

Starters

<i>Lowcountry Blue Crab Chowder</i> served with a cornbread muffin	9.00
<i>French Onion Soup</i> with baguette crouton and warm Gruyère cheese	9.00
<i>Broiled Colossal Lump Crab Cake</i> with lobster tarragon cream and pineapple relish	17.00
<i>Garlic Calamari</i> lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter	14.00
<i>Kobe Beef Tartare</i> capers, dijon mustard, shallots and quail egg with potato gaufrette	16.00
<i>Foie Gras</i> pan seared with Drambuie syrup, caramelized pear slices and balsamic onions	19.00
<i>Escargot</i> French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese	13.00
<i>Oysters Rockefeller</i> broiled oysters topped with local seasoned spinach and hollandaise sauce	15.00
<i>Fried Lobster Tail</i> fresh cold water lobster served with dijon tarragon aioli	19.00
<i>Tomato Napoleon</i> fried green tomatoes with shiitake mushrooms, goat cheese and roasted tri-color pepper coulis	12.00
<i>Shrimp Brûlée</i> baked jumbo shrimp with garlic butter, Italian bread crumbs and Parmesan cheese	16.00
<i>Charcuterie and Artisan Cheeses</i> selection of duck pate, Capicola, Soprossetta, and Serrano cured meats with Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses	19.00 / 29.00

Chilled Seafood

<i>Tuna Tower</i> tuna tartare, lump crabmeat and avocado with lemon chile oil	23.00	<i>Oysters on the Half Shell</i> Malpeque Oysters 1/2 doz. / 1 doz. Mkt. per pc.
<i>Shrimp Cocktail</i> chilled jumbo shrimp served with cocktail sauce and traditional garnishes	19.00	Chef's Selection of Oysters 1/2 doz. / 1 doz. Mkt. per pc.
<i>Colossal Crab Cocktail</i> colossal lump crabmeat served with cocktail sauce and traditional garnishes	19.00	<i>Chef's Selection of Caviar</i> served with traditional garnishes and crème fraîche Mkt. price
		<i>Maine Lobster Cocktail</i> Maine lobster with saffron citrus aioli Mkt. price

Salads

<i>Yonges Island Mesclun Salad</i> with organic greens, chipped pecans, tomatoes and ginger soy vinaigrette	9.00
<i>Chilled Wedge of Iceberg</i> with Roquefort dressing and applewood-smoked bacon	9.00
<i>Chopped Caesar</i> chopped romaine lettuce, tomatoes and herbed croutons with shaved Parmesan cheese	10.00
<i>Sliced Tomato and Onion</i> layered beefsteak tomatoes and Vidalia onions with Roquefort dressing	10.00
<i>B.L.T.</i> with chiffonade romaine and iceberg lettuces, diced tomatoes, smoked bacon, red onion, candied walnuts and cranberry vinaigrette	12.00
<i>Arugula Salad</i> with cucumbers, cherry tomatoes, red onions, pepperoncini peppers and creamy feta vinaigrette	12.00
<i>The Burrata</i> imported Italian Burrata cheese with baby arugula, heirloom grape tomatoes, single press olive oil, basil pesto and crostini	19.00

Maine Lobster Family Style

Maine Lobster 3, 4, 5 lb. removed from the shell by our chef and prepared one of six unique ways.

<i>Classic Steamed Lobster</i> with melted butter	Mkt. price	<i>Thermidor Lobster</i> with cream, sherry, bread crumbs and parmesan cheese	Mkt. price
<i>Spicy Asian Lobster</i> with miso, ginger, soy and chile cream sauce	Mkt. price	<i>Brandied Lobster</i> with with black cherries, tarragon and herb butter	Mkt. price
<i>Piccata Lobster</i> with lemon, capers, white wine and butter	Mkt. price	<i>Scampi Lobster</i> with fresh basil, white wine and garlic butter	Mkt. price

(Please allow 25-35 minutes preparation time for each of the lobster selections)

A 20% gratuity may be added to parties of six or more. Guest checks are split a maximum of four ways. Cash payments will be verified for authenticity in the presence of the guest.

Seafood Entrées

<i>Jumbo Shrimp and Grits</i> with Applewood-smoked bacon cream sauce over a cheddar grit cake	29.00
<i>Broiled Colossal Lump Crab Cakes</i> with lobster tarragon cream and pineapple relish	34.00
<i>Sea Scallops</i> seared with Shiitake mushrooms, foie gras medallion and black cherry brandy sauce	39.00
<i>Local Pan Seared Flounder</i> with meyer lemon caper beurre blanc	32.00
<i>Tuna Steak Provencal</i> with fresh tomatoes, garlic, white wine, capers and lemon	34.00
<i>Swordfish fillet</i> grilled with citrus and basil cream	32.00
<i>Broiled Maine Lobster</i> 3, 4, 5 lb. served with lemon and butter	Mkt. price

Prime Steaks and Chops

<i>USDA Prime Filet Mignon</i> — 10 oz.	39.00
<i>USDA Prime Filet Mignon (Center cut)</i> — 14 oz.	54.00
<i>USDA Prime New York Strip</i> — 16 oz. (Center cut, 50 days wet aged)	54.00
<i>USDA Prime Ribeye</i> — 14 oz.	37.00
<i>USDA Prime Ribeye</i> — 18 oz.	47.00
<i>USDA Prime Bone-in Filet Mignon</i> — 14 oz.	59.00
<i>USDA Prime Bone-in Ribeye</i> — 24 oz.	59.00
<i>USDA Prime Veal Rib Chop</i> — 14 oz.	49.00
<i>USDA Prime Bone-in Veal Porterhouse</i> — 16oz.	48.00
<i>USDA Prime Marinated Double Cut Lamb Chops</i> (3 chops)	42.00

Steak Additions

<i>Broiled Cold Water Lobster Tail</i> 19.00	<i>Warmed Goat Cheese</i> 4.00
<i>Shrimp Scampi with Garlic Butter</i> 14.00	<i>Warmed Pimento Cheese</i> 4.00
<i>Broiled Colossal Lump Crab Cake</i> 17.00	<i>Roasted Garlic</i> 4.00
<i>Foie Gras - 2 oz.</i> 18.00	<i>Roasted peppers, onions and Parmesan cheese</i> 7.00
<i>Warmed Roquefort Cheese</i> 5.00	

Steak Sauces

<i>Hollandaise Sauce</i> 3.00	<i>225 Steak Sauce</i> 2.00
<i>Béarnaise Sauce</i> 3.00	<i>au Poivre Sauce</i> 5.00
<i>Chimichurri Sauce</i> 2.00	<i>Garlic Butter</i> 4.00
<i>Horseradish Cream</i> 2.00	<i>Ginger Soy Compound Butter</i> 4.00
<i>Port Wine Reduction</i> 5.00	<i>Marrow Compound Butter</i> 5.00

Specialties

<i>USDA Prime Filet Foie Gras</i> — 10 oz. filet mignon, sliced foie gras with truffled Béarnaise, Parmesan cheese and fig demi-glace	56.00
<i>USDA Prime Steak Fromage</i> — 10 oz. filet mignon stuffed with Roquefort cheese wrapped in applewood-smoked bacon with port wine reduction	48.00
<i>Stuffed Veal Rib Chop</i> — 10 oz. USDA Prime bone-in veal chop stuffed with prosciutto and provolone in a shallot shiitake mushroom reduction	42.00
<i>Veal Parmesan</i> — 10 oz. USDA Prime bone-in veal chop with beefsteak tomato reduction and Reggiano Parmesan cheese	39.00
<i>Roma Tomato Pie</i> baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in a flaky pie crust served with fresh Tagliatelle pasta, roasted garlic, fresh basil and olive oil	27.00

Family Style Vegetables & Potatoes

All family style sides are plentiful and are meant for sharing.

<i>Organic Sautéed Spinach</i> 10.00	<i>Caramelized Cipollini Onions</i> 10.00	<i>Potatoes Maxim</i> 11.00
<i>Sautéed Asparagus</i> 10.00	<i>Cauliflower Fritters</i> with spicy vidalia onion aioli 10.00	<i>Grill 225 French Fries</i> 8.00
<i>Broccoli Parmesan</i> 10.00	<i>Grilled Tomatoes</i> with Creamed Spinach and warmed Havarti cheese 12.00	<i>Hashbrowns</i> 8.00
<i>Jumbo Mushrooms</i> 10.00	<i>Truffled Potato Chips</i> with warm buttermilk blue cheese 12.00	<i>Baked Potato</i> 6.00
<i>Creamed Spinach</i> 10.00	<i>Creamed Corn</i> with jalapeño and cheddar 11.00	<i>Mashed Sweet Potatoes</i> with Boursin cheese 12.00
<i>Sautéed Bok Choy</i> 9.00		<i>Tagliatelle</i> with roasted garlic, fresh basil and olive oil 14.00
<i>Fire Roasted Brussels Sprouts</i> with orange and soy 10.00		