

DAILY SPECIALS

Soup(GF) (Vegetarian) Carrot Ginger Bisque

\$6/ \$8/ \$16

Appetizer #1 Summer Steak Crostini- Grilled Steak, Honey Whipped Ricotta & Goat Cheese, Fresh Peaches with Balsamic Glaze and Micro Greens **\$18**

Appetizer #2 Jumbo Lump Crab and Shrimp Quesadilla, Asparagus, Sweet Corn, Tri Colored Peppers, Spanish Manchego & Cheddar Jack with Lemon Caper Sour Cream **\$22**

Salad (GF) Blackened Chicken over Greens, Fresh Strawberries, Baby Tomatoes, Warm Goat Cheese, Caramelized Walnuts & Balsamic Vinaigrette **\$17**

Sandwich #1 Local Black Angus Spring Hope Farms Burger on a Kaiser Roll, Pawley's Island Palmetto Cheese, Zesty Southern Remoulade, Spring Mix, Tomato with Fries **\$19**

Sandwich #2 Fried Grouper on Kaiser Roll, Lemon Caper Tartar Sauce, Spring Mix, Tomato with Old Bay Mac n Cheese **\$21**

Tacos Roasted Halibut Tacos, Fresh Pico, Cheddar Jack, Spanish Manchego, Chipotle Ranch Sour Cream, Spring Mix served with Rice & Beans **\$22**

Pasta Seafood Cioppino with Garlic Roasted Shrimp, Sea Scallops, PEI Mussels, Zesty Cioppino Broth tossed with Fettucine & Aged Parmesan served with Garlic Bread **\$39**

Dinner #1(GF) Pan Roasted Rockfish, Warm Jumbo Lump Crab, Lemon Basil Wine Butter, Grilled Local Asparagus and Roasted Red Potatoes **\$43**

Dinner #2 (GF) Braised Short Ribs, Local Mushroom Red Wine Pan Sauce, Grilled Local Asparagus and Roasted Red Potatoes **\$39**

Dinner #3 (GF) Pan Seared Sea Scallops, Roasted Leeks, Sweet Corn, Lemon Truffle Tomato Butter, Grilled Local Asparagus and Roasted Red Potatoes **\$41**

Pizza Fried Chicken White Pizza, Broccoli, Spinach, Tomatoes, Mozzarella, Ricotta and Garlic Basil Virgin Olive Oil **\$26**

Dessert (GF) Chef Choice- House Made Crème Brulee of the Day **\$12**