



## 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

✿ **WAGYU TERIYAKI SIRLOIN 52**  
black vinegar & peppercorn demi, bacon, chive &  
pimento cheese potato soufflé, charred broccolini

**PARIS BISTRO-STYLE PLATES**  
served with béarnaise sauce, rocket salad & frites  
**LOBSTER TAILS 59**  
✿ **FILET MIGNON & LOBSTER TAIL 76**

✿ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH 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.