



## Starters

---

### **SHE CRAB SOUP 19**

Lump Crab, Sherry, Blue Crab Roe, Chives

### **BABY GEM CAESAR SALAD 17**

Sourdough Croutons, Parmigiano Reggiano  
Boquerones, Caesar Dressing

### **SUMMER BLUEBERRY 17**

Organic Mixed Greens, Pink Peppercorn Goat Cheese  
Beets, Roasted Pine Nuts, Peach Vinaigrette

*Add Grilled Chicken 11 or Sautéed Shrimp 13*

## Sandwiches

---

Served with Fries or Caesar Salad

### **BLACK ANGUS SMASHED BURGER 22**

Smoked Cheddar & American Cheese  
Charred Red Onion, Smoked Bacon, Dijonnaise  
House-Made Pickles, Sesame Brioche

### **BALSAMIC ROASTED PORTOBELLO SANDWICH 20**

Peppered SC Goat Cheese  
Arugula, Tomato, Pesto Aioli  
Sun Dried Tomato Focaccia

### **BLUE CRAB CROISSANT 24**

Butter Lettuce, Tomato  
House-Made Croissant, Lemon Aioli

### **GRILLED HERB CHICKEN WRAP 21**

Bibb Lettuce, Roasted Pepper & Onion  
Chipotle Aioli, Aged Cheddar, Tomato Flour Tortilla

### **KING'S CLUB 26**

Multigrain Bread, Butter Lettuce, Tomato  
Avocado, Bacon, Grilled Chicken Breast  
Turkey, Aged Cheddar, Chipotle Aioli

## Mains

---

### **CHORIZO PEI MUSSELS 21**

Chablis, Confit Garlic, Tomato, Spiced Flatbread

### **PESTO CAVATELLI 21**

English Peas, Basil, Mushroom, Grape Tomatoes  
Pesto Alfredo Sauce, Parmesan Cheese

*Add Grilled Chicken 11 or Sautéed Shrimp 13*

### **MARKET FISH 32**

Chef Driven

\*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.