



## 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

Add Royal Imperial Caviar 55

## 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

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

JAPANESE SHRIMP CHIPS & CAVIAR 55

Crème fraîche, garlic chives

## 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

MAITAKE MUSHROOM & PORCINI RAVIOLI 40

whipped ricotta, basil, mint, hot honey & black truffle cream

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 69

bacon, chive & pimento cheese potato soufflé, charred broccolini, peppercorn demi & béarnaise

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

ROASTED SWEET CHILI LOBSTER 65

whole cold water lobster, split and stuffed with lump crab, green tobiko & sweet chili drizzle

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