



Charleston

RESTAURANT WEEK

3 COURSES FOR **\$45**

APPETIZER

SHE CRAB SOUP

A rich and creamy Charleston staple

BUFFALO SHRIMP

With house made blue cheese dipping sauce and fresh celery

FRIED GREEN TOMATOES

House made pimento cheese and maple balsamic glaze

ENTREE

SHRIMP & GRITS

Pimento cheese grits, crispy bacon, gravy, peppers, onions

DAILY CATCH

Charleston red rice, grilled asparagus, herb butter

MIXED GREEN SALAD WITH CHICKEN

Mixed greens, pickled red onions, candied pecans, goat cheese, red wine vinaigrette

SEAFOOD PASTA

Shrimp, clams, bay scallops, lemon, wine broth, linguine, garlic bread

UPGRADE YOUR ENTREE SELECTION FOR \$10 MORE

FILET MIGNON

Mashed potatoes, grilled asparagus and a classic demi-glaze

BETTIE JANE'S CRAB CAKES

Golden cream corn, blistered cherry tomatoes and Old Bay Remoulade

DESSERTS

BANANA PUDDIN'

A southern classic

CHOCOLATE CAKE

Decadent cake with rich mousse and chocolate ganache

KEY LIME PIE MINI

Sweet and tart with crushed pecans