

RESTAURANT WEEK

January 11-21, 2024



\$50 per person

First Course

Wedge Salad

Miso dill vinaigrette, pistachio, root vegetables

Bulls Bay Clams*

Cultured butter, torn herbs

Candy Roaster Squash

Radicchio, ricotta, benne seed

Chilled *or*
Charcoal-
Roasted MKT \$

Local Shrimp

Middleneck Clams*

Half Lobster

Oysters*

Local House

Northern

Southern

Entree

Flounder*

Meunière sauce, Lowland Farms kale

Snapper*

Curry, celery root

Bouillabaisse*

Charleston gold rice, local shellfish

Georgia Wagyu Strip*

Roasted potatoes, daikon radish, chimichurri

\$5 supplement

Single*

70

Tempest
Tower*

135

Double*

105

Dessert

Some More

Bailey's chocolate ganache, cookie butter mousse, toasted marshmallow, graham cracker

Black Forest

Chocolate mousse, cherry fruit roll up, sour cherry and crème fraîche semifreddo

Dark Chocolate Raspberry Mousse

Raspberry sauce, chocolate sponge cake

Tip the Kitchen Initiative

Tempest Guests,

WE are trying something different.

Here's how it works:

Your receipt will now have a line that reads "Kitchen Tip"

CHOICE: Leaving a gratuity is entirely up to you!

Please do NOT feel obligated.

WORTHY: Kitchen tips should only be awarded for an experience that's worthy

FOR WHO?: All kitchen staff who are working today.

Every contribution will be paid to the kitchen team in addition to their normal pay.

PARTNERSHIP: 5th Street Group ownership will match all Kitchen Gratuity up to \$250 each day.

APPRECIATION: If you are reading this **WE** are thankful you are here.

Thank you for choosing us.

-5th Street Group

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
May increase your risk of food borne illness, especially if you have certain medical conditions.
Prices, selections, and availability is subject to change.*