salad or a cup of soup

House Burger

two 4oz beef patties, American cheese, caramelized onion, HQ sauce, lettuce, tomato, *add fried egg (1) bacon (1)* 14

Lobster Roll

red tobiko, lemon garlic aioli, trinity, lemon 22

Hot Chicken

boneless chicken breast, spicy aioli, brussels sprouts green tomato kimchi slaw, pickled okra 14

Fried Shrimp Po'Boy

scallion aioli, pineapple salsa 16

Entrees

Pork Chop*

cheese, ham, poblano, chive purée, fingerling, pearl onions, mushroom demi 34

Smoked Short Rib

ginger cilantro rice, brussels sprouts and green tomato kimchi, sweet and spicy Korean sauce 34

Fried Chicken

choice of one side, biscuit, hot honey 22

New York Strip*

12oz USDA Prime Certified Angus Beef Center Cut NY Strip, choice of Bleu cheese or Cajun butter 40
add crab or lobster (8)

Fried Chicken & Waffle

brown butter yeast waffle, bourbon maple, d'espelette, collard greens 22

Scallops*

crawfish étouffée, red pepper coulis, Carolina Gold rice 30

Salmon* GF

pea purée, root crop, pea tendrils, horseradish supreme 28

Mussels

shrimp, scallops, Cajun saffron broth, grape tomatoes, sausage 20

Striped Bass GF

sweet corn purée, sweet corn succotash, lemon salad 28

Shrimp & Grits GF

andouille sausage, scallion, red eye gravy, trinity, garlic 28

Eggplant Steak V, GF

caponata, red pepper coulis, pea purée, sunchoke chips, roasted shiitake, micro amaranth, edible flowers 20

Sides 8

brussels sprouts garlic green beans collard greens
mac & cheese cornbread mashed potatoes

*(V) Vegetarian GF denotes gluten friendly, due to cross contamination we cannot guarantee to be gluten free
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.