
APPETIZERS & SHAREABLES

SEAFOOD SALAD* 30

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

SUNFLOWER CHOPPED SALAD 21

Sunflower Seeds | Sprouts | Fennel Pollen Dressing (D)

SMOKED BEEF CARPACCIO 26

Pecorino | Watercress | Crispy Artichokes
(D, G)

MADRAS CURRY CAULIFLOWER 19

Coriander Lime Yogurt | Coconut Crumble (D, N)

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

Strawberry | Arugula | 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, N)

SALAD ADDITIONS

Seared Salmon* 22 | Beef Tenderloin* 36
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 41

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

LOCAL CRAB CAKE* 40

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

STEAK FRITES 66

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

ACCOMPANIMENTS

CAESAR SALAD* (G, D)	12	CHEESE GRITS (V)	10
POMME FRITES & SEA SALT (VG)	10	GRILLED SEASONAL VEGETABLES (VG)	11

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
Santa Julia Brut Rose (Argentina)	18/72

WHITE WINES

Scopa Pinot Grigio (Sicily)	15/52
Esk Valley Sauvignon Blanc (New Zealand)	14/56
Singing Tree Chardonnay (Russian River Valley)	16/64

ROSÉ

Mont Gravet (France)	14/64
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RED WINES

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

HALF BOTTLES

Taittinger La Francaise (Champagne)	68
Spy Valley Sauvignon Blanc (New Zealand)	35
Jean Mare Brocard Chablis (France)	42
Rombauer Chardonnay (California)	55
Miraval Rose (Cotes de Provence)	44
Cristom Pinot Noir (Willamette Valley)	65
Seghesio Zinfandel (Sonoma County)	40
Faust Cabernet Sauvignon (California)	98

SPECIALTY COCKTAILS

MARKET STREET MIMOSA 18

Da Mar Prosecco
Freshly Squeezed Orange Juice

BELLINI DE PESCHE 17

De Mar Prosecco | Peach Schnapps
Peach Nectar

1919 SPRITZ 17

Aperol | De Mar 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 RASPBERRY GATEUA 18

Pistachio Dacquoise | Almond Sponge | Whipped Gin (G, D, N)

CHOCOLATE SILK VACHERIN 18

Whipped White Chocolate Ganache | Crispy Meringue (G, D)

FARMSTAND STRAWBERRY SHORTCAKE 18

Macerated Strawberries | Grand Marnier Cream (G, D)

HOUSE-MADE ICE CREAM AND SORBET

HAND PICKED HALF PINTS 10

Vanilla Chocolate Swirl | Tropical Fruit Sorbet (G, D)

