

## Lite Fare

### Rosemary Scallops \*

Grilled Scallops on a Rosemary skewer basted with lemon butter

14

### Tandoori Naan Bread

Oven baked Naan topped with Caramont handcrafted chevre, roasted roma tomatoes, fresh pesto, kalamata olives

11

### Crabmeat Remick \*

Baked lump crab tossed in a tomato horseradish mayonnaise topped with Swiss cheese

14

### Cashew Chicken Salad \*

Cashew crusted chicken tenders, over mixed greens with chow mein noodles, water chestnuts, cucumbers and hearts of palm, tossed in a sweet and sour vinaigrette

16

### Mussels Milan \*

Blue mussels pan steamed with basil, oregano, tomato and garlic served with a grilled baguette

12

### Fried Green Tomatoes and Crab Appetizer \*

Cornmeal breaded green tomato topped with jumbo lump crab in a shallot-Madeira sauce

13

### Grilled Salmon Salad \*

Grilled Salmon, baby spinach, apples, dried blueberries and candied pecans with a champagne vinaigrette

20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

Gratuity is entirely discretionary 20% will be added if nothing else is written in

3/11

## Entrees

### Shrimp Aristotle \*

Sautéed shrimp, artichoke hearts, roasted red peppers, kalamata olives, feta cheese and cream served over tri-colored bow tie pasta

26

### Pompey Strip Steak \*

Grilled New York Strip with fried oysters topped with a stone ground mustard cream

36

### Steamed Platter \*

Half pound Dungeness crab, six clams, six mussels, and a quarter pound of shrimp

28

### Blue Basil Salmon \*

Baked salmon marinated with lemon-lime, blue basil and extra virgin olive oil served with chardonnay sauce and crab pilaf

28

### South Mills Shrimp \*

Southern style jumbo shrimp deep fried served with homemade tartar sauce

25

### Carolina Crab Cakes \*

Jumbo lump crab cakes served sautéed or broiled  
Market Price

### Grilled Australian Rack of Lamb \*

With a black currant demi-glace

32

### Pepper Crusted Filet \*

Served with a grilled Vidalia onion demi-glace

32

### Seafood Al Greco \*

Clams, mussels, shrimp and scallops with spinach, olives, tomatoes and feta cheese in a basil wine butter served over angel hair pasta

26

### Sunflower Chicken \*

Pan seared chicken breast with a Caramount chevre, mushrooms and sundried tomato cream sauce

22

### Pan Seared Scallops \*

With baby spinach, tomatoes, roasted garlic and pine nuts

28

### Fried Oysters \*

A generous portion of succulent Fried Oysters, served with our special dill tartar sauce

Market Price

### Olympia Chicken \*

Sautéed chicken breast, sun dried cherries, granny smith apples in a bourbon brown sugar sauce

22