

## STARTERS

- LOWCOUNTRY SHE CRAB SOUP 14  
*Crabmeat, Chives*
- MADERA MUSHROOM SOUP 13  
*Truffle Oil, Parmesan Cheese Crisp Crumbles,  
Watercress*
- JUMBO LUMP CRAB CAKE 20  
*Black Eyed Peas, Cucumber,  
Charred Peppers, Pea Tendrils*
- 🌿 SEARED DIVER SCALLOPS 20  
*Shaved Fennel, Citrus,  
Pistachios, Olives, Petite Basil*

## SALADS

- 🌿 HOUSE SALAD 17/29 (HALF/FULL)  
*Choice of Chicken or Shrimp, Mixed Greens,  
Cucumbers, Cherry Tomatoes, Radish, Carrots,  
Housemade Balsamic Vinaigrette*
- CAESAR SALAD 29  
*Choice of Grilled Shrimp, Seared Diver Scallops,  
Grilled Chicken, or Fried Oysters*
- CRAB SALAD 48  
*Jumbo Lump Crab, Avocado, Tobiko Caviar,  
Citrus, Tomato, Sesame Dressing*
- 🌿 FRUIT SALAD 24  
*Chef's Selection of Seasonal Fresh Fruits*
- 🌿 SMOKED CHICKEN SALAD 28  
*Mesquite-Smoked Chicken, Dried Cherries,  
Candied Pecans, Crunchy Vegetable Slaw,  
Maple Mustard Dressing*
- 🌿 GRILLED BEEF SALAD 34  
*Bistro Tender, Bacon, Romaine Hearts, Soft Egg,  
Concasse Tomato, English Cucumber, Housemade  
Bleu Cheese Dressing*

## SANDWICHES

- SEAFOOD CLUB 32  
*Lobster, Shrimp, Applewood Smoked Bacon,  
Smoked Salmon, Tomato*
- SURF & TURF BURGER\* 32  
*'21' Burger, Béarnaise, Lobster*
- SIGNATURE BURGER\* 30  
*Grilled Red Onion, Tomatoes, Lettuce, Pickles,  
Housemade Bun*

## ENTRÉES

- 🌿 SEARED SALMON 30  
*Beets, Potato, Red Onion,  
Rye Crouton, Dill Yogurt*
- 🌿 LOWCOUNTRY  
SHRIMP & GRITS 28  
*Housemade Tasso Gravy,  
Choice of Yellow or White Grits*
- VEGETABLE LINGUINE 29  
*Roasted Eggplant, Walnuts, Gorgonzola, Red  
Onions, Carrot, Cream*
- 🌿 ROASTED CHICKEN BREAST 30  
*Golden Lentils, Chorizo, Herb Butternut Squash,  
Grilled Lemons*
- 🌿 CAULIFLOWER "STEAK" 28  
*Grilled Cauliflower, Baby Heirloom Tomatoes,  
Pine Nuts, Chickpeas, Chimichurri Sauce,  
Black Garlic Steak Sauce*
- PALMETTO SAMPLER\* 32  
*Tasting of: Crab Cake, She Crab Soup,  
Chicken Salad, '21' Burger and Fries*

## SIDES

- 🌿 ROASTED CARROTS 8  
*Maple-Glazed Almonds, Goat Cheese, Watercress*
- FRENCH FRIES 7

GRAY CARLIN - General Manager

\*Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

🌿 - Gluten Free

# WINE

## Bubbles

VILLA SANDI PROSECCO BRUT (TREVISO)	12/55
AVINYÓ CAVA "RESERVA" BRUT '18 (SPAIN)	11/50
VEUVE CLICQUOT BRUT (CHAMPAGNE)	24/115
VAL DE MER ROSÉ BRUT NATURE (BURGUNDY)	15/70

## Light & Dry Whites

SCARPETTA PINOT GRIGIO '20 (FRIULI)	13/50
FRANÇOIS MILLET SANCERRE '20 (LOIRE VALLEY)	16/60
WHITEHAVEN SAUVIGNON BLANC '20 (MARLBOROUGH)	13/50

## Chardonnay

BELLULA CHARDONNAY '20 (SOUTHERN FRANCE)	12/45
BOUCHARD POUILLY-FUISSÉ '20 (BURGUNDY)	16/75
SONOMA-CUTRER CHARDONNAY '19 "RUSSIAN RIVER RANCHES" (SONOMA COAST)	16/60
DUCKHORN CHARDONNAY '20 (NAPA VALLEY)	17/65
KISTLER CHARDONNAY "LES NOISSETIERS" '19 (SONOMA COAST)	32/127

## Sweet Whites & Rosé

MÖNCHHOF RIESLING KABINETT '20 (MOSEL)	13/50
COPPO MOSCATO D'ASTI "MONCALVINA" '20 (PIEDMONT)	11/50
MIRAVAL ROSÉ '20 (CÔTES DE PROVENCE)	16/60

## Soft & Smooth Reds

LOUIS LATOUR PINOT NOIR "VALMOISSINE" '19 (FRANCE)	12/45
CALERA PINOT NOIR '18 (CENTRAL COAST)	15/58

## Big & Rich Reds

BARNARD GRIFFIN MERLOT '19 (COLUMBIA VALLEY)	13/50
TERRAZAS DE LOS ANDES MALBEC "RESERVA" '18 (MENDOZA)	13/50
CATENA CABERNET SAUVIGNON '19 (MENDOZA)	13/50
KITH & KIN CABERNET SAUVIGNON '19 (NAPA VALLEY)	20/78
CAKEBREAD CABERNET SAUVIGNON '18 (NAPA VALLEY)	39/155

# SPECIALTY COCKTAILS 15

## DRUNK IN LOVE

*Stoli Vanilla, White Chocolate Godiva, Kablua, Rose Syrup*

## CHARLESTON PLACE PUNCH

*Dark & Coconut Rums, Pomegranate Syrup, Fresh Juices*

## THE INFIELD

*Crop Organic Cucumber Vodka, Basil, Mint, Lime, Cucumber, Ginger Beer*

## CHANTILLY

*Raspberry Vodka, Cointreau Orange Liqueur, Cranberry, Pineapple, Citrus*

## PINK HUMMINGBIRD

*St. Germain, Sparkling Rosé, Campari*

## COURTESIAN COCKTAIL

*Nolet Silver Gin, Cardamom Liqueur, Fresh Grapefruit, Float of Prosecco*

## PEPPERY PEACH PALOMA

*Ancho Reyes, Herradura Repasado, Fresh Grapefruit, Lime, Cipriani Soda*

## ORANGE BOULEVARDIER

*Bourbon, Vermouth, Cointreau Orange Liqueur, Campari*

## UPTOWN MANHATTAN

*Bulleit Rye, French Vermouth, Maraschino, Bitters, Brandied Cherry*

## SMOKED OLD FASHIONED

*Woodford Reserve, Laphroig 10yr, Simple Syrup, Fresh Orange, Brandied Cherry*

# BEER

## Draft 8

- 🍷 IPA
- 🍷 PILSNER
- 🍷 ROTATING SEASONAL

## Domestic 5

- BLUE MOON
- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- YUENGLING

## Imports 6

- AMSTEL LIGHT
- CORONA
- GUINNESS
- STELLA ARTOIS
- STELLA CIDRE

## Craft & Specialty 7

- 🍷 COAST HOPART
- 🍷 COAST KOLSCH
- 🍷 EDMUND'S OAST SOMETHING COLD BLONDE ALE (16OZ)
- 🍷 FROTHY BEARD TIDES RED ALE
- 🍷 MUNKLE BELGIAN BROWN ALE
- 🍷 SAM ADAMS BOSTON LAGER
- 🍷 WESTBROOK WHITE THAI

🍷 - MADE IN SOUTH CAROLINA

GRAY CARLIN - *General Manager*

*\*Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

🌾 - Gluten Free

# KIDS MENU

CHILDREN 12 AND UNDER

---



## BREAKFAST

(7:00am - 11:00am)

CHOICE OF BACON OR FRUIT

Fluffy Scrambled Eggs 8

Cheese Omelet 8

Pancakes with Strawberries and Maple Syrup 8

French Toast with Maple Syrup 8

Belgian Waffle with Maple Syrup 8

Your Choice of Cereal 6



## LUNCH

(12:00pm - 3:00pm)

Three Cheese Pizza with Tomato Sauce 9

Linguini Pasta with Tomato Sauce 9

Grilled Chicken Parmesan over Linguini Pasta 10

Burger with Cheese (Choice of side) 10

Hot Dog (Choice of side) 8

Fried Chicken Tenders (Choice of side) 9

Peanut Butter and Jelly (Choice of side) 7

Grilled Cheese (Choice of side) 8



## SIDES

Applesauce 4

Fresh Fruit Cup 5

French Fries 5

Bacon and Cheese Fries 6

Potato Chips 4



## SWEET TREATS

Hot Fudge Sundae 7

Soda Float 6

Ice Cream 6

Cookies and Milk 6

---