



Restaurant Week Menu



\$25 - CHOICE OF 1 PER COURSE

Appetizer

HOUSE SALAD

Artisan greens, cucumber, red onion, tomatoes, choice of dressing

CLASSIC CAESAR

Romaine, House-Made Dressing, Parmesan, Croutons

CRAB AND SHRIMP BISQUE

Smooth and Creamy to Warm Your Soul

Entree

LOWCOUNTRY BOIL

Shrimp, Corn, Smoked Sausage, New Potatoes, Old Bay, Onions

FISH & CHIPS

Served with Fries, Slaw, and Puppies

LEMON GARLIC SHRIMP PASTA

Carolina Shrimp, Roasted Tomatoes, Zucchini, Penne Pasta,
Lemon-Basil Cream, Parmesan

Dessert Parfaits

KEY LIME CRUMBLE

Sweet graham, tart lime mousse, whip cream

SNICKERS BROWNIE

A *satisfying* amount of Snickers, brownie, chocolate mousse, whip cream

BANANA PUDDING

The Southern Classic