



## Starters

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**\*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

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**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

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### **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

### **\*LAMB RACK 54**

Stone Fruit, Burgundy Jus, Pistachio

### **CAROLINA GOLD RISOTTO 44**

Heirloom Tomatoes, Corn, Charred Okra

### **SHRIMP & GRITS 38**

Caramelized Onions, Lamb Merguez Sausage  
Marsh Hen Mill Grits

### **WHISKEY BRINED SPRING CHICKEN 38**

Charred Lemon, Debutante Sauce, Radish

## Signature Steaks

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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

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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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