



Starters

***FRESH SHUCKED OYSTERS 23/46**

Apple Mignonette, Horseradish, Lemon

SEARED FOIE GRAS 28

Pineapple Conserve, Saba, Brioche, Crème Fraiche

***TUNA TARTARE 20**

Avocado, Pomme Soufflé, Sake-Hoisin

CRISPY BLUE CRAB CAKE 22

Chayote Squash, Charleston Hot Pepper, Remoulade

SAUTEED PEI MUSSELS 18

Fennel, Garlic, Chablis, Baguette

OYSTERS ROCKEFELLER 26

Spinach, Garlic Cream Sauce

HOTEL BENNETT CURATED ROYAL OSSETRA CAVIAR

30g 100 | 50g 160

Crème Fraiche, Blini, Egg Yolk, Onion

***KING'S TOWER 200**

One Dozen Oysters, Half Pound King Crab

Half Pound Cold Poached Lobster, Oishii Shrimp, Tuna Tartare

Champagne Mignonette, Cocktail Sauce, Spicy Remoulade, Charred Lemons

Soup & Salads

SHE CRAB SOUP 19

Lump Crab, Sherry, Blue Crab Roe, Chives

STRAWBERRY SALAD 17

Local Strawberries, SC Goat Cheese, Corn, Pollen
Organic Mixed Greens, Fennel-Yogurt Dressing

BABY GEM CAESAR SALAD 17

Sourdough Croutons, Parmigiano Reggiano
Boquerones, Caesar Dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more guests.



Seasonal

FRESH LOCAL CATCH 46

Preserved Lemon, Sea Island Red Pea Succotash

SEARED SCALLOPS 54

Variations of Corn, Citrus Crust

LOBSTER MAC & CHEESE 52

Triple Cream Brie, Garlic Bread Crumbs, Emmentaler
Black Truffles

***LAMB RACK 54**

Stone Fruit, Burgundy Jus, Pistachio

CAROLINA GOLD RISOTTO 44

Heirloom Tomatoes, Corn, Charred Okra, Truffle

SHRIMP & GRITS 38

Caramelized Onions, Lamb Merguez Sausage
Marsh Hen Mill Grits

WHISKEY BRINED SPRING CHICKEN 38

Charred Lemon, Debutante Sauce, Radish

Signature Steaks

All steaks accompanied by Bennett steak sauce

***8 OUNCE FILET MIGNON 62**

***14 OUNCE VEAL CHOP 62**

***16 OUNCE BONELESS RIBEYE 70**

***RED WINE BRAISED SHORT RIBS 58**

Roasted Butternut Squash and Coconut Crème Puree, Confetti Vegetables, Natural Au Jus

Table Sides

Truffle Parmesan Fries 18

Pomme Puree 14

Crispy Brussels Sprouts 14
Parmesan Lardons, Cider Gastrique

Rainbow Swiss Chard 14
Gorgonzola Cheese, Walnuts

Charred Okra, Agrodolce Onions, Corn 14

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