



**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

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

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 braised then char-grilled with caramelized onions, served with scalloped potatoes & 3 onion slaw

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

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

Dessert Choice

Peanut Butter Sushi Peanut Butter and cream cheese rolled in Oreo cookie crumbs, served with chocolate ganache

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

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