

STARTERS & SMALL PLATES

All of our appetizers are perfect for sharing

★ CHEESE BREADSTICKS

Hand tossed dough, parmesan, mozzarella and cheddar cheese and pesto sauce. Served with our housemade fra diavolo sauce. \$13

VEGGIE BITES

Zucchini, squash & pepperoncini, lightly breaded & fried. Served with fra diavolo and ranch. \$11

SHRIMP COCKTAIL

Jumbo shrimp over house made cocktail sauce. \$14

SMOKED PORK BELLY

Served with peach & pepper jam, topped with aged balsamic glaze. \$15

FRIED CALAMARI

Lightly fried calamari and pepperoncini. Served with fra diavolo sauce. \$15

OYSTER KISSES

8 golden fried oysters over creamy spinach. Topped with house bernaise. \$18

★ LOWCOUNTRY FRIED GREEN TOMATOES

Green tomatoes breaded and fried to golden brown, topped with crab meat and shrimp, bacon succotash. \$16

* OYSTERS ON THE ½ SHELL

Fresh local oysters with cocktail and mignonette sauce. (6) \$13 | (12) \$24

PAN SEARED SCALLOPS

Served over pimento grits cake, topped with tomato pepper relish. \$17

CAROLINA CRAB CAKE

Jumbo lump crab meat, drizzled with house made remoulade sauce. \$18

ASK YOUR SERVER FOR

FRESH CATCH OF THE DAY

★ signature dish  mild spicy

 gluten free  vegetarian options

SOUP & SALADS

Served with Fresh Bread

Add: Chicken \$12 | Shrimp \$15 | Grilled Salmon \$16 | Sirloin Steak \$19

SOUP OF THE DAY cup \$6 bowl \$9

SEAFOOD CHOWDER cup \$9 bowl \$12

CAROLINA HOUSE SALAD

Spring mix iceberg lettuce, cucumber, tomato, onion, carrot, radish and feta cheese. \$12

THE CAESAR

Romaine lettuce head drizzled with our housemade Caesar dressing topped with parmesan cheese. \$12

BEET BURRATA SALAD

Beet carpaccio topped with refreshing arugula, crunchy candied pecans, cherry tomatoes, radish, Burrata cheese and crisp fried shallots. All drizzled with rich aged balsamic reduction. \$17

SPINACH APPLE & STRAWBERRY SALAD

Fresh spinach with Granny-Smith apples, pecans, dried cranberries, feta cheese, and smoked bacon. Drizzled with raspberry vinaigrette. \$17

TOMATO CAPRESE SALAD

Creamy Burrata cheese with campari tomatoes and roasted peppers, drizzled with house made pesto and balsamic vinegar. \$15

★ SOUTHERN COBB SALAD

Spring mix & chopped iceberg lettuce, tossed with crab meat, shrimp, cherry tomatoes, cucumber, red onions, corn, egg, bacon and cheddar cheese. \$22

FROM THE SEA

Served with Soup, House or Caesar salad. Seafood Soup \$5

★ CAROLINA GROUPE

Grilled and served over mashed potatoes, grilled asparagus, and campari tomatoes. Finished with our house made caper citrus beurre blanc sauce. \$38

SALMON ROCKEFELLER

Grilled and topped with 4 jumbo shrimp and sautéed spinach. Served over seasonal vegetables and finished with our house made scampi sauce. \$37

PAN SEARED FLOUNDER OSCAR

Served over sautéed mushrooms & spinach topped with jumbo lump crab meat and finished with our house made bearnaise sauce. \$39

★ SHRIMP AND GRITS

Shrimp sautéed in a cream sauce with andouille sausage, bell peppers and caramelized onions. Served over house made pimento cheese grits. \$35

SEAFOOD PLATTER

Choose any two fried items. Served with fries, slaw and our house made tartar sauce. \$38 | CHOOSE 3 + \$14 scallops | shrimp | oysters | flounder

★ SEAFOOD JAMBALAYA

Scallops, shrimp, mussels and andouille sausage, sautéed with onion, bell pepper and cherry tomatoes in creole sauce. Served over rice. \$35

SNOW CRAB LEGS

One pound served with melted butter. Choose 2 sides. Market Price

KING CRAB LEGS

One pound served with melted butter. Choose 2 sides. Market Price

FROM THE BRICK OVEN

CHEESE PIZZA

Housemade marinara sauce and mozzarella cheese. \$17

PEPPERONI PIZZA

Mozzarella cheese, pepperoni and our housemade marinara sauce. \$18

MARGHERITA PIZZA

Mozzarella cheese, tomato, fresh basil, and our housemade marinara sauce. \$18

FOUR CHEESE PIZZA

Mozzarella, cheddar, parmesan, feta \$18

SURF & TURF

Served with Soup, House or Caesar salad. Seafood Soup \$5

* FILET OSCAR

8oz Angus filet mignon topped with lump crab meat and bearnaise sauce. Served with mashed potatoes and grilled asparagus. \$58

* FILET & LOBSTER TAIL

8oz Angus filet mignon topped with bearnaise sauce and served over mashed potatoes. Accompanied with grilled asparagus and a lobster tail broiled with compound butter. Market Price

* FILET & SHRIMP

8oz Angus filet mignon topped with two jumbo shrimp scampi. Served with grilled asparagus and mashed potatoes. \$55

* COWBOY RIBEYE & SHRIMP FOR 2

Hand cut 35-40oz Angus bone in ribeye with 8 large shrimp, grilled or fried. Served with choice of two sides. Market Price

* FILET & SCALLOPS

8oz filet over mashed potatoes and asparagus topped with house made bearnaise sauce. \$57

FROM THE LAND

Served with Soup, House or Caesar salad. Seafood Soup \$5

Additional serving of Shrimp, Scallops or Oysters \$15

Add Lobster Tail – Market Price

* ★ LOVE ME TENDERLOIN

8oz char-grilled black Angus filet over grilled asparagus and mashed potatoes. Topped with fried onion and bordelaise sauce. \$49

* RIBEYE

Hand cut 14oz black Angus ribeye served with mashed potatoes and seasonal vegetables. \$45

* NY STRIP

Handcut 16oz black Angus NY Strip served with mashed potatoes, asparagus and topped with bordelaise sauce. \$46

* PRIME RIB

Slow cooked prime rib served with a creamy horseradish sauce, au jus, mashed potatoes and seasonal vegetables. 8oz \$36 | 16oz + \$15

* COWBOY RIBEYE

Hand cut 35-40oz black Angus bone in ribeye. Served with grilled asparagus and mashed potatoes. Market Price

MERRY ME CHICKEN

Grilled chicken breast over mashed potatoes topped with spinach, mushrooms, roasted peppers and fried onions. Finished with our house made bordelaise sauce. \$33

ST LOUIS RIBS

Slow cooked and dry rubbed, coated with our house bbq sauce. Served with fries and slaw. \$34
Add BBQ Chicken \$12 | Add 8 Large Grilled Shrimp \$15

GRILLED PORK CHOP

16 oz bone-in duroc chop topped with fig rosemary glaze. Served with mashed potatoes and asparagus. \$35

PASTA & SAUTÉ

Served with Soup, House or Caesar salad. Seafood Soup \$5

FETTUCINE ALFREDO

Wide fettucine pasta with our creamy parmesan sauce. \$22
Add: Chicken \$12 | 8 Large Shrimp \$15

VEGGIE PASTA

Fettucine pasta and pesto sauce with sautéed seasonal vegetables. \$25

SIDES

ADDITIONAL SIDE
\$7

Rice
Cole Slaw
French Fries
Baked Potato
Mashed Potatoes
Asparagus with Beurre Blanc Sauce
Seasonal Vegetables
Mac N' Cheese with Smoked Bacon

* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.