

Soups & Salads

Ms. Bertha's She Crab	5.95	Chef Isaac's Gumbo	4.95
<i>Dry sherry, lump crab</i>		<i>Okra, chicken, Cajun sausage</i>	
Iceberg Wedge Salad	5.95	Spinach Salad	5.95
<i>Buttermilk-blue cheese dressing, tomatoes, applewood smoked bacon, cucumbers</i>		<i>Goat cheese, caramelized onions, spiced pecans, honey-balsamic vinaigrette</i>	

Appetizers

Lowcountry Crab Cake	8.95	Fried Green Tomatoes	8.50
<i>Pickled tomato and cucumber salad with a whole grain mustard sauce</i>		<i>Pecan encrusted goat cheese, peach chutney</i>	
Pimiento Cheese Fritters	5.95	Mac & Cheese	6.95
<i>Green tomato jam</i>		<i>Country ham, smoked gouda</i>	
Mussels Queen St.	7.95	Fried Ravioli	8.95
<i>White wine, stewed tomato & okra broth served with garlic crustini</i>		<i>Pulled pork & goat cheese ravioli, over collards, with a bbq buerre blanc</i>	
Hot Crab Dip	8.95	Fried Alligator	7.50
<i>Blend of cheeses, roasted corn, dry sherry, garlic crostinis</i>		<i>Honey-jalapeno dressing</i>	

Lowcountry Dinners

Shrimp & Grits	19.95	Plantation Fried Chicken	17.95
<i>Tri-colored peppers, Vidalia onions spicy sausage, tasso ham & blue crab gravy</i>		<i>Stuffed with smoked gouda, spicy collards & country ham, whipped potatoes, green beans</i>	
Pan Seared Jumbo Scallops	23.95	Pan Roasted Mahi	21.95
<i>Apple-wood smoked bacon grits, wilted spinach, crawfish buerre blanc</i>		<i>Redbean risotto, pickled okra salad collard greens</i>	
Crab Cakes	20.95	Buttermilk Fried Chicken	15.95
<i>Hoppin' johns, green beans, remoulade</i>		<i>Sage herbed gravy, whipped potatoes, green beans</i>	
Sweet Tea Glaze Salmon	19.95	Creole Jambalaya	18.95
<i>Candied lemon & mint risotto, sautéed asparagus</i>		<i>Shrimp, chicken, oysters, mussels, sausage, spicy tomato creole sauce</i>	
Carolina BBQ Hanger Steak	19.95	Filet Mignon	25.95
<i>Collard greens, hot bacon and gouda potato salad and natural jus</i>		<i>Garlic & herb marinated, bleu cheese potato croquettes, roasted micro carrots, merlot black pepper gastrique</i>	
Roasted Duck Breast	22.95	Pan Fried Porkchop	17.95
<i>Green tomato pico de gallo, roasted red pepper risotto & quick spicy broccolini</i>		<i>Pimiento cheese & macaroni, green beans, sundried tomatoes & country ham gravy</i>	
Lowcountry Pasta	18.95	Pan Roasted Grouper	24.95
<i>Cajun sausage, shrimp, crawfish, sweet corn, Vidalia onions, tri-colored peppers, Cajun cream</i>		<i>Pulled pork & goat cheese ravioli, tomato ham hock broth, charred cream corn</i>	

Calabash Style Seafood

Served with hoppin' johns & vegetable of the day

Farm-Raised Catfish	14.95	Carolina Shrimp	17.95
Bull's Bay Oysters	18.95	Sea Scallops	19.95
Combination			22.50
<i>A bountiful harvest of catfish, oysters, scallops & shrimp</i>			
<i>Substitute crabcake in place of catfish for 3.95</i>			

Executive Chef Daniel Doyle