



\$26 Prix Fixe Menu

Sea Grass Grille

Choice of Appetizer

House Green Salad

mixed greens, grilled veggies, tomatoes and cheese (gf)

Black Bean and Sausage Soup (gf) Low Country She-Crab Soup

Carolina Tomato Pie

fresh tomatoes in a pie crust layered with fresh basil, gruyere, mozzarella, and asiago cheeses

Choice of Entrée

Sautéed Tilapia

in a golden asiago cheese crust (gf)

Mahi Mahi

Vidalia encrusted, Meyer lemon beurre blanc (gf)

Low Country Kabobs

grilled shrimp and andouille sausage with tomato and sweet onion (gf)

Grilled Salmon

tarragon beurre blanc (gf)

Shrimp and Grits

sautéed shrimp over cheesy grits (gf)

Veal Scallopini

shitakes and portobello mushrooms in a brandy cream sauce (gf)

Grilled Flat Iron Steak

finished with au jus (gf)

Dinners accompanied with potatoes and a medley of vegetables. (No potatoes with shrimp and grits)

Choice of Dessert

Sea Grass Soggy Cake

chocolate and vanilla sponge cake soaked with coffee liquor in a pool of crème anglaise

Chocolate Pâté

rich flourless chocolate with a vanilla custard crème (gf)

Fruit Cobbler

served warm, w/whipped cream

(gf) gluten free

**No split plates.*