

breakwater

RESTAURANT & BAR

SMALL PLATES - COLD

TOMATO CUCUMBER :: 9

tomato | cucumber | baby arugula | herb vinaigrette |
sweet balsamic | mozzarella

CHOPPED SALAD :: 8

romaine lettuce | grape tomatoes | bacon lardons
| butter beans & fresh corn | clemson blue cheese
buttermilk dressing

BUTTER BEAN HUMMUS :: 9

grilled pita | castelvetro olive feta mix

PIMENTO CHEESE PLATE :: 9

sesame crackers | pickled okra

TUNA CRUDO* :: 14

lime | volcano sauce | soy cucumber salad | micro
wasabi | wonton

SMALL PLATES - HOT

SOUP DU JOUR :: 8

chef's daily creation from seasonal and local selections

SOUTHERN FRIED SHRIMP :: 12

light cracker meal batter | traditional cocktail sauce

SPICY CALAMARI :: 9

crispy calamari | hot sauce | smoked tomato ranch

CAVATELLI :: 14

cavatelli pasta | asparagus | parmesan | lemon | green garlic |
pea relish

SCOTTISH SALMON :: 17

sea island red peas & butter beans | cucumber | mint | orange
& lemon infused olive oil

GRILLED LAMB PORTER HOUSE* :: 17

turmeric roasted carrots & radishes | wilted arugula
mint salsa verde

DIVER SCALLOPS :: 17

creamed corn | charred asparagus

PETITE TENDER STEAK* :: 19

potato cake | st. helena collards | red pepper corn chow-chow

FRIED OYSTERS :: 12

asparagus, carrot and radish slaw | lemon basil caper aioli

SIGNATURE ENTRÉES

pick any two sides with signature entrée

GRILLED FILET MIGNON* :: 38

8 oz center cut | truffle demi

FRIED CHICKEN :: 15 • 23

choose from traditional white gravy or
nashville hot

LAMB MEATLOAF :: 20

crispy onion strings | bacon tomato sauce

VEGETABLE PLATE :: 20

choose any four sides - "vg" denotes vegan

BLACKENED MAHI :: 25

deconstructed crab beurre créole

BONE-IN PORK CHOP :: 28

12 oz dry aged | bacon bourbon bbq glaze

SIDES

◇ asparagus | lemon | green garlic - vg

◇ st. helena collards

◇ asparagus, carrot, radish slaw - vg

◇ potato cake | chow-chow

◇ rustic mashed potatoes

◇ hand cut fries

◇ turmeric roasted rainbow carrots and
radishes - vg

◇ sea island peas & butter beans
cucumber | mint - vg

sides available without entree for \$6 each - "vg" denotes vegan

BURGERS

PIMENTO CHEESE BURGER* :: 14

wagyu beef | pepper bacon | hand-cut fries

WAGYU BEEF SLIDERS* :: 9

cheddar | pickles | yellow mustard | hand-cut fries

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 2019