

RICKERWIN'S

NANTUCKET SEAFOOD

**RESTAURANT
WEEK** SOUTH CAROLINA
JAN 13-23, 2022

\$45 MENU

Choose one from each course

FIRST COURSE

Octopus Caesar

*wax beans, green beans, parmesan croutons,
pea tendrils*

Scallop Crudo

*blood orange supremes, red pepper coulis,
micro cilantro, crispy garlic*

Roasted Butternut Soup

SECOND COURSE

Surf & Turf

*4oz filet and NOLA shrimp,
whipped potatoes, grilled asparagus*

Grilled Pork Chop

*bourbon apple chutney, rosemary sweet potatoes,
sauteed baby kale*

Flounder Rollatini

crab stuffed, roasted fennel tomato broth, mache

Grilled Swordfish

mushroom farro, puttanesca chutney, fresh herbs

DESSERT COURSE

Cheesecake

raspberry sauce

Apple Butter Cake

Crème Brûlée

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