

## Starters

### *For the Oyster Lover*

*½ Dozen Each*

- Raw Oysters on the Half Shell with Pink Peppercorn Mignonette 10*  
*Fried Crispy Oysters with Dill Pickles, Cajun Remoulade, Green Onions 12*  
*Baked Oyster Vanderbilt with Jumbo Lump Crab, Rockefeller, Hollandaise 13*

### *Tuna Carpaccio 14*

*Seared Tuna, Jumbo Crab Wakame Salad, Wasabi, Pickled Ginger, Soy Sauce*

### *Classic Mussels 11*

*Prince Edward Island Mussels, White Wine, Spinach, Tomato, and Garlic Bread*

### *Hot & Fire 11*

*Crispy Fried Shrimp, Singapore Sambal Glaze, Wasabi Sauce, Black Sesame Seeds*

### *Shrimp Cocktail 10*

*Jumbo Poached Shrimp, Cucumber and Red Onion Salad,  
Fresh Dill Oil, Horseradish Cocktail Sauce*

## Soups and Salads

### *Ever Changing House Made Soup*

*Classic French Onion Soup*

*Cup 5      Bowl 7*

### *Charleston She Crab Bisque*

*with Jumbo Lump Crab and Sherry*

*Cup 6      Bowl 9*

### *Classic Caesar Salad 6*

*Romaine Lettuce, House Made Caesar Dressing, Croutons, Parmesan Cheese*

### *Iceberg Salad 6*

*Iceberg Lettuce, Tomato, Bacon, Gorgonzola Cheese, Blue Cheese Dressing*

### *Spinach Salad 7*

*Spinach, Mandarin Oranges, Hearts of Palm, Grape Tomatoes,  
Honey Roasted Macadamia Nuts, Key Lime Vinaigrette*

### *Caprese Salad 7*

*Heirloom Tomato, Fresh Mozzarella, Basil, Arugula, and Balsamic Vinegar*

### *Waldorf Salad 7*

*Sonoma Field Greens, Belgium Endive, Granny Smith Apples, Red Grapes,  
Celery, Candied Walnuts, Goat Cheese, Apple Cider Vinaigrette*

## *From the Farm and Garden*

### *Beef Tenderloin*

*Grilled Harris Ranch Tenderloin, Roasted Garlic Chive Mashed Potato,  
Asparagus, Yellow Squash*

*Light 23 Entrée 30*

### *Bone-In Veal Chop 30*

*14 ounce Porcini Dusted Veal Rib Chop, Wild Mushroom Truffle Mashed Potatoes,  
Asparagus, Carrot, Madeira Sauce*

### *Strip Steak Oskar 29*

*Grilled 12 oz. Center Cut Strip Steak, Topped with Jumbo Lump Crab, Asparagus,  
Béarnaise Sauce, Loaded Baked Potato, Broccolini, Grilled Balsamic Plum Tomato*

### *Pork and Clams 20*

*Smoked Bourbon Glazed Pork Tenderloin, Andouille Sausage, Littleneck Clams,  
English Green Peas, Vanilla Mashed Sweet Potatoes*

### *Duo of Duck 21*

*Airline Breast of Duck and Braised Duck Leg  
Wild Mushroom Ragu, Squash and Zucchini Crown,  
Baby Green Beans, Cherry Coke Demi*

### *Asparagus Ravioli 18*

*Asparagus Ravioli, Summer Vegetable Confetti,  
Preserved Lemon Broth, Fresh Mozzarella*

## *From the Sea*

### *BHI Crab Cakes*

*Jumbo Lump Crab Cakes, Grilled Potato, Spinach, Carrots, Wild Mushrooms,  
Lemon Saffron Aioli*

*Light 23                      Entrée 30*

### *Tuna "Nicoise" 24*

*Grilled Pastrami Crusted Tuna, Fingerling Potatoes, Baby Green Beans,  
Grape Tomato, Candied Red Onion, Cave Black Garlic Aioli, Basil Oil*

### *Grouper Saltimbocca 27*

*Pan Roasted Grouper Wrapped with Prosciutto, Spinach, Tomato, Mushrooms, Orzo Pasta,  
Demi-Glace, Lemon Butter Sauce*

### *"Fusion" Mahi 28*

*Grilled Mahi, Shrimp, Edamame Corn Succotash with Lemon Grass,  
Crab Salad, Ginger Soy Butter Sauce*

### *Shrimp and Grits*

*Sautéed Shrimp, Tasso Ham, Roasted Tomato, Bermuda Onions, Lemon Creole Sauce,  
Stone Ground Grits, Green Onions*

*Light 18                      Entrée 24*

### *Francaise Flounder 21*

*Sautéed Egg Battered Flounder, Angel Hair Pasta, Asparagus,  
Wild Mushrooms, Oven Roasted Tomato, Lemon Butter Sauce*