



Dinner Menu

Starters

Fried Green Beans

Fried green beans, roasted red pepper aioli 7

Oysters Dozier

Gulf select oysters, house made greens, Parmesan cheese, bacon 12

Duck Poppers

Mouillard duck breast, cream cheese, jalapeno, apple wood smoked bacon 10

Low Country Spring Rolls

Braised pork, house made greens and spicy peach compote dipping sauce 9

Crab Cheese Sticks

Blue crab meat, cream cheese, remoulade 9

Angels on Horseback

Sea scallops, apple wood bacon 13

Soups & Salads

She Crab Soup *Crab roe, sherry, blue crab meat 4/8*

Chicken and Sausage Gumbo *Creole classic, dark roux, savory broth 3/6*

Mixed Greens Salad *Tomato, red onion, cheddar, olives, green pepper, cucumber, croutons 4/7*

Lettuce Wedge *Iceberg, bleu cheese dressing, candied bacon, red onion, bleu cheese crumble 6*

Scallop Salad *Seared sea scallops, tomato, candied bacon, red onion, bleu cheese, spiced walnuts 16*

Off the Grill

Items are served with your choice of 2 sides

Hereford Filet 6oz / 19 10oz / 23

Aged Rib-Eye 12oz / 18 16oz / 22

Pork Loin Chop 7oz/14 2-7oz/18

Chef Specialties

Fried SC Farm Raised Quail

Airline quail breasts, peach compote, corn pudding, sautéed green beans 23

BBQ Pork Chops

Two hand cut 7oz chops, collard greens, pimento mac and cheese 18

Braised Lamb Shank

Whipped potatoes, roasted carrots, demi glace, onion straws 24

Green Peppercorn Encrusted Filet

Wild mushrooms, demi glace, whipped potatoes, asparagus 23/27

Low Country and Cajun Cuisine

Beaufort Blue Crab Cakes Blue crab meat, corn pudding, green beans, remoulade 23

New Orleans Shrimp and Grits Shrimp stock, tomato, andouille sausage 19

Carolina Day-Boat, Whole Fried Flounder Jalapeno cheese grits, collard greens 21

Braised Pork Roast Onion gravy, stone ground grits, sautéed asparagus 19

Cajun Fried Chicken Boneless chicken breast, whipped potatoes, green beans 17

Side Dishes

Choose from our sides \$3

Garlic Whipped Potatoes

Corn Pudding

Pimento Mac and Cheese

Charleston Cheese Grits

Sautéed Brussel Sprouts

Asparagus

Green Beans

Collard Greens

There is a \$3 plate charge on all split items.

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs can increase your risk of contracting food borne illness.

18% gratuity will be added to parties of six or more.

Owner – Hall Dozier

General Manager – Justin Copeland