

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
créole*

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

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 chim-
machurri*

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 but-
ter vinaigrette*

SIDES :: 6

sautéed 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 July 2018