



Restaurant Week Menu



JANUARY 31ST – FEBRUARY 7TH

**Includes 1 Starter, 1 Entrée & 1 Dessert Per Person
Plus, Tax And Tip**

\$40

STARTERS

SHE CRAB SOUP

Cup Of Signature Recipe

ROASTED BEET SALAD

Mixed Greens, Goat Cheese, Toasted Almonds, Beets,
Champagne Vinaigrette

ENTREES

CHICKEN PICCATA

Angel Hair
Lemon Caper Sauce

HERB CRUSTED SALMON*

Lemon Shallot Butter
Collard Greens

COCONUT CRUNCHY SHRIMP* (5)

Seasonal Vegetables
Citrus Chili Dipping Sauce

SHRIMP FRESCA (5)

Parmesan Crusted, Angel Hair
Tomato Basil Sauce

CRISPY PARMESAN COD

Lightly Breaded,
Lemon Shallot Butter,
Collard Greens

FISH & CHIPS

Southern Barrel (Local) Beer Battered Cod,
French Fries, Coleslaw

DESSERTS

CHOCOLATE TORTE

KEY LIME PIE

* CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
(NO DISCOUNTS APPLY)