



Things to Snack on

Charcuterie Plate for Two

Our Chef's Daily Oyster... 2 each
served with seasonal mignonette

Jumbo Fried Shrimp... 3.50 each
gulf shrimp lightly fried with spicy remoulade aka house sauce

Blackened Sirloin Bites... 11
sirloin bites cooked to med-rarish and served with side horseradish cream

Pickled Shrimp & Peach... 13
chef's version of umami

Great Ways to Start the Meal

Bacon & Eggs... 9
house cured bacon | farm egg | pickled mustard seed

Classic Shrimp Cocktail... 14
six poached shrimp | horseradish cocktail sauce

Salt & Peppered Point Judith Calamari... 11
lightly fried with basil aioli

Oyster Rock'a'fella... 15
our version of this classic dish with house bacon, local greens & Kentucky bourbon

Tuna Carpaccio... 14
lemon-ginger | pickled cucumber | local micro green salad

Chef's Selection of Smaller Plates

The guys in the kitchen wanted to have a little fun & we hope you do too. The dishes below are a combination of some familiar flavors & some that we think may surprise you.

Spanish Octopus... 15
charred & sliced | acorn squash | fried capers | brown butter

"Carpetbagger" ... 15
marinated skirt steak | fried oysters | crispy shallots

Smoked Chicken Jambalaya... 15
slow roasted chicken | crawfish | andouille sausage | creole vegetables

Shrimp & Country Ham... 15
oyster mushrooms | Carolina rice | popped corn

Jumbo Lump Crab & Sushi Tuna... 15
tomato | avocado | local lettuces

Roasted Veal Sweetbreads... 15
pearl onion | sweet potato | shiitake mushroom

Please alert your server to any food allergies or dietary restrictions.
20% gratuity will automatically be added to parties of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
There is a risk associated with consuming raw oysters.



Salads

Fall Greens ...9

apples | sharp cheddar | creamy cider dressing | spicy peanuts

Caesar...9

whole leaf romaine | creamy dressing | pecorino & croutons

The Chop's Wedge...11

tomatoes | smoky bacon | buttermilk blue cheese | candied pecans

Chilled Maine Lobster...15

lobster tail & claw | pickled peach | jalapeno | local greens

Marinated Steak Salad...17

spinach | pickled red onion | queso fresco | cilantro-lime vinaigrette

Entrees

Jumbo Sea Scallops...15 / 29

spaghetti squash | smoked bacon | parmesan cream sauce

Korean Spiced Tuna...26

sushi-grade tuna | roasted cippolini onion | avocado

Pan Seared Salmon...25

shiitake mushrooms | roasted fingerling potato | country ham broth

Cider Brined Pork Chop...26

smoked barbecue | acorn squash | the best apple sauce

Jumbo Lump Crab Cake...19 / 32

creamed Carolina rice | watercress

Whole Rack of Lamb...37

oven roasted carrots | parsley sauce

Steaks

feel free to add one of our seasonal sides to any steak

Filet Mignon...38

whipped potatoes | sautéed spinach & mushroom | veal reduction

20oz Cowboy Ribeye...55

served with seasonal accoutrements

14oz New York Strip...42

roasted pearl onions | sweet potato

Butcher's cut...mkt

our prime cut of the day served with seasonal accoutrements

Sides... \$5

creamed rice
green salad
whipped potatoes

sautéed local veg
baked potato
creamed greens

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