



## RESTAURANT WEEK

**\$ 60**

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### CHOICE OF APPETIZER

#### LOW COUNTRY OYSTERS

*Hand-battered and lightly fried, served over roasted corn with smoked bacon and caramelized shallots*

#### BLUEBERRY SALAD

*Fresh arugula salad with blueberries, River Street Sweets® glazed pecans, Parmesan, and a sherry-avocado oil vinaigrette*

#### RED CRAB CLAWS

*Shelled, scored and gently steamed, served with drawn butter, garlic butter, cocktail sauce, and a lemon wedge*

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### CHOICE OF ENTREE

#### SCORED RED DRUM

*Served over Carolina Gold rice, finished with a bourbon-sweet tea glaze and garnished with grilled okra and microgreens*

#### CLAM LINGUINE

*Prepared with caramelized fennel, asparagus tips and grape tomatoes tossed in a light Pernod, basil, Romano and sundried tomato cream sauce*

#### OVEN BRAISED DUCK

*Tender oven-braised duck paired with a bright peppermint jelly sauce, accompanied by roasted sweet potatoes and Brussels sprouts*

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### CHOICE OF DESSERT

#### APPLE BRÛLÉE

*Fresh apples baked in a cinnamon brown butter custard, topped with chocolate crumbles and drizzled with burnt orange caramel*

#### PECAN PIE

*Classic pecan pie served with whipped cream, fresh mint, and a drizzle of caramel sauce*

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