Raw Bar

FRESH SNOW CRAB CLAWS  horseradish black vinegar aioli
ASSORTED CHILLED OYSTERS ON THE HALF SHELL  select singles, mini tabasco bottles, lemon wedges
SHRIMP COCKTAIL  wasabi cocktail sauce, lemon wedges
GULF OYSTER SHOOTERS  house bloody mary mix, pepper vodka in a shot glass, cucumber-yuzu mignonette, vodka, lime, in a shot glass
CHILLED LOBSTER TAIL  old bay rémoulade, lemon wedges
HOUSE SMOKED SALMON  red onion, caper, crème fraîche, crostini
CHILLED CAROLINA CRAB DIP  grilled flatbread, lemon confit
PICKLED SHRIMP  old bay, red chili glaze

Cured Meats & Cheeses

ANTIPASTI PLATTER  chef’s selection of cured meats, fresh mozzarella, roasted peppers, castelvetrano olives, pickled vegetables, crostini, mustard
CHARCUTERIE PLATTER  country pâté, pork rillette, duck liver mousse, chef’s selection of cured meats, mustard, crostini
FARMER’S TABLE  chef’s selection of cured meats, artisanal cheeses with crostini, vegetable crudité with hummus
ASSORTED CRUDITÉ  caramelized fennel-mushroom dip
FRESH SEASONAL FRUIT  sliced, orange blossom crema
ARTISANAL CHEESES  assorted rustic breads & crackers, seasonal fruit, candied nuts, honey
TRIO OF LOWCOUNTRY DIPS  black eyed pea hummus, collard green dip, & pimento cheese with flatbread
HOUSEMADE BISCUITS  blackberry, raspberry-lemon, sweet potato, pimento cheese