



FROM THE CLAW BAR

SHRIMP COCKTAIL 28

WHOLE MAINE LOBSTER 59

✿ **SASHIMI SCALLOPS 26**
wakame, sweet chili sauce, pickled red onion

SNOW CRAB 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 1/2 28, DZ 46
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



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 26
pickled fresno, tempura jalapeños, citrus soy aioli, green tobiko

CLAW BAR PATRAMI SALMON 25
whipped dill cream cheese, capers, red onion

✿ **TUNA STACK 24**
crispy rice, avocado, arugula, scallion, cucumber, tuna, kimchi

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

THE SEA BLT 32
chilled lobster, shrimp, & crab salad, fried green tomatoes, smoked bacon, roasted corn, wild arugula, & smoked tomato vinaigrette

IMMOKALEE WATERMELON SALAD 20
Feta, mint, shaved sweet onion, pistachios, champagne vinaigrette

HOMEMADE CORNBREAD 12

chili honey butter
add pimento cheese brûlée 5

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



SPECIALTIES

✿ **MISO-SEARED FAROE ISLAND SALMON 42**
Crispy Japanese rice cake, carrots, pickled cucumbers, citrus-soy truffle soy butter

BLACKENED GULF GROUPER 58
crispy rock shrimp, mushroom & jalapeño tempura, farm vegetables, citrus-chili aioli

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

SEA SCALLOPS ELOTE 59
fresh grilled summer corn elote, micro cilantro, citrus butter

CAROLINA MOUNTAIN TROUT PICATTA 43
snow crab, crushed smoked almonds, farm vegetables, citrus caper butter

SEAFOOD MIXED GRILL 47
stuffed shrimp, crab-crust local fish, baked oysters, herby shrimp rice

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

✿ **PRIME USDA FILET 65**
farm vegetables, twice-baked potato soufflé, red wine peppercorn demi

CRAB CAKE FRITES 40
east coast spiced and served with coleslaw, crispy house herb fries, or sweet potato gaufrettes & bayou remoulade

ROASTED LOBSTER TAILS 61
butter-roasted cold water twin tails & fresh herbs served with coleslaw, crispy house herb fries, or sweet potato gaufrettes

"OLD SCHOOL" BAKED STUFFED SHRIMP 39
crab, shrimp, herbs, Old Bay citrus butter, summer vegetables

VISITING FISH MP
grilled, blackened, or oven roasted & served with farm vegetables & herby shrimp rice

Sauce Choices: Thai Chimichurri, Togarashi Pineapple Butter, Béarnaise, Mediterranean (EVOO, pink salt, & herbs)