

SUPPER MENU - FALL 2020



SHARED

HOUSE SPICY PIMENTO CHEESE

flatbread, housemade pickles

THE COOP

4 deviled eggs 2 ways

HARBOUR CLUB SHE CRAB SOUP

jumbo lump, roe, herb oil, sherry wine

OYSTER SLIDERS

housemade dill pickles, housemade brioche bun,
okra sauce

SOFTSHELL CRAB

tempura batter, pea pesto, charleston
pepper butter sauce

ROOT & STEMS

TAMPA CLUB SALAD

chopped romaine, shredded carrot, banana peppers,
cherry tomatoes, champagne vinaigrette

CRACKING COBB SALAD

corn, cherry tomatoes, hard boiled egg, bacon,
avocado, crispy pork, mustard vinaigrette

INDIGO WEDGE SALAD

smoked bacon, buttermilk dressing, maytag
blue cheese, cherry tomatoes,

CAESAR SALAD

romaine lettuce, anchovies, crouton
and caesar dressing

LOW COUNTRY CHARCUTERIE

2 ppl | 4ppl

southern pickins, country pate, dry meats,
assorted cheese

RAW BAR

HOUSE SPECIALTIES

OLD BAY COLD SMOKED SHRIMP

pink pineapple, peach cocktail sauce

TUNA TARTARE

ginger soy dressing, radish, avocado pure, flatbread

FANCY BAKED OYSTERS

cornbread stuffing, truffle oil, parmesan

6 ROCKAFELLER

parsley, herb, panko, compound butter

FRESH SHUCKED OYSTERS

with champagne cucumber mignonette and
fresh horseradish cocktail sauce

MOON DANCER

Damariscotta River, Maine

JAMES RIVER

Apalachee Bay, FL

GREAT WHITE

Cape Cod, Ma

BLUE POINT

Blue Point, NY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PRICES, SELECTIONS, AND AVAILABILITY IS SUBJECT TO CHANGE.

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WAVES & MARSH

CHARLESTON SHRIMP & GRITS

geechie boy grits, tasso, gravy, scallion

BLACK GROUPE

creamed corn bisque, fried okra, popcorn

CAROLINA CRAB-CAKE

100% jumbo lump crab, heirloom tomato compote, old bay tuile,

COASTAL WILD RED SNAPPER

wild rice, pecans, carolina red sauce, coleslaw

PAN ROASTED SEA SCALLOPS \$36

Parsnip veloute, parsley foam, smoke ham, apples

FIELD & PASTURE

CREOLE FILET

8 oz grassfed, sweet corn succotash, heritage carrot, buttermilk, carrot puree

TEA BRINED CRISPY CHICKEN

biscuits, sausage gravy

BOURBON MAPLE PORK CHOP

peach bourbon, collard greens, roasted sweet potatoes

"THE" BURGER

two providence cattle grassfed beef patties, tobacco onions, bacon jam, cheddar cheese, house made brioche bun, lettuce, tomato, served with potato wedges

HOLY CITY STEAK

14 oz providence cattle ny strip steak, asparagus, new potatoes, confit tomatoes

PIZZA

CUP & CHAR

SM | LG

san marzano sauce, house made mozzarella, parsley and cup pepperoni

MEAT LOVERS

SM | LG

marinara, andouille sausage, pepperoni, salami, oregano an prosciutto

MISSION PARMA

SM | LG

mozzarella, gorgonzola, truffle oil, figs, prosciutto, arugula

MARGHERITA

SM | LG

san marzano sauce, house made mozzarella, fresh basil

SIDES

STONE GROUND GRITS

geechie boy mills, white cheddar cheese

MAC & CHEESE

Elbow pasta, cheddar cheese, bread crumbs, cream cheese

COLLARD GREENS

cooked in citrus beer and hamhocks

FRIED GREEN TOMATOES

cornmeal, spices

FRIED OKRA

cornmeal, spices

DESSERT

BOURBON PECAN PIE

LAVA CAKE

CHEESECAKE

COCONUT CREAM CAKE

GELATOS & SORBET

*As everything is in nature. our menu ingredients are subject to change.

Executive Chef: Erik C. Vigil