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## APPETIZERS & SHAREABLES

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### SEAFOOD SALAD\* 30

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

### SUNFLOWER SALAD 21

Sunflower Seeds | Sprouts | Fennel Pollen Dressing ( D )

### SMOKED BEEF CARPACCIO 26

Pecorino | Watercress | Crispy Artichokes  
( D, G )

### MADRAS CURRY CAULIFLOWER 19

Black Garlic Puree | Golden Raisins  
Coconut Crumble ( D, N )

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## SOUPS & LOCAL GREENS

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### 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

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## SPECIALTY SANDWICHES

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### 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 )

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## LAND & SEA

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### 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 )

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## 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.

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## WINE LIST

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### BUBBLES

(Glass/Bottle)

De Mar Prosecco Brut (Treviso)	16/64
Veuve Clicquot Brut (Champagne) 375ml	36/90
Santa Julia Brut Rose (Argentina)	21/84

### WHITE WINES

Scopa Pinot Grigio (Sicily)	15/52
Esk Valley Sauvignon Blanc (New Zealand)	14/56
Stillman Street Chardonnay (Sonoma Valley)	17/68

### ROSÉ

Mont Gravet (France)	16/64
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### RED WINES

Chalk Hill Pinot Noir (California)	18/72
One Stone Cabernet Sauvignon (California)	18/68

### HALF BOTTLES

Taittinger La Francaise (Champagne)	68
Spy Valley Sauvignon Blanc (New Zealand)	35
Courtault Michelet Chablis (France)	48
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

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## SPECIALTY COCKTAILS

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### 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

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## BEER


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### DOMESTIC 7

Michelob Ultra  
Miller Lite

### CRAFT 9

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



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DESSERT

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LEMON RASPBERRY GATEAU 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 )

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HOUSE-MADE ICE CREAM AND SORBET

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HAND PICKED HALF PINTS 10

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

