

**TASTE THE  
DIFFERENCE**

124 ARROW RD, HHI  
843-341-2664  
ANNIEOHHI.COM



**ANNIEO'S**  
KITCHEN  
chamber  
restaurant week

January 21 - 28, 2017 · RESERVATIONS SUGGESTED · SERVING MONDAY - SATURDAY FROM 5 PM.

**Celebrate Restaurant Week with our Chef, Staff and our Vendors.**

**Experts will be available to answer questions on the facts and myths of All-Natural meats and seafood.**

### FIVE COURSE FEASTING MENU

Starting at \$30 per person

### GETTING STARTED

*choice of one*

#### Chicken Skin Crisps

*Utterly addictive Sweet-and-Salty snack especially good with a SC craft beer.*

#### Southern Shrimp Cocktail

*Taste fresh Wild Caught shrimp prepared fried, blackened and poached.*

#### Smoked Pork BBQ Slider

*Every mouthful contains hickory smoked pulled pork, vinegar slaw and Carolina gold BBQ.*

#### Spinalis Dorsi on a Stick

*The least known but the best tasting cut of beef; the tenderness of a tenderloin and all the flavor of a prime rib.*

### SOUP & STEW

#### Tasting Trio

*Enjoy samplings of our Tomato & Red Pepper Soup, Beef Stew, and our best selling, Pork, Poblano & Sweet Potato Stew.*

### GARDEN

*choice of one*

#### Artisan Salad

#### Romaine Wedge

### THE MAIN TASTE

Select from All-Natural Proteins to the right.

1 Item from 2 Categories \$30.00

1 Item from 3 Categories \$37.50

1 Item from 4 Categories \$45.00

### THE END

#### Stokes Purple Sweet Potato Ice Cream

*Non-Dairy, Vegan, Sugar Free, All-Natural*



### ALL-NATURAL PROTEINS

Tasting portions approximately 4 ounces per item. Chef's Starch and Vegetable accompany each plate.

#### ALL-NATURAL BEEF

##### My Country Fried Steak

*You will not believe what we have done with this southern classic.*

*Do not miss it.*

##### NY Strip

*You have to try it for yourself to believe the difference.*

##### Grass Fed Beef Steak

*Perfect ground beef, pan-seared, with mushroom-onion brown gravy*

#### PASTURED PORK

##### Hand Pulled Smoked Pork Butt

*Hickory smoked right here on location then slow cooked for hours.*

*Served with BBQ (but we don't think you need it!)*

##### BBQ Spare Ribs

*Hickory smoked right here on the front lawn.*

*Sometimes you can smell it while driving by.*

##### Pan-Seared Pecan Pork Chops

*Boneless pork chop, pan-seared in a brown butter.*

*Topped with Pecan Butter.*

#### FREE RANGE CHICKEN

##### Black & Smoke

*We blacken the breast and smoke the thigh, giving our All-Natural chicken the perfect flavors.*

##### Crisp Drumstick Confit

*Confit is to deep fat-frying as barbecue is to grilling.*

*Low and slow versus fast and furious.*

##### Roasted Turkey Breast

*Our All-Natural, turkey is so moist, even dark meat lovers will enjoy it.*

#### WILD CAUGHT SEAFOOD

##### Pelagic Catch

*Pelagic Fish may travel hundreds of miles a day in the cleanest part of the oceans giving the meat a firm texture with a crisp clean flavor.*

##### Reef Catch

*Reef Fish are extremely flavorful ranging from mild to sweet. The meat is usually flaky and a clean white color.*

##### Blue Crab Cakes

*We just had to offer these for you to try. Some (actually more than some) say they are the best on Hilton Head.*

*Please note - This menu not valid with any other promotional offers.*

*Your Chef tonight has painstakingly considered all pairings and plate presentations to make your experience one to be remembered and enjoyed.*

*In order to keep the Chef happy - Please No Split Plates and No Substitutions. Thank You*