



Starters:

Curried Butternut Squash Soup | \$8

Pumpkin Seeds, Green Onions

Lobster Bisque | \$10

Bellini, Caviar

**Oysters on the Half Shell | \$15 for 6/
\$26 for 12**

Lemon, Old Bay Hot Sauce, Sea Bean Mostarda

Caramelized Poached Pear Salad | \$12.5

*Arugula, Hazelnuts, Gorgonzola, Crispy Prosciutto,
Fennel, Maple Rosemary Vinaigrette*

Beet & Citrus Salad | \$12

*Local Greens, Cashews, Feta, Pickled Onion, Raspberry
Prosecco Vinaigrette*

Crab Wontons | \$14

Cream Cheese, Scallions, Ginger, Sweet Chili Aioli

Tuna Tartar | \$14

*Cucumber Salad, Cilantro Mayo, Sesame Lime
Vinaigrette, Wonton Chips*

Duck Ravioli | \$15

Local Mushrooms, Butterbeans, Duck Consommé

Black Truffle Deviled Eggs | \$10

Chives, Espelette, Smoked Olive Oil

Fresh Bread | \$5

Whipped Butter, Hot Honey

Crispy Brussels Sprouts | \$7

Smoked Paprika Aioli

Entrées:

Seared Duck Breast | \$29

*Roasted Root Vegetables, Apple & Jalapeño
Compote, Maple Gastrique*

Seared Scallops | \$32

*Butternut Squash Purée, Apple, Brussels & Bacon
Salad, Balsamic Reduction*

Tempura Fried Lobster Tail | \$34

Shrimp Fried Rice, Asparagus, White Sauce

Sesame Seared Mahi Mahi | \$36

*Charleston Gold Rice, Baby Carrots, English Pea
Hummus, Ponzu Sauce*

Roasted Rack of Lamb | \$38

*Feta and Spinach Spanakopita, Green Beans, Cabernet
Reduction*

Grilled Beef Tenderloin | \$39

Lobster Gnocchi, Asparagus, Red Wine Demi

Desserts:

Red Velvet Lava Cake | \$10

Cream Cheese Ice Cream

Strawberry Rose Tart | \$8

Chocolate Sauce

Chocolate Latte Cake | \$10

Espresso Ganache, Italian Buttercream

Candyheart Implosion | \$10

Cheesecake, Chocolate Caramel

Please keep substitutions limited