



EXECUTIVE CHEF: BRYAN CARITHERS

Dinner Menu

STARTERS

Today's Soup Mkt

Crispy Calamari \$11
Creole Mayo

Crab Spring Rolls \$12
Orange Sweet Chili Dipping Sauce

Chili Lime Shrimp Cocktail \$10
Avocado Aioli & Orange Supremes

Grilled Andouille Sausage \$12
Onions, Sweet Peppers, Grits & Creole Mustard Sauce

Pepper Seared Tuna Sashimi \$12
Spicy Lemon Dressing, Seaweed Salad & Sriracha

Cheddar Pimento Cheese Spread \$9
with Lavosh Crackers

Baked Oysters \$12
Smoked Bacon, Spinach & Aioli

Jerk Spiced Fried Plantains \$6
Curry Lime Aioli

SALADS

Mixed Field Greens \$8
Tomatoes, Carrots, Cucumbers, Parmesan & Balsamic Vinaigrette

Laura Channel Goat Cheese \$13
Baby Greens, Sun-dried Cranberries, Candied Walnuts & Maple Vinaigrette

Hearts of Romaine \$9
Smoked Bacon, Pickled Red Onion & Buttermilk Blue Cheese Ranch

PLATES

SMALL PLATES

Crispy Coconut Fried Soft Shell Crab \$17
Thai Cabbage Salad, Jasmine Rice & Key Lime Nuoc Cham

Blackened Tuna Tacos \$18
Lettuce, Cheddar, Guacamole with Fried Plantains, Black Beans & Rice

Shrimp & Grits \$20
BBQ Shrimp, Mushrooms, Spring Onions, Nueske Bacon,
White Cheddar Grits & Tasso Gravy

Grilled Angus Cheese Burger \$14
Lettuce, Tomato, Red Onion, Fries & Cucumber-Tomato Salad

BIG PLATES

Today's Fresh Seafood Selections Mkt

Grilled 4oz Filet of Beef & Carolina Crab Cake \$32
Sauce Béarnaise, Mashed Potatoes and Vegetable Sauté

Herb Roasted Chicken with Pasta Alla Vodka \$22
Crispy Pancetta, Pecorino Romano and Fresh Herbs

Skillet Seared Carolina Crab Cake \$25
Red Pepper Coulis, Jasmine Rice and Sautéed Spinach

Grilled Cajun Spiced Yellow Fin Tuna \$25
Cucumber-Tomato Salad, Jasmine Rice and Creole Vinaigrette

Grilled 8oz Filet of Beef \$36
Stillwater-57 Sauce, Herb Butter, Red Skin Mashed Potatoes
and Buttermilk Fried Onions

SIDES

Vegetable Sauté - Mashed Potatoes - Jasmine Rice - Sautéed Spinach \$4

We accept MasterCard & Visa

300 Front Street
Historic Beaufort Waterfront
252-728-4956