

BREAKWATER LUNCH

FOR THE TABLE

SOUTHERN FRIED SHRIMP :: 12
traditional cocktail sauce

PICKLED GREEN TOMATOES :: 9
pickled fried green tomatoes | bacon jam

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

PIMENTO CHEESE PLATE :: 9
sesame crackers | pickled okra

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

STARTERS

SHE CRAB SOUP :: 9
blue crab meat | sherry

GAZPACHO :: 7
local vegetables | tomato | basil | feta cream

SOUP DU JOUR :: 7
chef's daily creation

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

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

ENTRÉE SALADS & PLATES

SHRIMP SALAD PLATE :: 13

local shrimp | dill, lemon & cucumber | gem lettuce | croissant | tarragon carrot salad

CHICKEN SALAD PLATE :: 12

honey pecan | croissant | gem lettuce | tarragon carrot salad

SUMMER VEGETABLE :: 9

*romaine & arcadian mix | summer field peas | grilled asparagus & zucchini
tomatoes | goat cheese | honey lime vinaigrette*

CAESAR SALAD :: 9

romaine | house caesar | vine ripe roma tomatoes | garlic croutons

CRAB CAKE PLATE :: 14

*twin crab cakes | summer succotash | tarragon carrot salad
creole mustard sauce*

LOCAL STRAWBERRY SALAD :: 9

*romaine & arcadian mix | goat cheese fritter | candied pecan
pickled onions | white balsamic vinaigrette*

COBB SALAD :: 11

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

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*

QUICHE DU JOUR :: 10

*chef's daily creation
choice of house or small caesar salad*

VEGETABLE PASTA :: 10

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

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

GINGER LIME SALMON :: 15

*tarragon carrot salad | summer vegetable
succotash | soy, ginger, lime glaze*

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 dressing

BLACKENED MAHI :: 14

brioche bun | fontina cheese | avocado | basil mayo

WARM PIMENTO CHEESE :: 10

toasted artisan bread - white wheat mix | fried pickled green tomatoes

GRILLED CHICKEN :: 12

peppered bacon | white cheddar cheese | honey lime sauce

PIMENTO CHEESE BURGER* :: 14

wagyu beef | pepper bacon

B. L. T. :: 10

fresh tomatoes | gem lettuce | pepper bacon | basil mayo

GRILLED VEGETABLE :: 10

artisan bread | zucchini, portobello & red peppers | fontina cheese | mint pesto

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

hand-cut fries

SIDES :: 4.5

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 May 2018*