
APPETIZERS & SHAREABLES

SEAFOOD SALAD* 30

Maine Lobster | PEI Mussel | Local Crab
Mangrove Shrimp | Stone Fruit | Fresno Vierge (G, SF)

WINTER CITRUS SALAD* 23

Smoked Marcona | Grilled Mandarin Compote
Castelfranco (N, VG)

ROASTED CABBAGE 23

Charred Vinaigrette | Ibérico Ham
Crispy Shallots (GF, VBR)

SOUPS & LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP* 21

NC Blue Crab | Pedro Ximénez Sherry
Smoked Trout Roe | Sea Salt Crisp (G, D, SF)

BUF BURRATA 25

Golden Beet | Buckwheat | Edisto Honey
Sicilian Pistachio (D, N)

CAESAR SALAD* 24

Baby Gem | House Caesar Dressing | Pangrattato
Solo Di Bruna | Boquerones (G, D)

BISTRO SALAD 21

Bibb Lettuce | Pickled Shallot | Candied Walnut
Edisto Honey & Mustard Emulsion (V)

SALAD ADDITIONS

Seared Salmon* 22 | Beef Tenderloin* 60
Grilled Chicken 15 | Jumbo Mangrove Shrimp* 26

SPECIALTY SANDWICHES

SIGNATURE BURGER* 30

Garlic Aioli | Aged Cheddar | Caramelized Onion
Heirloom Tomato | Dill Pickle | Bibb Lettuce
Double Smoked Bacon (G, D)

TURKEY CLUB 27

Sourdough | House-Brined Turkey Breast | Bibb Lettuce
Gruyère Cheese | Double Smoked Bacon | Heirloom Tomato
Dijon Mayonnaise (G / D)

LAND & SEA

JOHNNY CAKE FLOUNDER* 37

Almond | Brown Butter
Lemon | Hericot Verts (D, G, N)

LOWCOUNTRY SHRIMP & GRITS 36

Charleston Stone Ground Grits | Tasso Gravy
Mangrove Shrimp | Goat Feta | Crispy Phyllo
Green Tomato Marmalade (G, D, SF)

GRILLED CHICKEN SANDWICH 27

Chipotle Mayo | Pickles | Bibb Lettuce (D, G)

LOBSTER THERMIDOR LUMACHE PASTA 39

Tarragon | Garlic Crunch | Calabrian Chili
Local Greens | Parmigiano Reggiano (G, D, SF)

LOCAL CRAB CAKE* 40

Hass Avocado | Shaved Fennel | Seasonal Citrus
Caviar Beurre Blanc (G, D, SF)

STEAK FRITES 66

12oz Strip Loin | Skinny Fries | Ancho Chile AI (G, D, N)

ACCOMPANIMENTS

CAESAR SALAD* (G, D)	12	CHEESE GRITS (V)	10
SIDEWINDER POMME FRITES & SEA SALT (VG)	10	CHARRED BROCCOLINI (VG)	12

VG vegan | VBR vegan by request | V vegetarian | G contains gluten | N contains nuts | D contains dairy | SF contains shellfish
*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. 20% gratuity will be added to parties of 6 or more.

WINE LIST

BUBBLES

(Glass/Bottle)

De Mar Prosecco Brut (Treviso)	16/64
Veuve Clicquot Brut (Champagne) 375ml	36/90
Val de Mer Rosé Brut Nature (Burgundy)	18/72

WHITE WINES

Scopa Pinot Grigio (Sicily)	15/52
La Porte Blanche (Loire Valley)	22/110
Esk Valley Sauvignon Blanc (New Zealand)	14/56
Vérizet Vire-Clesse (Burgundy)	18/72
Singing Tree Chardonnay (Russian River Valley)	16/64

ROSÉ

Peyrassol Rosé "La Croix" (Méditerranée)	16/64
--	-------

RED WINES

Chalk Hill Pinot Noir (California)	18/72
Smith & Hook Cabernet Sauvignon (California)	17/68

SPECIALTY COCKTAILS

MARKET STREET MIMOSA 18

Da Mar Prosecco
Freshly Squeezed Orange Juice

BELLINI DE PESCHE 17

Bisol Jeio Prosecco | Peach Schnapps
Peach Nectar

1919 SPRITZ 17

Aperol | Bisol Jeio Prosecco
Seltzer | Orange

RIVIERA MARY 17

Ketel One Citroen | Charleston Bold & Spicy

BEER

DOMESTIC 7

Michelob Ultra
Miller Lite

CRAFT 9

Coast Hopart
Munkle Pilsner
Westbrook White Thai
Edmund's Oast Something Cold Blonde (16oz)



DESSERT

LEMON VERBENA TART 15

Stewed Huckleberry (G, D)

PEANUT BUTTER CHOCOLATE TORTE 17

Salted Caramel | Peanut Brittle (G, D, N)

GINGER PEAR TRIFLE 16

Compressed Pear | Caramelized White Chocolate Mousse | Linzer (G, D)

HOUSE-MADE ICE CREAM AND SORBET 8

Please Speak with Your Server About
Our Seasonal Offerings

