



**Restaurant Week Plus Our...
24th Anniversary Menu
January 25-February 8 \$43**



Appetizers, Soup or Salad Choice

Fried Brussel Sprouts tossed with crispy bacon, parmesan cheese and finished with a balsamic reduction sauce

Coconut Shrimp Lightly coated with seasoned panko, flash fried, and served with a sweet chili mango sauce, garnished with flaked coconut

Daufuskie Hush Puppies Stuffed with shrimp and crab and served with honey butter

5 Onion Soup Red, yellow, green onions, leeks & shallots in a creamy chicken broth, topped with house made seasoned croutons and Swiss cheese

Caesar Romaine With homemade dressing, parmesan, and croutons

Mixed Field Greens Roma tomatoes, flash-fried shiitakes and balsamic vinaigrette

Entree Choice

Add to Any of the Above Salads Salmon, Catch of the Day or Tuna

Fresh Catch of the Day

Scallop and Shrimp Pasta Du Jour

3 Onion Crusted Pork Chop Scalloped potatoes, green beans, and a Smithfield ham bourbon glaze

Fried Seafood Plate Fried shrimp, Daufuskie hush puppies & Carolina cornmeal dusted trout, 3 onion slaw, garlic whipped potatoes, cocktail & tartar sauce

Beef Tips Au Poivre Filet mignon sautéed with cracked pepper, garlic & demi-glace cradled in a potato nest, served with garlic whipped potatoes, sautéed baby spinach and a horseradish cream

Pan-Seared Scallops & Ravioli With sweet onion, spinach, shiitake mushrooms & goat cheese ravioli, with sautéed spinach & a prosciutto cream sauce

Char-Braised Short Rib Tender beef short rib, 10 oz., braised then char-grilled with caramelized onions, served with scalloped potatoes & 3 onion slaw

Salmon 8 oz. salmon filet, baked, and served over a five-grain salad, topped with a apricot siracha glaze and a lemon aioli drizzle

Crispy Roasted Half Duck Half duck oven-roasted until crisp and golden, scalloped potatoes, sautéed green beans & a sun-dried cherry sauce

Garlic Basil Broiled Maine Lobster Tail 4-5 oz. tail topped with a garlic basil butter sauce oven broiled, garlic whipped potatoes & sauteed spinach

USDA Prime Filet Mignon 5 oz, served with parmesan risotto, green beans and a mushroom cream, white wine, shallots, thyme, Dijon mustard & demi sauce

Cracked Pepper Tuna Sashimi grade tuna seared rare, served with garlic whipped potatoes, sautéed spinach & a horseradish cream

Dessert Choice

Peanut Butter Sushi Peanut Butter & cream cheese rolled in Oreo crumbs, chocolate ganache

White Chocolate Crème Bruleè White chocolate custard, sugar crust & vanilla whipped cream

Espresso Martini Espresso, Absolute Vodka, Kahlua and a touch of cream