

FISH &
AMEN STREET
RAW BAR

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:

grilled shrimp | 8 6oz grilled fish | 19 two seared scallops | 12

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.