

Raw Bar

FRESH SNOW CRAB CLAWS horseradish black vinegar aioli

CHILLED OYSTERS ON THE HALF SHELL* select singles, mini tabasco bottles, lemon wedges

SHRIMP COCKTAIL cocktail sauce, lemon wedges

OYSTER SHOOTERS* house bloody mary mix, pepper vodka in a shot glass or 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, castelvetro olives, pickled vegetables, crostini, mustard

CHARCUTERIE PLATTER country pâté, pork rilette, duck liver mousse, chef's selection of cured meats, mustard, crostini

FARMER'S TABLE chef's selection of cured meats, artisanal cheeses, vegetable crudité, roasted garlic hummus, red pepper hummus, pickled vegetables, dried fruits, toasted nuts, crostini, crackers, grilled flatbread

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, pickled vegetables, grilled pita, crispy flatbread

HOUSEMADE BISCUITS blackberry, raspberry-lemon, sweet potato, pimento cheese, honey butter, house-made jams