

GRILL MENU

SOUPS AND SALADS

CAT'S CRAB SOUP

4 CUP /6 BOWL

FRENCH ONION SOUP

5

HOUSE SALAD MESCLUN MIXED GREENS CRISPY ROMAINE,
ROMA TOMATOES, CUCUMBERS, RED ONION, FETA CHEESE, HONEY BALSAMIC VINAIGRETTE.

6

CAESAR SALAD WITH GARLIC CROUTONS

5

ENTREES

BEAUFORT PASTA GULF SHRIMP, CHICKEN, ANDOUILLE

SAUSAGE IN A SCAMPI MARINARA ATOP CAPELLINI PASTA.

16



AHI-TUNA CHARGRILLED. WASABI, PARMESAN GRITS,

WASABI AIOLI, SEAWEED SALAD

18



6oz FILET ENCROUTE STUFFED WITH PROSCIUTTO AND

PROVOLONE IN A PUFF PASTRY TOPPED WITH CREMINI MUSHROOM

DEMI-GLAZE. GARLIC MASHED, VEGETABLE.

22

12oz N.Y. C.A.B. STRIP TOPPED WITH CARAMELIZED ONIONS

AND MUSHROOMS, GARLIC MASHED POTATOES, VEGETABLE.

24

16oz 28

20oz PORTERHOUSE SMOTHERED IN BUTTERED MUSHROOMS,

GARLIC MASHED POTATOES, VEGETABLE

28



WILD COHO SALMON "COPPER RIVER" BAKED & TOPPED

WITH AN APRICOT MUSTARD GLAZE, CAROLINA RICE

20

DUCK BREAST "MAPLE LEAF FARMS" GRILLED MEDIUM, BRANDIED

CHERRY REDUCTION, GARLIC MASHED POTATOES, VEGETABLE

18

CHICKEN ROMANO CHICKEN, BROCCOLI & PROSCIUTTO ATOP PENNE,

IN A LIGHT CREAMY GARLIC & PARMESAN CREAM

14

MAHI-MAHI TOMATO AND AVOCADO SALSA CAROLINA RICE

17

LOBSTER RAVIOLI TOSSED IN A LIGHT PARMESAN CREAM

19



HOUSE SPECIALTY

DESSERTS BY SUZARA BAKERY