Restaurant Week 2024

Dinner

Three courses for $45

First Course

She Crab Soup
Classic Charleston recipe finished with dry sherry

Roasted Beet Salad
candied pecans, goat cheese croquette, cabernet vinaigrette

Premium Oysters on the Half Shell*
3 Premium Oysters served with mignonette, horseradish, cocktail, lemon wedge

Second Course

Lowcountry Seafood Pirlou
fresh catch, mussels, clams, shrimp, rice, okra, tomatoes with shrimp saffron broth

Surf and Turf*
bistro steak, blackened shrimp, potatoes au gratin, asparagus, bearnaise sauce

Vegetable Risotto
sweet corn, mushrooms, asparagus, spring peas

Entree Additions:
| 8 | grilled shrimp |
| 6oz | grilled fish |
| 1 | two seared scallops |
| 2 |

Third Course

Mixed Berry Crisp

Key Lime Pie

Chocolate Torte

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.