

# 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*

**FALL 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 | autumn 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 October 2018*