

# breakwater

RESTAURANT & BAR

## FOR THE TABLE

### SOUTHERN FRIED SHRIMP :: 12

*traditional cocktail sauce*

### STEAK POKE\* :: 13

*roasted red pepper, cucumber and harissa  
marinade | arugula | toast points*

### 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 | in-house pickled okra*

### SPICY CALAMARI :: 9

*crispy calamari | hot sauce  
smoked tomato ranch*

## STARTERS

### SOUP DU JOUR :: 12

*chef's daily creation from seasonal and local selections*

### CHARRED ROMAINE :: 8

*charred romaine lettuce | grape tomatoes | bacon lardons | clemson blue cheese | buttermilk dressing*

### SEASONAL SALAD :: 8

*kale & arugula | candied pecans | shaved parmesan | pickled beets | garlic brown butter vinaigrette*

## MAIN COURSES

### BLACKENED MAHI :: 25

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

### GRILLED FILET MIGNON\* :: 38

*8 oz | acorn squash puree | haricots verts | truffle sauce*

### ROASTED PORTOBELLO :: 20

*blood orange tapenade | black lentils | crisp kale | acorn squash puree | haricots verts | blood orange olive oil*

### LAMB MEATLOAF :: 20

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

### SCOTTISH SALMON\* :: 28

*caramelized fennel | tomatoes | spinach | winter squash | tarragon vin blanc*

### BOURBON GLAZED BONE-IN PORK CHOP :: 28

*12 oz dry aged | red pepper grit cake | southern collards | pecan jus*

### NEW YORK STRIP\* :: 43

*12 oz Linz Heritage Angus | butternut ribbons | haricots verts | herb 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

*portabellas | parmesan cheese | arugula | truffle oil*

### SHRIMP FRIED RICE :: 14 • 22

*sweet curry glazed local shrimp | carrots  
haricots verts & scallions | coconut wild rice*

### PETITE TENDER STEAK\* :: 19 • 26

*sweet potato hash | beets | butternut squash | okra kimchi*

### GRILLED LAMB CHOPS\* :: 17 • 31

*black lentils | butternut squash | crisp kale | goat cheese | mint pesto*

### SHRIMP PASTA :: 16 • 26

*fresh tagliatelle | swiss chard | tomato | pumpkin  
haricots verts | pine nuts | autumn pistou*

### SCALLOPS & RISOTTO :: 17 • 32

*winter squash risotto | sage brown butter*

## SIDES :: 6

saut ed spinach  
sweet potato hash  
hand-cut fries

aligot potatoes  
haricots verts  
acorn squash puree

collards  
red pepper grit cake  
winter squash risotto

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*