



## FROM THE CLAW BAR

**SHRIMP COCKTAIL 28**

**WHOLE MAINE LOBSTER 59**

✿ **SCALLOPS ON THE HALF SHELL 26**  
wakame, sweet chili sauce, pickled red onion

**SNOW CRAB MKT**

**STONE CRAB CLAWS MKT**

### ✿ CLAW BAR TOWERS

**CLAW BAR FOR ONE 49**

3 shrimp, 3 oysters, snow crab, smoked fish dip, pickles,  
trio of sauces, crackers

**LOW RISE 145**

6 shrimp, 6 oysters, snow crab, 1/2 Maine lobster,  
3 raw scallops, smoked fish dip, pickles,  
trio of sauces, crackers

**HIGH RISE 225**

12 shrimp, 12 oysters, snow crab, 6 raw scallops,  
whole Maine lobster, smoked fish dip,  
pickles, pimento cheese, trio of sauces, crackers

### ✿ OYSTERS, GLORIOUS OYSTERS!

**CHILLED EAST COAST OYSTERS 28 1/2, 46 DZ**  
mignonette & cocktail sauce

**CRISPY FRIED OYSTERS 24**

half dozen premium fried oysters, bayou remoulade

**ROASTED OYSTERS ALCIATORE 27**

spinach, smoked bacon, pernod, citrus beurre blanc



## CHEF'S AMUSE BOUCHE

### STARTERS

**LOBSTER & CRAB "POTHOLES" 29**  
lemon garlic chili crunch butter, puff pastry

**THE SOUTHERN COLLECTION 22**  
pimento cheese, bread & butter pickles, smoked fish dip

**CRISPY CALAMARI & ROCK SHRIMP 29**  
pickled fresno, tempura jalapeños, citrus soy aioli,  
green tobiko

### SALADS

**THE SAVOY SALAD 19**  
butter crunch lettuce, grilled corn, avocado,  
heirloom tomato, pickled red onion, feta,  
poblano ranch, fresh herbs, cornbread croutons

**STREET CORN CAESAR 18**  
spiced pepitas, romaine, cilantro,  
blistered corn, cotija cheese, chipotle caesar dressing

**ORGANIC LOCAL FARMERS SALAD 20**  
fresh-from-the-farm greens & veggies

**HOMEMADE CORNBREAD 12**

chili honey butter  
add pimento cheese brulée 5



## SPECIALTIES

**OVEN-ROASTED TRIGGERFISH 59**  
lightly breaded and stuffed with lobster, crab & shrimp,  
togarashi pineapple butter sauce,  
farm vegetables, herbed shrimp rice

**ROASTED BUTTERFISH 55**  
shiitake mushrooms, crispy rice cake,  
miso ginger sauce, broccolini

**CHARLESTON CHICKEN 41**  
roasted organic half chicken, hot sauce butter sauce,  
sweet potato spaetzle, pickles,  
shaved brussels sprouts, honey gastrique

✿ **ROASTED SALMON 42**  
dukkah spice, grilled shrimp, béarnaise,  
cauliflower risotto, grilled asparagus

✿ **GRILLED FILET OF BEEF  
TENDERLOIN & CRAB 69**  
bacon, chive & pimento cheese potato soufflé,  
charred broccolini, peppercorn demi & béarnaise

**ST. AUGUSTINE STEW 42**  
shrimp, crab, lobster, bay scallops, gulf fish, mussels, pork  
belly, & rice in a datil pepper broth

### & FRITES

served with béarnaise sauce, rocket salad & frites

**CRAB CAKE 44**  
east coast spiced, bayou remoulade

✿ **FILET 52**

**LOBSTER TAILS 59**  
butter-roasted twin tails, fresh herbs

✿ **FILET & LOBSTER TAIL 76**

✿ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.