

FISH MARKET

Signature Entrees—Sea

CAJUN FRIED SNAPPER	Over cheddar grits with sauteed spinach and a sweet tomato jam.....	28
CRAB STUFFED LOBSTER TAILS	With mashed potatoes, maple glazed carrots, and a tarragon brown butter.....	44
SEAFOOD CIOPPINO	Fresh fish, shrimp, scallops, and mussels gently poached in a classic San Francisco style tomato fennel broth	32
FIG GLAZED SALMON	Over a warm autumn harvest bowl with ancient grains blend, roasted root vegetables, kale, goat cheese, and walnut vinaigrette.....	30
CHILEAN SEA BASS	With mushroom scallion risotto, Asian tomato relish, and soy-wasabi butter sauce	38
FISH & CHIPS	Tempura battered cod served with hand-cut steak fries, coleslaw, and tartar sauce.....	19
PAN SEARED SCALLOPS	With butternut squash puree, balsamic roasted brussels sprouts, and pork belly croutons.....	36
SHRIMP & GRITS	With andouille sausage, tasso ham, peppers, and onions in a Cajun cream sauce over stone ground parmesan Adluh grits. Topped with crispy potato sticks.....	19
SPICY SEARED TUNA*	Japanese 7 spice and panko crusted, flash seared, and served with wasabi sweet potato puree, arugula sesame salad, and sambal garlic chili aioli.....	24
TUSCAN SHRIMP PASTA	Jumbo shrimp, sun dried tomatoes, and kale in an herb cream sauce over rigatoni.....	28
CAROLINA TROUT	With apple and crab stuffing, garlic sautéed spinach, and a cider butter glaze.....	26

Seasonal Features –Land

GRILLED PORK RIB EYE	Over a sweet potato, kale, and caramelized onion hash, topped with port wine demi glace.....	20
CHICKEN PARMESAN	Seasoned fried breast with marinara and melting cheese. With rigatoni alfredo and broccolini.....	19
FILET MIGNON*	8oz grilled Certified Angus Beef tenderloin filet with herb butter, mashed potatoes, broccolini, and demi-glaze... ..	48
SURF & TURF*	4oz filet medallion with pan seared crab cake, sauce bearnaise, fried fennel straws, and potatoes O'brien.....	42

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have certain medical conditions

Vegetarian

WILD MUSHROOM RAVIOLI	With butternut squash cream sauce, spinach, crispy chick peas, and fried sage.....	18
SEASON'S HARVEST BOWL	Ancient grains blend, roasted root vegetables, kale, goat cheese, and walnut vinaigrette.....	16