



2018 Chamber Restaurant Week Menu

3 Course Pre Fixe Menu \$30++ Choose One Item Per Course

APPETIZERS

BLACKENED SEA SCALLOPS, BLUE CORNMEAL HOE CAKE, WINTER SUCCOTASH,
CREOLE SAUCE

LOCAL OYSTER TRIO: ROCKEFELLER, CHARGRILLED, RAW

JUMBO LUMP BLUE CRAB, CONFIT FINGERLING POTATOES, CHIVES, LEMON AIOLI

ROASTED SOUTH CAROLINA BEETS, ARUGULA, CANDIED GEORGIA PECANS, GOAT CHEESE,
WHITE BALSAMIC VINAIGRETTE

LOCAL FRIED GREEN TOMATOES, ONION AND BACON JAM, SWEET TOMATO CHUTNEY,
GOAT CHEESE, ARUGULA, BALSAMIC GLAZE

ENTREES

PAN ROASTED LOCAL SWORDFISH, GARLIC ROASTED POTATOES, HARICOT VERTS,
LOW COUNTRY OYSTER STEW

RED BRAISED BEEF SHORT RIBS, SOUTH CAROLINA STONE GROUND GRITS,
ROASTED LOCAL CARROTS

GRILLED LOCAL FLOUNDER, RED BEANS AND RICE, CHARGRILLED BROCCOLI,
CAJUN CORN COULIS

LOCAL SEAFOOD COURT-BOUILLON, POACHED SHRIMP, FISH, CLAMS, OYSTERS,
BLUE CRAB, LEMON ROUILLE

DESSERTS

KEY LIME PIE

SOUTHERN STYLE BANANA PUDDING

PECAN PIE A LA MODE