



Happy Thanksgiving

Starters

Crispy Fried Calamari <i>Classic Marinara</i>	13
Peel & Eat Shrimp <i>1/2 or Full Pound of East Coast Shrimp, Cocktail Sauce, Lemon</i>	15/30
Skillet Cornbread <i>Whipped Honey Butter</i>	10
Smoked Gouda Pimento Cheese <i>House made Pork Rinds</i>	12
Crispy Fried Brussels Sprouts <i>Hot Honey, Basil Aioli</i>	13

Soup & Salad

Local She Crab Soup <i>Double Cream, Sherry, Fresh Crab Meat, Crab Roe</i>	9
Roasted Chicken & Shrimp Gumbo <i>Carolina Gold Rice, Holy Trinity Vegetables</i>	11
Roasted Beet Salad <i>Sweet Potato Goat Cheese, Basil Vinaigrette, Arugula, Candied Pecans</i>	12
Southern Caesar Salad* <i>Artisan Romaine Hearts, Pimento Caesar Dressing, Pickled Red Onions, Croutons</i>	11

Add Ons

Chicken 6 \ Shrimp or Salmon 8

Main Course

Seared Jumbo Scallops <i>Creamed Corn, Blistered Tomatoes, Roasted Okra, Gremolata Chardonnay, Decoy, Sonoma CA</i>	32
Charleston Shrimp and Grits <i>Bacon Lardons, Tomato Broth, Adluh Mill Grits, Sweet Peppers Prosecco, Avissi, Italy</i>	30
Roasted Grouper <i>Mepkin Abbey Mushroom Carolina Gold Rice "Risotto", Sweet Peas Albarino, Raimat, "Castell de Raimat", Spain</i>	38
Vegetarian Farro <i>Marsh Hen Mill Farro, Roasted Local Vegetables Red Blend, Lyeth, CA</i>	26
Fried Shrimp <i>French Fries, Cole Slaw Wicked Weed Daylight American Lager - 7</i>	25

Thanksgiving Fare

Slow Roasted Prime Rib <i>Au Jus, Mashed Potatoes, Asparagus Cabernet Sauvignon, Josh, CA</i>	40
Joyce Farms Turkey <i>Mashed Potatoes, Cornbread Stuffing, Country Green Beans, Cranberry Compote, Savory Gravy Veneto, Anselmi, IT</i>	32

Dessert \$9

- Classic Pumpkin Pie
Cinnamon Whipped Cream
- Flourless Chocolate Torte
Caramel Drizzle
- Apple Pie
Cinnamon Whipped Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, For your convenience, a 19% gratuity will be added to parties of 6 or more. To expedite service, no separate checks for parties of 6 or more.