

APPETIZERS & SHAREABLES

SEAFOOD SALAD* 32

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

SUNFLOWER SALAD 21

Sunflower Seeds | Sprouts | Fennel Pollen Dressing (V, D)

SMOKED BEEF CARPACCIO* 26

Pecorino | Watercress | Crispy Artichokes (G, D)

MADRAS CURRY CAULIFLOWER 19

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

SOUPS & LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP* 21

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

BUF BURRATA 25

Strawberry | Arugula | Sicilian Pistachio (V, 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 SMASH 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)

GRILLED CHICKEN SANDWICH 27

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

LAND & SEA

JOHNNY CAKE FLOUNDER* 38

Local Flounder | Almond | Brown Butter
Lemon | Hericots Verts (G, D, N)

LOWCOUNTRY SHRIMP & GRITS 36

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

LOBSTER THERMIDOR LUMACHE PASTA 41

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

CRAB CAKE* 40

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

STEAK FRITES* 66

12oz Strip Loin | Ancho Chili A1 (G, D, N)

ACCOMPANIMENTS

CAESAR SALAD* (G, D)	12	CHEESE GRITS (V, D)	10
POMMES 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, items marked with an asterisk may contain 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.
Some items served at this establishment may contain foreign, imported shrimp. Please ask your server for more information.

WINE LIST

BUBBLES	(Glass/Bottle)
Zardetto (Treviso)	16/64
Veuve Clicquot Brut (Champagne) 375ml	38/90

ROSÉ	
Santa Julia Brut Rosé (Argentina)	21/84
Mont Gravet (France)	16/64

WHITE	
Zenato Pinot Grigio (Venezia)	15/52
Esk Valley Sauvignon Blanc (New Zealand)	14/56
Stillman Street Chardonnay (Sonoma Valley)	17/68
Verizet Viré-Clessé Chardonnay (France)	18/80
Sancerre - Le Petit Silex Sauvignon Blanc (France)	23/110

RED	
Chalk Hill Pinot Noir (California)	18/72
One Stone Cabernet Sauvignon (California)	19/68

HALF BOTTLES

Taittinger La Française (Champagne)	68
Spy Valley Sauvignon Blanc (New Zealand)	35
Courtault-Michelet Chablis (France)	48
Rombauer Chardonnay (California)	55
Miraval Rosé (Côtes 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
Zardetto Prosecco
Freshly Squeezed Orange Juice

BELLINI DE PESCHE 17
Zardetto Prosecco Peach Schnapps
Peach Nectar

1919 SPRITZ 17
Aperol Zardetto 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 GÂTEAU 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 & SORBET

HALF PINT 10

Vanilla | Chocolate (D)

Tropical Fruit Sorbet

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