



HILTON HEAD - BLUFFTON  
CHAMBER OF COMMERCE  
RESTAURANT WEEK  
FEBRUARY 3RD - 10TH, 2018

# Jake's Chef Specials

## First Course

**\$25**  
per  
person

**SHE CRAB SOUP**  
**SHRIMP GUMBO**  
**HUSH PUPPIES**  
with honey butter

**GARDEN SALAD**  
**CAESAR SALAD**  
**SHRIMP TOAST**

*PAIRING: BRAVINO SPARKLING ROSE, ITALY*

WINE FLIGHT  
**\$10**

One third pour  
of recommended  
wine pairings

---

## Second Course

### SHRIMP & GRITS

Stone ground grits topped with tender sautéed American shrimp and finished with an andouille cream sauce

*PAIRING: STARBOROUGH SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND*

### SEAFOOD POT PIE

Wild American shrimp, scallops and fresh fish smothered in a vegetable cream sauce and topped with a flaky puff pastry top

*PAIRING: SALTY DOG PINOT GRIGIO - NAPA VALLEY, CALIFORNIA*

### SHRIMP AND CHICKEN PESTO

Grilled chicken breast and American shrimp topped with our housemade pesto and mozzarella cheese. Served with island rice and broccolini

*PAIRING: SALTY DOG CHARDONNAY - NAPA VALLEY, CALIFORNIA*

### NEW YORK STRIP

Perfectly grilled New York strip steak covered with rosemary-shallot mushrooms and goat cheese mashed potatoes

*PAIRING: BORDEAUX BLEND - CHATEAU D'ARTHUS, BORDEAUX, FRANCE*

---

## Dessert

**KEY LIME PIE**

**PEANUT BUTTER PIE**

**HOMEMADE ICE CREAM**

*PAIRING: FONSECO BIN 27 PORT, PORTUGAL*