

breakwater

RESTAURANT & BAR

FOR THE TABLE

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*

SOUTHERN FRIED SHRIMP :: 12
light cracker meal batter | traditional cocktail sauce

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

FRIED OYSTERS :: 12
asparagus, carrot and radish slaw | lemon basil caper aioli

STARTERS

SOUP DU JOUR :: 8
chef's daily creation from seasonal and local selections

TOMATO CUCUMBER :: 9
*tomato | cucumber | baby arugula | herb vinaigrette
sweet balsamic | mozzarella -vg, gf*

CHOPPED SALAD :: 8
*romaine lettuce | grape tomatoes | bacon lardons
butter beans & fresh corn | clemson blue cheese
buttermilk dressing - gf*

SMALL PLATES • ENTRÉES

PETITE TENDER STEAK* :: 19 • 26
potato cake | st. helena collards | red pepper corn chow-chow

GRILLED LAMB PORTER HOUSE* :: 17 • 31
*turmeric roasted carrots & radishes | wilted arugula
mint salsa verde - gf*

CAVATELLI :: 14 • 21
*cavatelli pasta | asparagus | parmesan | lemon | green garlic
pea relish
add shrimp :: 5 ~ salmon :: 6 ~ chicken :: 4*

DIVER SCALLOPS :: 17 • 32
creamed corn | charred asparagus - gf

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

SCOTTISH SALMON :: 28
orange & lemon infused olive oil - gf

SIDES

◇ asparagus | lemon | green garlic - vg, gf
◇ st. helena collards - gf

◇ potato cake | chow-chow
◇ rustic mashed potatoes - gf

◇ turmeric roasted rainbow carrots and radishes - vg, gf

◇ asparagus, carrot, radish slaw - vg, gf

◇ hand cut fries - gf

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

sides available without entree for \$6 each - "vg" denotes vegan and "gf" items are gluten free

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 JUNE 2019*