

## STARTERS

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<b>HAMACHI CRUDO *</b>	20
Olive Tapenade   Lemon Zest   Micro Watercress	
<b>SHRIMP COCKTAIL</b>	26
Cocktail Sauce   Lemon	
<b>TRUFFLE PARMESAN FRIES</b>	15

## SALADS

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<b>BLUE CRAB SALAD</b>	26
Avocado Mousse   Pickled Mango   Red Onion   Sourdough Crackers Bacon   Blue Cheese   Dijon Vinaigrette	
<b>CAESAR SALAD</b>	20
Hearts of Romaine   Brioche Croutons   White Anchovies   Caesar Dressing	
<b>ADDITIONS:</b>	
<b>GRILLED CHICKEN</b>	14
<b>GRILLED SHRIMP</b>	15
<b>SEARED SALMON*</b>	18

## ENTREES

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SERVED WITH FRIES

<b>CHICKEN CAESAR WRAP</b>	24
Hearts of Romaine   Brioche Croutons   Grilled Chicken   Parmesan Caesar Dressing	
<b>SIGNATURE BURGER*</b>	28
Garlic Aioli   Aged Cheddar   Dill Pickle   Bibb Lettuce   Tomato   Onion Jam Add Bacon +\$5	
<b>SOUTHERN FRIED CHICKEN TENDERS</b>	28
BBQ Sauce   Honey Mustard	

22% GRATUITY AND APPLICABLE SALES TAX ADDED TO ALL POOLSIDE ORDERS

\*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.

## COCKTAILS

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<b>ROOFTOP REFRESHER</b>	18
Gin   Elderflower   Rosemary   Lemon	
<b>LOWCOUNTRY LEMONADE</b>	18
Strawberry Vodka   Citrus   Lemon Oleo   Soda	
<b>SPICY LITTLE THING</b>	18
Grilled Pineapple Tequila   Lime   Jalapeno   Agave	
<b>BOURBON SMASH</b>	18
Bourbon   Mint   Peach   Lemon	
<b>CAROLINA PUNCH</b>	18
White Rum   Dark Rum   Pineapple   Orange   Grenadine	
<b>FROZEN LIBATIONS</b>	18
Piña Colada   Strawberry Daiquiri   Margarita	

## MOCKTAILS

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<b>STRAWBERRY LIMEADE (FROZEN)</b>	12
<b>BLUEBERRY LEMONADE</b>	12
<b>MOANA</b>	12
Lemon   Lime   Pineapple   Grenadine	

## BEER

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<b>CRAFT/LOCAL</b>	9
Westbrook White Thai   Creature Comforts Tropicalia IPA   Coast Kolsch Estuary Noche de Mar Mexican Lager (Draft)   Athletic Run Wild N/A IPA	
<b>DOMESTIC</b>	7
Michelob Ultra   Miller Lite	
<b>IMPORT</b>	9
Corona Light   Stella Artois   Heineken o.o	
<b>SELTZER</b>	10
High Noon	

## WINE

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AVAILABLE BY THE GLASS OR BOTTLE

Jeio Prosecco Brut (Veneto)	16   64
Veuve Clicquot Brut (Champagne)	32   128
Esk Valley Sauvignon Blanc (New Zealand)	14   56
Scarpetta Pinot Grigio (Friuli)	14   56
Sonoma-Cutrer Chardonnay (Sonoma Coast)	16   64
Peyrassol Rose "La Croix" Mediterranee	16   64
Calera Pinot Noir (Central Coast)	17   68
Terrazas de los Andes Malbec "Reserva" (Mendoza)	15   60
Catena Cabernet Sauvignon (Mendoza)	15   60