RESTAURANT WEEK  
January 11-21, 2024

**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**  
**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

**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

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*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.

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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