



D I N N E R

SOUP | SALADS | APPETIZERS

CHARLESTON SHE CRAB SOUP C8 | B9
Sherry; chives

SOUP DU JOUR C 7 | B8

HEIRLOOM TOMATO WATERMELON SALAD 11
Herb toasted almond crumble, local greens, feta, mint pickled onion watermelon salad.

SOUTHERN CAESAR SALAD 11
Pepper jack grits croutons, maple pepper bacon, parmesan

CHOPPED WEDGE 11
Iceberg, pickled onions, tomatoes, maple pepper bacon Maytag blue cheese dressing

SALAD ADD ON: *Chicken 10 | Shrimp (grilled or fried) 11| Oysters 14 | Shetland Island **Salmon 14*

SESAME AHI TUNA 14
chilled cucumber salad, miso sesame ginger jus, toasted puffed rice, sweet drops.

OYSTER ROCKEFELLER G-GRILL STYLE 16
Rockefeller, flat bread, horseradish sauce

POACHED P.E.I MUSSELS 13
Ginger shallot garlic white wine jus, herb baguette, tomato fennel relish

CHILI GLAZED PORK BELLY 12
mexican street corn salsa, charred tomato jus blue cheese mustard slaw.

FRIED GREEN TOMATOES 13
Pimento cheese, Old Bay shrimp salad,red pepper mustard vinagirette

L A N D & O C E A N

CARPETBAGGER FULL 40 | HALF 30
*Two 4 oz. **Filet mignon, parsnip potatoes, parmesan fried oysters, bearnaise sauce, cabernet veal reduction*

SHRIMP & GRITS 23
Sautéed shrimp, Italian sausage, smoked tasso ham gravy, green tomato relish

SEAFOOD & GRITS 26
Shrimp, pan seared scallops, sweet corn, house cured tomatoes, mushroom, maple bacon, light cream, pepper jack grits, scallions

GRILLED PORK TENDERLOIN 26
Chipotle black bean puree, grilled pineapple tomato pico di gallo, sweet poblano sauce.

CHICKEN PICATTA G-GRILL STYLE 24
roasted garlic pommes puree, tomato artichoke tapenade, lemon caper herb butter.

CRISPY CATFISH 21
Hoppin John, all day collards, tomato creole, chow chow

LUMP CRAB CAKES FULL 28 | HALF 19
Maque choux, tomato aioli, arugula salad with balsamic, spiced pecans, gorgonzola

SALMON** & RISOTTO 23
*Pan Seared **Salmon sweet pea roasted tomato parmesan tomato fennel salad, yellow pepper coulis*

GRILLED RACK OF **LAMB 40
rosemary infused white bean puree, tomato olive feta salad, chimmi churri, balsamic glaze.

MARINATED GRILLED SWORDFISH 32
Grilled shrimp, crispy black eyed pea cake, sauteed arugula heirloom cherry tomatoes, lemon herb tomato butter.

STEAK** OSCAR STYLE 46
Truffle tomato puree, asparagus,jumbo lump, hollandaise choice of side.

**split entrees additional \$2.00*

A L A C A R T E | C H O I C E O F S I D E |

FILET MIGNON 38
*8oz **Filet grilled & topped with pimento cheese, red wine veal reduction*

BLUE CHEESE SHORT RIBS 25
Cabernet veal reduction

GLENWOOD GRILL BURGER 17
Pimento cheese, caramelized onions, horseradish sauce housemade pickles, Challa roll

SEARED SCALLOPS 23
Asian slaw, ginger miso

PARMESAN FRIED OYSTERS 22
Corn remoulade sauce

PAN SEARED SALMON** 21
*Seared 6 oz. **Salmon*

LUMP CRAB CAKES 24
Corn remoulade

A L A C A R T E S I D E S 7

*parsnip mashed potatoes
creamed spinach
creamed corn & parmesan*

*collard greens
arugula salad
brussels sprouts
beet, pine nut & goat cheese salad*

*parmesan cauliflower
baked macaroni & cheese
regular or sweet potato fries*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.