

BREAKWATER LUNCH

FOR THE TABLE

SOUTHERN FRIED SHRIMP :: 12
traditional cocktail sauce

BUTTER BEAN HUMMUS :: 9
grilled pita | castelvtrano olives & feta

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

PIMENTO CHEESE PLATE :: 9
sesame crackers | pickled okra

STARTERS

SHE CRAB SOUP :: 9
blue crab meat | sherry

SOUP DU JOUR :: 7
chef's daily creation

HOUSE SALAD :: 5
*mixed greens | pickled onions
roma tomatoes | clemson blue
honey lime vinaigrette*

SWEET POTATO BISQUE :: 7
lemon zest

SMALL CAESAR :: 5
*baby romaine | house caesar | garlic
croutons*

ENTRÉE SALADS & PLATES

CHICKEN SALAD PLATE :: 12
honey pecan | croissant | gem lettuce | tarragon carrot salad

SEASONAL SALAD :: 9
*arcadian lettuce | goat cheese fritter | cranberry
pickled onions | toasted pumpkin seeds | maple balsamic*

CAESAR SALAD :: 9
romaine | house caesar | roma tomatoes | garlic croutons

COBB SALAD :: 11
*romaine & arcadian mix | bacon | clemson blue | hard boiled egg
tomato | avocado | red wine vinaigrette*

CRAB CAKE PLATE :: 14
*twin crab cakes | winter vegetable succotash
tarragon carrot salad*

SHRIMP SALAD PLATE :: 13
*local shrimp | dill, lemon & cucumber | gem lettuce | croissant
tarragon carrot salad*

add to any entrée salad ~ grilled salmon :: 6 ~ grilled, blackened or fried shrimp :: 5 ~ grilled or fried chicken :: 4

MAIN COURSES

FRIED CHICKEN :: 15
*aligot potatoes | haricots verts
traditional southern gravy*

VEGETABLE PASTA :: 10
*fresh tagliatelle | kale | tomato |
haricots verts | butternut | pumpkin
seeds | herb pistou*

CIDER GLAZED SALMON :: 15
*tarragon carrot salad | winter vegetable
succotash | apple cider glaze*

QUICHE DU JOUR :: 11
*chef's daily creation
choice of house or small caesar salad*

add shrimp :: 5 ~ salmon :: 6 ~ chicken :: 4

SHRIMP & GRITS :: 15
*local shrimp | carolina grits
tasso ham gravy*

SANDWICHES

NASHVILLE HOT CHICKEN WRAP :: 12
nashville hot fried chicken | romaine | avocado | blue cheese | buttermilk

BLACKENED MAHI :: 14
brioche bun | fontina cheese | avocado | basil mayo

PIMENTO CHEESE BURGER* :: 14
wagyu beef | pepper bacon

GRILLED CHEESE :: 10
toasted artisan bread | herb goat | gruyere | cheddar | fontina

B. L. T. :: 10
fresh tomatoes | gem lettuce | pepper bacon | basil mayo

GRILLED CHICKEN :: 12
peppered bacon | white cheddar cheese | honey lime sauce

GRILLED VEGETABLE :: 10
*artisan bread | grilled onions | portobello & red peppers | fontina cheese
mint pesto*

all sandwiches come with hand cut fries ~ add bacon :: 1 ~ add avocado :: 2 ~ add pimento cheese :: 2

SIDES :: 4.5

hand-cut fries

tarragon carrot salad

aligot potatoes

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

*THE CONSUMPTION OF RAW OR UNDER COOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. *Menu updated January 10, 2019*