

# 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 | castelvetro 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*

**CAPRESE :: 8**

*arcadian basil blend | mozzarella | heirloom tomatoes | champagne vinaigrette | pine nuts*

## MAIN COURSES

**BLACKENED MAHI :: 25**

*aligot potatoes | wilted spinach | deconstructed crab beurre cr ole*

**GRILLED FILET MIGNON\* :: 38**

*8 oz | blue cheese - pistachio encrusted | truffled cavatelli and  
cheese | grilled asparagus | green peppercorn demi*

**VEGAN MEATLOAF :: 20**

*carolina barbecue sauce | sweet potato vegetable hash | grilled asparagus*

**LAMB MEATLOAF :: 20**

*aligot potatoes | haricots verts | crispy onion strings | bacon tomato sauce*

**SCOTTISH SALMON\* :: 28**

*tomatoes | corn | field peas | zucchini | spinach | red pepper relish*

**BONE-IN PORK CHOP :: 28**

*12 oz dry aged | white cheddar & corn grits | southern collards | carolina barbecue sauce*

**NEW YORK STRIP\* :: 43**

*12 oz Linz Heritage Angus | summer vegetable succotash | red pepper rouille butter*

**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**

*portobello | tomatoes | arugula | basil | goat crema | chardonnay  
garlic butter |*

**SHRIMP FRIED RICE :: 14 • 22**

*sweet curry glazed local shrimp | summer squash | chives | coconut  
wild rice*

**PETITE TENDER STEAK\* :: 19 • 26**

*sweet potato hash | squash | zucchini | okra kimchi*

**GRILLED LAMB CHOPS\* :: 17 • 31**

*farro | portobello | haricots verts | corn | arugula | mint chimma-  
churri*

**SHRIMP PASTA :: 16 • 26**

*fresh tagliatelle | spinach | tomato | squash  
haricots verts | pine nuts | herb pistou*

**SCALLOPS & RISOTTO :: 17 • 32**

*charred corn risotto | chives | sunflower micro greens | lemon butter  
vinaigrette*

## SIDES :: 6

saut ed spinach  
sweet potato vegetable hash  
hand-cut fries

aligot potatoes  
haricots verts  
truffled cavatelli & cheese

collards  
white cheddar & corn 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 May 2018*