



Restaurant Week January 7-17, 2021

3 Courses for \$45

1st Course

She Crab Soup

Soup of the Day

House Salad

Artisan Greens, Cucumber, Tomato, Crouton's, Hank's Vinaigrette

Local Clams

Simmered in White Wine, Garlic, EVOO, Tomato

2nd Course

Shrimp and Grits

Sauteed Shrimp, Smoked Andouille Sausage, Tomato Jus, Adluh Stone Ground Grits

Fried Shrimp Platter

Served with French Fries & Southern Coleslaw

Grilled Swordfish

Carolina Gold Rice, Collard Greens, Chow Chow

Roasted Salmon

Crispy Potato, Local Mushroom and Sunchoke Conserva, Grain Mustard, Arugula

3rd Course

Nightly Dessert Selection