

STARTERS

| | |
|---|----------|
| Shellfish Tower | 140 / 70 |
| Chilled oysters, North Atlantic poached lobster tail & claws, Alaskan King legs, Prince Edward Island mussels, and Tiger shrimp, served with drawn butter, cocktail sauce, and mignonette | |
| East Coast Oysters on the Half Shell (Daily Variety) | 30 / 15 |
| Cucumber, pink peppercorn mignonette, cocktail sauce, lemon | |
| West Coast Oysters on the Half Shell (Daily Variety) | 36 / 18 |
| Cucumber, pink peppercorn mignonette, cocktail sauce, lemon | |
| Oysters Crab O' Feller | 42 / 21 |
| Jumbo Lump crab, bacon, spinach, parmesan | |
| Mussels Marinara | 10 |
| Tomatoes, garlic, basil, toasted garlic bread | |
| Beef Carpaccio | 14 |
| Capers, cornichon, horseradish-herb dressing | |
| Crispy Calamari | 17 |
| Marinara, grilled lemon | |
| Jumbo Shrimp Cocktail | 16 |
| Fried Green Tomatoes | 12 |
| Smoked salmon rilletes, pickled onions | |
| Tuna & Truffle Tartare | 18 |
| Sashimi Ahi Tuna, ponzu, black truffle shavings, white truffle oil, scallion | |

SOUPS & SALADS

| | |
|--|-------|
| She Crab Soup | 9 / 6 |
| Clam Chowder | 9 / 6 |
| Gourmet Greens | 9 |
| Field greens, dried cranberries, toasted almonds, crumbled Clemson blue cheese, balsamic vinaigrette | |
| *Caesar | 9 |
| Parmesan, buttered breadcrumbs | |
| The Wedge | 10 |
| Iceberg lettuce, bacon crumbles, grape tomatoes, Clemson blue cheese dressing | |
| Burrata | 10 |
| Roasted beets, arugula, candied pecans, pink peppercorn, basil, sherry vinaigrette | |

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

SEASONAL SELECTIONS

| | | | |
|--|---------------|---|----|
| Live Maine Lobster Thermidor | <i>Market</i> | Grilled North Atlantic Salmon | 29 |
| Sherry, mushroom, spinach, parmesan | | Summer "Ratatouille", basil almond pesto | |
| Sauteed Grouper | 38 | Grilled Coriander Rubbed Swordfish | 29 |
| Tasso ham crusted, marbled potato hash, English pea puree, micro salad | | Brava potatoes, crispy asparagus, tomato-bacon vinaigrette | |
| Low country Shrimp & Grits | 24 | Carolina Trout a la Plancha | 25 |
| Baby spinach, tomato, creamy parmesan grits, Tasso ham gravy | | Cornmeal dusted, creamy parmesan grits, roasted brussels, almond brown butter | |
| Pan Seared Jumbo Sea Scallops | 36 | Springer Mountain Chicken Marsala | 22 |
| Sweet corn & pea risotto, jalapeño red pepper bacon jam | | Sundried tomato-herb angel hair, spinach, mushrooms, Marsala wine sauce | |
| The Company Crab Cake | 29 | San Francisco "Cioppino" | 44 |
| "Carbonara" orzo, watercress-arugula salad, remoulade | | Lobster, jumbo scallop, mussels, shrimp, calamari, daily fish, garlic bread | |

STEAKS

Grilled cuts served à la carte upon request

| | | | |
|--|----|--|----|
| *Petite Center-Cut Filet Mignon (7oz) | 44 | *Prime NY Strip Au Poivre (12oz) | 54 |
| Seasonal vegetables, "Ranch" mashed potatoes, pinot demi | | Seasonal vegetables, "Ranch" mashed potatoes, pinot demi | |

***Rick's Signature Surf & Turf**

Grilled center-cut filet mignon and broiled cold water lobster tail or jumbo lump crab cake served with "Ranch" mashed potatoes, seasonal vegetables

4oz Filet - 39

7oz Filet - 53

SIDE DISHES

| | | | |
|-------------------------------------|----|---|----|
| Four-Cheese Macaroni | 10 | Sweet Corn & Pea Risotto Signature | 13 |
| Lobster Mashed Potatoes | 20 | Nantucket Hashbrowns | 11 |
| Summer "Ratatouille" | 11 | Youkon "Ranch" Potato Puree | 9 |
| Lobster Four Cheese Macaroni | 25 | Black & Blue | 4 |
| Orzo Carbonara | 8 | Black Truffle Butter | 7 |

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

3 COURSES FOR \$49

*Choose one from each course

Soup/Salad Course

Gourmet Greens
Caesar Salad
Clam Chowder

Entrée

Jumbo Sea Scallops
Rick's Signature 4oz Surf & Turf
The Company Crab Cake
Sautéed Grouper

Dessert

Crème Brûlée Cheesecake
Snickers Pie
Bourbon Street Pecan Pie

3 COURSES FOR \$49

*Choose one from each course

Soup/Salad Course

Gourmet Greens
Caesar Salad
Clam Chowder

Entrée

Jumbo Sea Scallops
Rick's Signature 4oz Surf & Turf
The Company Crab Cake
Sautéed Grouper

Dessert

Crème Brûlée Cheesecake
Snickers Pie
Bourbon Street Pecan Pie

3 COURSES FOR \$39

*Choose one from each course

Soup/Salad Course

Gourmet Greens
Clam Chowder

Entrée

Grilled North Atlantic Salmon
Springer Mountain Chicken Marsala
Lowcountry Shrimp & Grits
Carolina Trout a la Plancha

Dessert

Crème Brûlée Cheesecake
Snickers Pie
Bourbon Street Pecan Pie

3 COURSES FOR \$39

*Choose one from each course

Soup/Salad Course

Gourmet Greens
Clam Chowder

Entrée

Grilled North Atlantic Salmon
Springer Mountain Chicken Marsala
Lowcountry Shrimp & Grits
Carolina Trout a la Plancha

Dessert

Crème Brûlée Cheesecake
Snickers Pie
Bourbon Street Pecan Pie

FEATURED WINES

Nobilo Icon Sauvignon Blanc 48

Marlborough, New Zealand
Grapefruit, passion fruit, herbaceous,
flinty minerality with juicy acidity

Lioco Chardonnay 54

Sonoma County, California Fresh, lively, and quite Chablis-like, the wine exhibits lemon peel, core fruit, and dried herbs in its aromas and flavors; the perfect pairing for our mussels!

Viña Galana Tempranillo 38

Central Spain Black cherry, raspberry,
leather notes and juicy on the palate

Au Bon Climat Pinot Noir 54

Santa Barbara County, California Strawberries,
blackberries, anise and clove aromas; medium-bodied
with beautiful acidity

Sequoia Grove Cabernet Sauvignon 88

Napa Valley, California Rich and robust berry and
currant fruit, rounded and full-bodied with spicy
layers of toasted oak

Bedrock Old Vine Zinfandel 62

Sonoma Valley, California Rich and supple,
this is an explosion of pure, decadent fruit.
Floral huckleberry and Chinese five-spice powder
aromas open to layered blackberry,
dark chocolate and licorice flavors that linger

FEATURED WINES

Nobilo Icon Sauvignon Blanc 48

Marlborough, New Zealand
Grapefruit, passion fruit, herbaceous,
flinty minerality with juicy acidity

Lioco Chardonnay 54

Sonoma County, California Fresh, lively, and quite Chablis-like, the wine exhibits lemon peel, core fruit, and dried herbs in its aromas and flavors; the perfect pairing for our mussels!

Viña Galana Tempranillo 38

Central Spain Black cherry, raspberry,
leather notes and juicy on the palate

Au Bon Climat Pinot Noir 54

Santa Barbara County, California Strawberries,
blackberries, anise and clove aromas; medium-bodied
with beautiful acidity

Sequoia Grove Cabernet Sauvignon 88

Napa Valley, California Rich and robust berry and
currant fruit, rounded and full-bodied with spicy
layers of toasted oak

Bedrock Old Vine Zinfandel 62

Sonoma Valley, California Rich and supple, this
is an explosion of pure, decadent fruit.
Floral huckleberry and Chinese five-spice powder
aromas open to layered blackberry,
dark chocolate and licorice flavors that linger