



Restaurant Week Menu

Appetizers

BAKED STUFFED OYSTERS

Collards, applewood smoked bacon, 10yr cheddar 10.95

FRIED CALAMARI

Lightly breaded and crispy golden fried with sweet chile sauce. 9.95

BACON WRAPPED SCALLOPS

Bacon wrapped scallops with house bacon jam. 12.95

FRIED OKRA

A house favorite with spicy sriracha aioli dipping sauce. 6.95

Entrees

STUFFED FLOUNDER

A Lowcountry classic of baked flounder fillet filled with our crabmeat stuffing and topped with lemon butter. Served with Gullah rice and braised collard greens. 23.95

SEARED SCALLOPS

Pan seared over steamed rice with traditional yellow curry sauce spiced pecans, seared carrots, toasted coconut and golden raisins 21.95

SANTA FE PASTA

Our old favorite cayenne cream sauce tossed with linguine and topped with cumin black beans and crisp tortilla strips. 12.95

add chicken 3 or add shrimp 5

LOWCOUNTRY SCHNITZEL

Tender breaded pork loin golden fried with melted mozzarella. Served over garlic mashed potatoes and braised collard greens. Finished with our house tasso-smoked bacon gravy. 20.95

Additional Sides

Garlic Mashed Red Potatoes - Braised Collard Greens - Gullah rice 4.00