
RAW BAR

CAVIAR SERVICE

potato chips, shallot, chive, creme fraiche
GOLDEN IMPERIAL OSETRA* 200
KALUGA* 150
SIBERIAN STURGEON* 100

OYSTERS ON THE HALF SHELL

half 22, full 44
cocktail, mignonette, horseradish, lemon
 LOCAL
OR
COLD WATER*

SEAFOOD TOWERS

ELEVATION ONE*

5 SHRIMP COCKTAIL,
6 OYSTERS,
SMOKED TROUT DIP

65

ELEVATION TWO*

10 SHRIMP COCKTAIL,
12 OYSTERS, 5 CRAB CLAWS,
SMOKED TROUT DIP

140

ELEVATION THREE*

15 SHRIMP COCKTAIL,
24 OYSTERS, 10 CRAB CLAWS,
SMOKED TROUT DIP,
LOBSTER TAIL

275

**CAVIAR SERVICE & BUMPS CAN BE ADDED
TO ANY TOWER**



CAVIAR BUMP* 25
pillow of Kaluga

SHRIMP COCKTAIL* 25
cocktail, horseradish, lemon



CHILLED STARTERS

BABY LETTUCES 16

Champagne poached pear,
benne seed, The Goatery chèvre

PRIME BEEF CARPACCIO* 24

chive, shallot, arugula,
Grana Padano, toast points

CITRUS & BURRATA 24

pickled fennel, watercress,
Marcona almonds,
local spiced honey

GEM & ENDIVE CAESAR* 18

white anchovy, mimolette
garlic breadcrumbs,
crispy capers

ON THE WARMER SIDE

SHE CRAB SOUP 17

Carolina Gold rice, mace,
sherry spritz

ROASTED LOCAL OYSTERS*

three for 25, six for 48
citrus & guajillo breadcrumbs,
wagyu tallow

FOIE GRAS* 36

endive, fennel, citrus, hazelnuts
ciabatta, Minus 8 gastrique

LOBSTER “3 WAY” 26

confit tomatoes, tortellini,
basil oil, tempura claw



Our collard green symbol represents this dedication to locally inspired & sourced, responsible sourcing.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CURATED ENTREES

CRACKLING CRUSTED SCALLOPS* 62
sweet corn saffron puree,
pickled fennel, corn & tomato relish,
tomato tarragon gelee

 **GUINEA HEN*** 49
seared breast, confit leg & thigh, field
pea succotash, squash,
wilted greens, lemon thyme jus

PRIME BEEF, CHOPS & SEAFOOD

ACCOMPANIED BY ONE SAUCE

8 OZ	PETIT FILET*	65	18 OZ	DOUBLE CUT PORK CHOP*	58
12 OZ	BONE-IN FILET*	82	12 OZ	N.Z. LAMB RACK*	65
16 OZ	NEW YORK STRIP*	68	8 OZ	GRILLED SALMON*	46
16 OZ	RIBEYE*	72	10 OZ	NORTH CAROLINA TROUT*	52
28 OZ	PORTERHOUSE*	140	16 OZ	BROILED HALF LOBSTER*	58



TOMAHAWK FOR TWO* 185

32 OZ PRIME BEEF BONE-IN RIBEYE
ACCOMPANIED BY
TWO SAUCES & ONE SIDE

MAKE IT SURF & TURF WITH A
LOBSTER TAIL

225



SOMMELIER PAIRING

CHARLESTON NATIVE JIM "BEAR" DYKE'S
NAPA VALLEY ESTATE MIRA, CRAFTS THIS
POLISHED BLEND, LAYERED WITH DARK
FRUIT, SPICE, & A GRACEFUL FINISH

RED BLEND

110

CLASSIC COMPLIMENTS

OSCAR STYLE* 26

FOIE GRAS TORCHON* 22

LOBSTER TAIL* 46

CRAB CRUST 16

BLUE CHEESE CRUST 10

SAUCES

Classic Béarnaise* 5
Peninsula Grill Steak Sauce 4
Brandy Peppercorn Jus 5
Fresno Chili Chimichurri 5
Brown Butter Bay Beurre Blanc 4
SAUCE FLIGHT 18

SIDES

Broccolini & Bagna Cauda 16
Local Mushrooms 14
Asparagus & Béarnaise* 15
Pomegranate Brussels Sprouts 14
Confit Garlic Whipped Potatoes 12
Warm Smashed Potato Salad 14

**WE ARE TRULY GRATEFUL TO YOU, OUR GUESTS, FOR CHOOSING TO DINE WITH US. YOUR PRESENCE MAKES
EVERY EVENING SPECIAL. & TO OUR DEVOTED TEAM, WHOSE PASSION & CARE BRING IT ALL TO LIFE.**

EXECUTIVE CHEF & B
COURTNEY VAN DYKE

DIRECTOR OF RESTAURANTS
DUTCH ANDRUS

CHEF DE CUISINE
DOMINIC DEFILIPPO

EXECUTIVE SOUS CHEF
DANIEL NIEDERS

SOUS CHEF
ROBERT REED

