



## STARTERS



Shrimp & Grits - \$ 12.95

Deep fried cheddar grit cakes smothered with 4 jumbo shrimp and tasso cream sauce.

Calamari - \$ 11.95

Ocean fresh calamari, lightly seasoned then quick-fried, served with spicy marinara dipping sauce.

Smoked Trout - \$ 12.95

Carolina mountain trout, hickory smoked, served with pecan cream cheese, capers, tomatoes, Gaeta olives and assorted gourmet crackers.

Frog Legs - \$ 14.95

Pan-fried frog legs (4) finished in a garlic shallot sauce over sautéed spinach.

Mussels - \$ 13.95

Mussels cooked with marinara or white wine garlic sauce served with grilled toast points.

## HEARTY SOUPS

Shrimp & Crab Bisque -\$ 4.95- cup/ \$ 5.95 - bowl

Shrimp and crab in a seasoned sherry cream. A house specialty!

French Onion \$ 5.50- crock

## SALADS

Caesar - \$ 5.25 /dinner size \$ 12.95

Crisp Romaine lettuce, imported Parmesan and pistachios and avocado, in a traditional caesar dressing;

add marinated grilled Chicken or Salmon **\$17.95**; add anchovies **\$1.00**

Greek - \$ 7.25 /dinner size \$ 13.95

Mixed greens, Gaeta olives, feta, pepperoncinis, cherry tomatoes, red onions

Sliced Tomato Salad \$ 9.25

Fresh basil and tomato topped with toasted goat cheese served on tomato and sprinkled with a balsamic glaze

Capri Salad \$9.25

Fresh mozzarella, tomatoes, basil, red onion and julienned garlic, olive oil

Beet Salad \$14.95

Mixed greens, beets, feta, cherry tomato, cucumbers, mandarin oranges, pine nuts, served with citrus vinaigrette

Our dressing selections

Bleu Cheese, Pesto Vinaigrette, Ranch, Red Roquefort, Thousand Island, Honey Mustard, French, Garlic Balsamic, Citrus Vinaigrette



## TROUT DINNERS



**Traditional Mountain Trout - \$ 18.95**

Pan-seared in lemon butter, topped with caper cream served with rice and vegetables

**Porter Batter Trout - \$ 19.95**

Fresh filet of trout dipped in our very popular porter batter, topped with Creole mustard sauce, served with rice and vegetables

**Pecan Encrusted Trout - \$21.95**

Pan-seared fillet of trout with roasted pecans pressed deep, topped with honey-maple butter, served over rice vegetable

**High Country Grilled Trout - \$ 21.95**

Grilled trout topped with sautéed onions and Pancetta, served with potatoes and vegetables.

**Seasoned Trout - \$ 19.95**

Choose from lemon pepper, Cajun or blackened; perfectly pan-seared served with rice and vegetables.

**Blackberry Trout - \$ 21.95**

Almond encrusted, pan fried trout, sautéed with onions and parsley, topped with blackberry sauce and fresh lemon, served with rice and vegetables.

**Old Way Trout - \$ 19.95**

Pan-seared trout fillet, seasoned with sea salt and cracked pepper, served with rice and vegetables

**Potato Encrusted Trout - \$ 20.95**

Fresh shredded Idaho potato crusted pan seared trout fillet with rice and vegetables

**Jalapeno Honey Low Country Trout - \$ 19.95**

Salt & pepper, cornmeal encrusted trout fillet, deep fried served with Jalapeno honey glaze, served with French fries and vegetable

**Kids Menu - \$ 7.25**

Chicken Fingers & Fries ^ Pasta & butter or marinara sauce or Alfredo sauce ^ Fish and chips  
Spaghetti with Meatballs

**All entrées are served with a small house salad; there is no substitution for a different salad or soup.**

**\* Plate sharing charge - \$ 4.00**

**\* Side orders - \$ 2.95;**

**Grit Cakes, Rice Pilaf, French Fries, Potato and Vegetable of the day**

**\*20% gratuity added to all parties of 6 or more.**



## NAUTICAL DINNERS



### Gremolata Crusted Salmon - \$ 24.95

Baked salmon with lemon, garlic crust, over rice, lemon herb buerre blanc and vegetable of day

### Crab Cake Dinner \$ 26.95

Two 4 oz perfectly seasoned crab cakes topped with mustard cream sauce, served with rice pilaf and vegetables

### Land & Sea - Market Price

Grilled 4 oz. Tenderloin with sauté shitake mushroom, 4oz. seared tuna steak served over seaweed salad with rice and vegetables of the day

### Frog Legs Dinner- \$ 24.95

Pan-fried frog legs (8) finished in a garlic shallot sauce, served over a bed of wilted spinach with rice



## CLASSIC PASTA DISHES



### Mussels Fra Diavolo - \$ 23.95

Sautéed mussels with garlic, onion, served over pasta with marinara sauce

### Eggplant Napoleon - \$ 20.95

Double stack of pan seared eggplant, tomatoes, basil fresh mozzarella baked until piping hot served over pasta with marinara sauce

### Veal Piccata - \$ 23.95

Sautéed veal scallops in lemon caper sauce served over pasta and vegetable

### Blacken shrimp and chicken - \$ 23.95

Blacken shrimp and chicken finished with Alfredo sauce over pasta

### Gift Certificates Available

Please - No separate checks on parties of six or More

\* There is a risk with consuming raw or undercooked proteins. If you have a chronic illness of the stomach, liver, blood, or have immune disorders, you are at a greater risk of serious illness from consuming raw or undercooked proteins



## CHOICE CUTS



### Filet Mignon - Market Price

8 oz prime cut filet of beef tenderloin, grilled, then topped with the chef's own port wine mushroom sauce, served with potato of the day and asparagus.

### Grilled Calf's Liver - \$ 23.95

Grilled, smothered with sautéed onions and prosciutto ham, dressed in a beef demi-glace sauce, served with potato of the day and vegetables.

### Grilled Rack of Lamb - \$ 29.95

Tender marinated cuts of lamb, grilled and topped with a mint demi-glace served with potato of the day and vegetable.

### Blackened Medallions - Market Price

8 oz of tenderloin filet, rolled in blackening seasoning, cut to thick medallions and cooked as you like, served with demi-glace, potatoes and asparagus.

### Veal Oscar - \$ 22.95

Tender scaloppini cuts of veal sautéed in white wine sauce served with crab meat potato of a day and asparagus and hollandaise sauce.

### Blackberry Chicken - \$22.95

Almond encrusted chicken breast, sautéed with onions and parsley, topped with blackberry sauce and fresh lemon, served with rice and vegetables.

### Chicken Raphael \$22.95

Pan seared chicken breast with artichoke hearts in a white wine shallots garlic sauce, served with rice vegetables

### Braised Center Cut Pork Chop -\$23.95

Slowly cooked to perfection 12oz Pork chop with port wine mushroom demi glace served with potato of the day and vegetables

WE ACCEPT; VISA OR MASTERCARD, CASH

No personal checks, sorry