THANKSGIVING 2026

OYSTERS, GLORIOUS OYSTERS ! !

*EAST COAST
HALF 26 DOZ 44

* WEST COAST
HALF 28 DOZ 55

BAKED OYSTERS ALCIATORE 24
Cream, spinach, bacon, pernod, citrus beurre blanc

CRISPY FRIED OYSTERS 22
Half dozen fried oysters, bayou remoulade

APPETIZERS

THE SOUTHERN COLLECTION 19
Pimento cheese, smoked fish dip, house pickles

LOBSTER & CRAB POTHOLES 28
Lemon-garlic chili crunch butter, puff pastry

CRISPY CALAMARI & ROCK SHRIMP 24
Pickled fresno, tempura jalapeños, Claw Bar citrus soy aioli, green tobiko

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

HOMEMADE CORNBREAD 12
Chili honey butter - add our signature pimento cheese 5

SALADS

GRILLED WATERMELON SALAD 19
Feta, mint, shaved sweet onion, pistachios, champagne vinaigrette

STREET CORN CAESAR 16
Spiced pepitas, romaine, cilantro, blistered corn, cotija cheese, chipotle-caesar dressing

SAVOY SALAD 19
Butter crunch lettuce, grilled corn, avocado, heirloom tomato, pickled red onion, feta, poblano ranch, fresh herbs, cornbread crouton

THE SEA BLT 29
Chilled lobster, crab, & shrimp salad with fried green tomatoes, wild arugula, smoked bacon, roasted corn & smoked tomato vinaigrette

FRITES & CO

Served with crispy house herb fries, or sweet potato gaufrettes

CRAB CAKE 39
East coast spiced, bayou remoulade

ROASTED COLD WATER LOBSTER TAILS 59
Butter-roasted twin tails, fresh herbs

CRISPY SOFT SHELL CRAB + SHRIMP 42
Pimento cheese cornbread, baby frisée, bayou remoulade

SIGNATURES

*MISO-SEARED FAROE ISLAND SALMON 39
Crispy Japanese rice cake, carrots, pickled cucumbers, yuzu-soy butter

CRAB-CRUSTED GULF GROUPER 58
Smashed fingerlings, broccolini, stone ground mustard butter

OVEN-ROASTED TRIGGERFISH 56
Lightly breaded & stuffed with lobster, crab & shrimp, togarashi pineapple butter sauce, herby shrimp rice & farm vegetables

CAROLINA MOUNTAIN TROUT PICATTA 38
Snow crab, crushed smoked almonds, farm vegetables, herby shrimp rice, citrus caper butter

CLAW BAR SEAFOOD MIXED GRILL 56
Stuffed shrimp, snow crab, local fish, baked oysters, herby shrimp rice

ROASTED HALF CHICKEN 38
Duck fat potatoes, cauliflower, Creole mustard jus

*PRIME USDA FILET 62
Farm vegetables, twice-baked potato soufflé, red wine peppercorn demi

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEAFOOD TOWERS & CHILLED SEAFOOD

*CLAW BAR FOR ONE 45
3 shrimp, 3 oysters, snow crab, smoked fish dip, pickles, trio of sauces, crackers

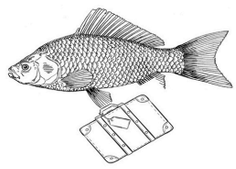
*LOW RISE 125
6 shrimp, 6 oysters, snow crab, ½ Maine lobster, 3 raw scallops, smoked fish dip, pickles, trio of sauces, crackers

*HIGH RISE 195
12 shrimp, 12 oysters, snow crab, 6 raw scallops, Maine lobster, smoked fish dip, pickles, pimento cheese, trio of sauces, crackers

SHRIMP COCKTAIL 26

WHOLE MAINE LOBSTER 55

*SASHIMI SCALLOPS 21
Wakame, sweet chili sauce, pickled red onion



VISITING FISH - MP

Fresh fish check in daily; this evening’s selection will be presented by your server.

GRILLED, BLACKENED OR OVEN-ROASTED
Served with seasonal vegetables and starch

SAUCE CHOICES
THAI CHIMICHURRI
TOGARASHI PINEAPPLE BUTTER SAUCE
CITRUS CAPER BUTTER

3- COURSE THANKSGIVING DINNER

$69

Choose One From Each Course

FIRST COURSE

DELICATA SQUASH SALAD
Organic Greens, Green Apple, Dried Cranberries, Toasted Walnuts, Whipped Goat Cheese, Burnt Honey Vinaigrette

SPICED SWEET POTATO BISQUE
Red Curry, Coconut Milk, Candied Pecans, Marshmallow Crema

SECOND COURSE

TRADITIONAL TURKEY DINNER
Maple-Brined Turkey Duo (Breast & Thigh Roulade), Cornbread-Sausage Dressing, Buttermilk Yukon Mash, Green Bean Casserole, Giblet Gravy, Fresh Cranberry Jelly

DESSERT

MINI PUMPKIN CHEESECAKE
Pumpkin Spiced Whipped Cream, Candied Pepitas

APPLE CROSTADA
Caramel Sauce, Butter Pecan Ice Cream

PECAN PIE
Bourbon Caramel, Vanilla Ice Cream