



### *Chef's Choice Menu*

#### **DINNER**

##### **Fresh Catch of the Day \$Market Price**

Served with Chef Choice of Starch and Vegetable

##### **Carolina Crab Cakes (2) \$17**

Served with Garlic Mashed and Chef Choice Vegetable

##### **Charleston White Cheddar Shrimp & Grits \$16**

Served with Brown Crab Gravy

##### **Waterfront Fried Flounder w/Sweet Onion Marmalade \$15**

Charleston Red Rice with Chef Choice Vegetable

##### **Charleston Shrimp Etoufee' \$16**

Served with Cajun Vegetable Rice and Collard Greens

##### **Savannah Blue Cheese Grilled Salmon Filet \$14**

Marinated Honey Vidalia Sauce w/Crumbled Blue Cheese

Served with Garlic Mashed and Chef Choice Vegetable

##### **Johns Island Herb Roasted Chicken \$12**

Marinated 24 hours slow roasted Chicken; served with Garlic Mashed and Chef Choice Vegetable

##### **Roman Vegetable Stir-fry w/Fresh Basil Bow Tie Pasta \$11**

Add Chicken for \$4 or Shrimp for \$6

##### **Apple Mango Pork Chop \$15**

Served with Island Red beans & Rice and Sautéed Green Beans

##### **Myrtle Beach Black Pepper Crusted Rib Eye \$17**

Served with Delores' Bacon Sweet Tata Hash and Christine's Braised Collard Greens

##### **BLU SKY New York Steak \$19**

Served with Cheddar Twice Baked Loaded Potato and Chef Choice Vegetable

#### **Additional Sides \$4**

Sides Include: Side Salad, Charleston Red Rice, Carlos Island Red Beans & Rice, Christine's Braised Collard Greens, Walamena's Red Roasted Tata, Delores' Sweet Tata Hash, Mary's Macaroni & Cheese, Sautéed Green Beans and Vegetable Medley

*Gratuity of 20% will be added to parties of 6 or more*

*Menu subject to change without notice!*