



FROM THE CLAW BAR

SHRIMP COCKTAIL 28

WHOLE MAINE LOBSTER 59

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

ALASKAN KING CRAB MKT
seasonal availability

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, 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

ORGANIC CURRY-DUSTED FLASH FRIED CAULIFLOWER 24
datil pepper aioli

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

✿ **HAMACHI CRUDO 25**
citrus soy, pickled jalapeño, micro cilantro, pink sea salt

✿ **PEPPER-CRUSTED AHI TUNA 28**
datil pepper slaw, poke sauce, toasted sesame seeds

SALADS

ORGANIC CAULIFLOWER SALAD 19
pickled red onion, smoked bacon, parsley, parmesan cream,
champagne vinaigrette

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 brûlée \$5



SPECIALTIES

BLACK TRUFFLE BOLOGNESE & SHORTRIB MEATBALL 41
campanelle pasta, basil, mint, chili flake, & pecorino snow,
ricotta & blue cheese crostini

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 FILETS OF BEEF TENDERLOIN & KING CRAB 61**
bacon, chive & pimento cheese potato soufflé,
charred broccolini, peppercorn demi & béarnaise

ROASTED SWEET CHILI LOBSTER 65
whole cold water lobster, split and stuffed with lump crab,
green tobiko & cauliflower fried rice

PARIS BISTRO-STYLE PLATES
served with béarnaise sauce, rocket salad & frites

LOBSTER TAILS 59
✿ **FILET MIGNON & LOBSTER TAIL 76**
✿ **WAGYU TERIYAKI SIRLOIN 52**
black vinegar demi glace

✿ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.