

Restaurant Week

\$35 MENU

COURSE 1

Crispy Calamari

Lightly fried and seasoned, tossed with Parmesan cheese. Served with sides of marinara & sweet chili sauce.

Coconut Shrimp

Coconut breaded jumbo shrimp served with our house-made chili raspberry dipping sauce.

Blackened Tuna Bites

Blackened Ahi tuna bites seared and served with wasabi cream sauce. (GF)

Fresh Steamed Clams

1 dozen fresh Atlantic clams served with cocktail, butter & lemon. (GF)

Oysters Rock

Six shucked oysters topped with sautéed baby spinach, bacon and Parmesan and broiled to perfection. (GF)

Steamed Shrimp

Wild-caught shrimp served with cocktail sauce, butter and lemon. Your choice of a half or full pound. (GF)

COURSE 2

Mahi Imperial

Our most popular dish! Lightly blackened Mahi topped with a lump crab cake and smothered in our award winning she-crab soup. Served with two sides of your choice.

Marinated Ribeye

A tender 12 oz ribeye marinated in a honey teriyaki sauce. Served with two sides of your choice.

Fried Shrimp

A generous portion of fried shrimp served cocktail sauce and two sides of your choice.

Crab Encrusted Salmon

Lightly blackened salmon topped with a mixture of lump crab meat, Parmesan and bread crumbs and broiled.

Sides: Mashed Potatoes, Macaroni & Cheese, Fries, Sauteed Broccoli, Sweet Potato Fries, Sauteed Green Beans

COURSE 3

Brownie Sundae

A warm, homemade, fudge brownie topped with vanilla ice cream chocolate sauce and whipped cream.

Sweet Potato Bread Pudding

Sweet potato biscuits baked into a bread pudding topped with vanilla ice cream, whipped cream and our homemade caramel.

Restaurant Week

\$25 MENU

COURSE 1

Crispy Calamari

Lightly fried and seasoned, tossed with Parmesan cheese. Served with sides of marinara & sweet chili sauce.

Coconut Shrimp

Coconut breaded jumbo shrimp served with our house-made chili raspberry dipping sauce.

Blackened Tuna Bites

Blackened Ahi tuna bites seared and served with wasabi cream sauce. (GF)

Charlotte's Crabby Fries

Crispy french fries dusted in Old Bay and smothered in our award winning she-crab soup.

COURSE 2

Mango Mahi

Mahi filet, lightly blackened and topped with our house-made mango salsa. Served with two sides of your choice.

Lemon Glazed Salmon

Lightly blackened salmon topped with a honey lemon glaze, served over a bed of sauteed spinach and your choice of two sides.

Seared Tuna Bowl

Thin sliced and seared Ahi tuna, seasoned rice, broccoli slaw, crab salad and fresh avocado topped with spicy mayo.

Chicken & Broccoli Alfredo

Grilled chicken and fresh broccoli served over penne pasta in a creamy, homemade Alfredo sauce.

Sides: Mashed Potatoes, Macaroni & Cheese, Fries, Sauteed Broccoli, Sweet Potato Fries, Sauteed Green Beans

COURSE 3

Brownie Sundae

A warm, homemade, fudge brownie topped with vanilla ice cream chocolate sauce and whipped cream.

Sweet Potato Bread Pudding

Sweet potato biscuits baked into bread pudding topped with vanilla ice cream, whipped cream and homemade caramel.

RESTAURANT WEEK SPECIALTY COCKTAILS

Berry Sangria, Lowcountry Mojito or Snickerdoodle Martini

\$5

25% off all bottles of wine to-go!