

DAILY SPECIALS

Soup (GF)(V) Local Mushroom Bisque **\$6/\$8/\$16**

Appetizer #1 Jumbo Lump Crab & Shrimp Quesadilla with Local Asparagus, Sweet Corn, Tri-Color Peppers, Cheddar Jack & Spanish Manchego Cheese with Lemon Caper Sour Cream **\$21**

Appetizer #2(GF) Short Rib Nachos with Braised Beef Short Ribs, Fresh Pico, Jalapenos, Cheddar Jack and Roasted Corn Queso Blanco **\$24**

Salad (GF) Pan Seared Sea Scallops over Greens & Baby Arugula with Baby Tomatoes, Grilled Asparagus, Warm Goat Cheese and Lemon Caper Virgin Olive Oil **\$21**

Sandwich #1 Blackened Local Spring Hope Farms Black Angus Burger with Bourbon Roasted Onions, Crispy Bacon, Pawleys Island Palmetto Cheese, Spring Mix and Tomato on a Kaiser Roll served with Fries **\$19**

Sandwich #2 Jumbo Lump Crab Melt on Open Face English Muffin with Tomato, Cheddar, Micro Greens and Remoulade served with Old Bay Fries **\$22**

Tacos Blackened Halibut Tacos with Fresh Pico, Cheddar Jack, Spanish Manchego, Baby Arugula and Chipotle Ranch Sour Cream served with Rice & Beans **\$21**

Pasta Seafood & Chorizo Creole with Roasted PEI Mussels, Shrimp, Scallops and Rockfish in a Classic Creole Sauce over Rice and Beans served with Grilled French Bread **\$41**

Dinner #1 (GF) Grilled Center Cut Tuna with Jalapeno Milburn Peach Relish, Asparagus Sweet Corn Risotto Cake and Grilled Asparagus **\$39**

Dinner #2 (GF) Grilled Bistro Steak with Pan Roasted Onions, Local Milburn Peach Gorgonzola Pan Jus, Buttermilk Mashed Potatoes and Grilled Asparagus **\$38**

Dinner #3 (GF) Pan Seared Sea Scallops with Roasted Baby Spinach, Tomato Basil Truffle Butter, Buttermilk Mashed Potatoes and Grilled Asparagus **\$42**

Pizza White Pizza with Prosciutto, Local Milburn Peaches, Ricotta Cheese, Fresh Basil & Hot Honey **\$25**

Dessert #1 (GF) Chef Choice- House Made Crème Brulee of the Day **\$12**

Dessert # Pound Cake with Fresh Milburn Orchard Peaches, Vanilla Ice Cream, Crème Anglaise, Chocolate Sauce, Balsamic Glaze & Fresh Berries **\$12**