

## Starters

<b>Oyster Rockefeller</b> Spinach and bacon in a hollandaise sauce	<i>eleven</i>
<b>Calamari</b> With marinara and cocktail dipping sauces	<i>eight</i>
<b>Crabmeat Cocktail</b> Giant lump served with tomato-horseradish sauce	<i>fourteen</i>
<b>Fried Green Tomato</b> With cajun mayonnaise	<i>seven</i>
<b>Crab Cake</b> Jumbo lump crabmeat with roasted red pepper remoulade	<i>twelve</i>
<b>Bruschetta</b> Tomato, basil, shallots in balsamic vinegar with olive oil served on toasted focaccia bread	<i>seven</i>
<b>Shrimp Cocktail</b> Fresh Murrell's Inlet shrimp cooked to perfection, chilled and served with tangy homemade cocktail sauce	<i>nine</i>

## Soups

<b>French Onion</b> <i>six</i> Served with provolone and homemade crouton	<b>Lobster Bisque</b> <i>eight</i> Rich & creamy lobster soup
<b>Clam Chowder</b> <i>five</i> New England style	

## Salads

<b>House Salad</b> <i>four</i> Mixed baby greens with choice of dressing	<b>Caesar</b> <i>five</i> Fresh romaine and croutons
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## Sides

*five*  
sautéed spinach, lyonnaise potatoes, sautéed mushrooms, sautéed asparagus, creamed spinach, salted baked potato, garlic mashed potato

## Entrees

### From the Sea

<b>Shrimp and Grits</b> <i>twenty one</i> Fresh shrimp and smoked sausage in brown gravy served over stone ground cheddar jalapeno grits
<b>Seafood Sampler</b> <i>twenty four</i> Shrimp, oysters, scallops and fish, served with roasted garlic mashed potatoes and asparagus ( <i>grilled, fried or blackened</i> )
<b>Fresh Grouper</b> <i>twenty nine</i> Served with roasted garlic mashed potatoes and asparagus
<b>Slow Roasted Salmon</b> <i>twenty</i> Served with roasted garlic mashed potatoes and asparagus
<b>Sea Scallops</b> <i>twenty three</i> Seared sea scallops served with pesto corn risotto potatoes and asparagus
<b>Crab Cakes</b> <i>twenty three</i> Jumbo lump crabmeat, roasted garlic mashed potatoes and asparagus
<b>Shrimp and Scallop Fra Diablo</b> <i>twenty three</i> Spicy marinara, shrimp and scallops over fettuccine

### Landlovers

<b>Eggplant Parmesan</b> <i>seventeen</i> Eggplant, tomato and mozzarella parmesan style over spinach with marinara sauce
<b>Veal Marsala</b> <i>twenty one</i> Veal medallions in a Marsala wine sauce with mushrooms served over a bed of fettuccine
<b>Roasted Chicken</b> <i>nineteen</i> Double airline breast marinated in rosemary and served with garlic mashed potatoes and asparagus
<b>Lamb Lion</b> <i>twenty four</i> Grilled and thinly sliced, served with garlic mashed potatoes, sautéed spinach and mushrooms
<b>Filet Mignon</b> <i>thirty five</i> 10oz. Served with lyonnaise potatoes, creamed spinach and mushrooms
<b>N.Y. Strip</b> <i>thirty nine</i> 16 oz. USDA Prime center cut, served lyonnaise potatoes, creamed spinach and mushrooms
<b>Rib Eye Steak</b> <i>thirty four</i> 18oz. USDA Prime center cut, served with lyonnaise potatoes, mushrooms and creamed spinach

*Gratuity of 20% will be added to parties of 7 or more*