

breakwater

RESTAURANT & BAR

FOR THE TABLE

SOUTHERN FRIED SHRIMP :: 12
traditional cocktail sauce

SEARED CARPACCIO* :: 13
*peppered tenderloin | arugula | truffle oil
| pomme frites | grilled ciabatta*

BUTTER BEAN HUMMUS :: 9
*grilled pita | castelvetrano olive and feta
mix*

TUNA CRUDO* :: 14
*lime | volcano sauce | soy
cucumber salad | micro wasabi | wonton*

PIMENTO CHEESE PLATE :: 9
sesame crackers | pickled okra

SPICY CALAMARI :: 9
*crispy calamari | hot sauce
smoked tomato ranch*

STARTERS

SOUP DU JOUR :: 8
chef's daily creation from seasonal and local selections

CHARRED ROMAINE :: 8
charred romaine lettuce | grape tomatoes | bacon lardons | clemson blue cheese | buttermilk dressing

SEASONAL SALAD :: 8
arcadian lettuce | cranberry | pickled onions | goat cheese | toasted pumpkin seeds | maple balsamic

MAIN COURSES

BLACKENED MAHI :: 25
*aligot potatoes | wilted spinach | deconstructed crab beurre
créole*

GRILLED FILET MIGNON* :: 38
*8 oz | blue cheese - pistachio encrusted | truffled cavatelli and
cheese | brussels | green peppercorn demi*

VEGAN MEATLOAF :: 20
carolina barbecue sauce | sweet potato vegetable hash

LAMB MEATLOAF :: 20
aligot potatoes | haricots verts | crispy onion strings | bacon tomato sauce

SCOTTISH SALMON* :: 28
tomatoes | kale | butternut squash | apple | brussels | haricots verts | red island pea relish

BONE-IN PORK CHOP :: 28
12 oz dry aged | sorghum grits | southern collards | carolina barbecue sauce

BRAISED SHORT RIB :: 26
sweet potato | butternut squash | brussels | pomegranate seeds | chives | braising Jus | sweet creole mustard

PIMENTO CHEESE BURGER* :: 14
wagyu beef | pepper bacon | hand-cut fries

WAGYU BEEF SLIDERS* :: 9
cheddar | pickles | yellow mustard | hand-cut fries

SMALL PLATES • ENTRÉES

FRIED CHICKEN (REGULAR OR NASHVILLE HOT) :: 15 • 23
aligot potatoes | haricots verts | traditional white gravy

CAVATELLI :: 12 • 19
*sweet potato cavatelli | kale | prosciutto | portobello | tomato
sage brown butter*

SHRIMP FRIED RICE :: 14 • 22
*sweet curry glazed local shrimp | winter squash | chives
coconut wild rice*

PETITE TENDER STEAK* :: 19 • 26
sweet potato hash | winter squash | brussels | okra kimchi

GRILLED LAMB CHOPS* :: 17 • 31
lentils | quinoa | kale | butternut | olive | feta | mint gremolata

SHRIMP PASTA :: 16 • 26
*fresh tagliatelle | kale | tomato | haricots verts
butternut squash | pumpkin seeds | herb pistou*

SCALLOPS & RISOTTO :: 17 • 32
saffron risotto | winter squash | micro arugula | sage brown butter

SIDES :: 6

sautéed spinach
sweet potato vegetable hash
hand-cut fries

aligot potatoes
haricots verts
truffled cavatelli & cheese

collards
sorghum grits

EXECUTIVE CHEFS Elizabeth Shaw & Gary Lang :: CHEF DE CUISINE Megan Horne :: GM Donna Lang

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. Menu updated January 2019