

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
32OZ 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 DEFILIPO	EXECUTIVE SOUS CHEF DANIEL NIEDERS
	SOUS CHEF ROBERT REED

