

# VALENTINE'S DAY

## Prix Fixe Menu | Four Courses

Price per person dictated by entrée choice, gratuity not included

### APPETIZER

**She Crab Soup** a classic preparation with sherry, cream and crabmeat

**Duck Wings** tossed in a sweet and sour sauce

**Fried Oysters** breaded with saltine crumbs and served with Marker buffalo sauce

**Shotgun Shrimp** fried shrimp with our signature sweet and spicy shotgun sauce

**Black Eyed Pea Love Cakes** served with lime sour cream and pico de gallo

**Seared Ahi Tuna** crusted with peanuts, benne seeds, salt and peppercorns, served with ginger and soy reduction **\$5 additional**

### SALAD

**Baby Wedge** iceberg lettuce with tomatoes, red onion, house croutons, bleu cheese crumbles, applewood smoked bacon, Marker bacon dressing

**Baby Caesar** romaine lettuce with Caesar dressing, house croutons and parmesan

**Roasted Beet** tossed with roasted carrots, scallions and maple dijon vinaigrette with goat cheese

### ENTRÉE

**Beef Tenderloin** lump crab and mornay sauce, mashed potato cake, green beans 60

*Suggested wine pairing: Francis Coppola Claret Cabernet 9/35*

**Seared Scallops** with arugula, corn puree and bacon 46

*Suggested wine pairing: Kim Crawford Sauvignon Blanc 10/39*

**Shrimp Pasta** sautéed shrimp over angel hair pasta with arugula, tomatoes and scallions 42

*Suggested wine pairing: La Crema Chardonnay 9/35*

**Pecan Crusted Trout** North Carolina trout with rice and green beans 40

*Suggested wine pairing: Ca' Montini Pinot Grigio 9/35*

**Blackened Mahi Mahi** Marker smoked gouda grits, sautéed arugula, lump crab and lemon butter 46

*Suggested wine pairing: Chateau Ste. Michelle Riesling 8/31*

### DESSERT

Lava Cake

Key Lime Tartlet

Strawberries with Lemon Curd and Puff Pastry

Salted Caramel Cheese Cake

## SIGNATURE COCKTAILS

**Bulleit Bourbon Rye Old Fashioned** Bulleit Rye, sugar, bitters, fresh orange and lemon peel 10

**Kir Royale** Mumm Brut, Chambord, fresh lemon twist 9

**Coastal Collins** Stoli Vodka, Lemonade, soda, fresh muddled mint and strawberry 9

**Kilkenny Cosmo** Ketel One Vodka, cranberry juice, lime juice, Cointreau 9

## WHITE WINE

**Mumm Brut Split** *California* 8

**Gemma Di Luna** Moscato Split *Italy* 10

**Belstar** Cuvée Rosé *Italy* 10/39

**Belstar** Prosecco *Italy* 10/39

**Peter Mertes** Riesling *Germany* 7/27

**Chateau Ste. Michelle** Riesling *Washington* 8/31

**Kim Crawford** Sauvignon Blanc *New Zealand* 10/39

**Concannon** Pinot Grigio *California* 7/27

**Ca' Montini** Pinot Grigio *Italy* 9/35

**Concannon** Chardonnay *California* 7/27

**La Crema** Chardonnay *California* 9/35

**Old Soul** Chardonnay *California* 10/39

**Coastal Vines** White Zinfandel *California* 7

Corkage fee 15

## ROSÉ

**Sables d'Azur** Rosé *France* 12/45

**Minuty M** Rosé *France* 44

**Meoimi** Rosé *California* 10/39

## RED WINE

**Concannon** Pinot Noir *California* 7/27

**Z Alexander Brown** Pinot Noir *California* 9/35

**Belle Glos Meomi** Pinot Noir *California* 10/39

**La Crema** Russian River Pinot Noir *California* 57

**Concannon** Merlot *California* 7/27

**Benziger** Merlot *California* 10/39

**Septima** Malbec *Argentina* 9/35

**Concannon** Cabernet Sauvignon *California* 7/27

**Francis Coppola** Cabernet Sauvignon *California* 9/35

**Vina Robles** Cabernet Sauvignon *California* 10/39

**Z Alexander Brown** Blend *California* 9/35

## BEER

Amstel Light

Blue Moon

Budweiser

Bud Light

Bud Light Lime

Coors Light

Corona

Corona Light

Dogfish IPA

Dos Equis

Fat Tire

Guinness

Heineken

Inshore Slam

Killians

Landshark

Michelob Ultra

Miller Light

Natural Light

Palm Belgium Pale Ale

Sam Adams Boston

Southbound Scattered Sun

Stella Artois

Sweetwater 420

Tybee Blonde

Yuengling

20% gratuity will be added for parties of six or more guests