

**VOTED 2013 & 2014 & 2015
BEST RESTAURANT
Chamber Restaurant Week**



2016 Restaurant Week Experience

22.99 Three Course Dinner with Flaming Dessert

20% off ALL Wine and Liquor



COURSE ONE

Lowcountry She-Crab

Loaded Potato Soup

House Salad

Caesar Salad

COURSE TWO

Seared Ahi Tuna

Marinated sesame Ahi Tuna seared & served with Hugo's wasabi, creamy risotto & Chef's vegetables.

Filet and Lobster Tail

Certified Angus Beef filet and cold water lobster tail served with drawn butter, béarnaise, Yukon Gold Smashed Potatoes and Chef's vegetables.

Lowcountry Crabcakes

Sautéed and served with sherry cream sauce, rice pilaf and Chef's vegetables.

Whole Crispy Flounder

1 lb whole flounder scored, flash fried with peppadew mango salsa, rice pilaf and Chef's vegetables.

Seafood Trio

Enjoy fresh flounder, scallops, & shrimp either southern fried or broiled with rice and vegetables.

Steak Diane

Certified Angus Beef filet medallions seared & sautéed with mushrooms, green onions, cabernet demi, & brandy. Served with Yukon Gold smashed potatoes & Chef's vegetables.

Bronx Strip

10 oz Certified Angus Beef NY Strip grilled and topped with garlic butter and mini onion tower Served with old fashioned mashed potatoes & vegetables. Add only 3.50 for 12oz or 6.99 for 14oz!

Honey Pecan Chicken

Boneless breasts in southern buttermilk pepper marinade, lightly floured, flash fried & topped with sweet honey pecan sauce. Served with Yukon Gold smashed potatoes & Chef's vegetables.

BBQ Babyback Ribs

We don't know if it's the dry rub, the 18 hr slow-cooking or our incredible sauce but these are the best ribs you will ever have. Served with rice pilaf and chef's vegetables.

Triple Citrus Rainbow Trout

Whole rainbow trout deboned and stuffed with orange, lemon and lime slices, baked and topped with sherry cream sauce. Served with rice pilaf and Chef's vegetables.

Gluten Free Vegetarian Pesto Dream

Fresh SC grown vegetables sautéed with almond basil pesto and served over choice of creamy risotto or linguine.

COURSE THREE

Flaming Crème Brulee

Watch this classic caramelize before your eyes. Blow it out and dig in!

Southern Bread Pudding

Welcome to the lowcountry with this local classic!

Join us for RAINCHECK Restaurant Week !!

If you simply want it again...

We will honor our restaurant week menu & price for an extra week!

Jan 31 thru Feb 6
