

STARTERS

Burrata	9	Cheddar & Green Chile Hushpuppies	8
Local peaches, basil, pink peppercorns, toasted pecans, toasted baguette		Roasted Green Tomato Comeback Sauce	
Heirloom Tomato & Watermelon Salad	10	Grilled Oysters on the Half Shell	17
Pickled red onion, Cotija cheese, mint-lime vinaigrette		Served New Orleans barbecue style	
Fried Green Tomatoes	12	Mussels Provencal	10
Shrimp remoulade, watercress		Tomatoes, capers, garlic, basil	
Oysters Rockefeller	17	Beef Carpaccio	14
Spinach, Parmesan, bacon		Capers, cornichon, horseradish-herb dressing	
		Crispy Calamari	17
		Sweet chili sauce, Parmesan	

RAW BAR

Jumbo Shrimp Cocktail	16
Jumbo Lump Crab Meat Cocktail	19
Blue Point Oysters on the Half Shell (<i>Long Island Sound</i>)	26 / 14
Cucumber, pink peppercorn mignonette, cocktail sauce, lemon	
James River Oysters on the Half Shell (<i>Virginia</i>)	26 / 14
Cucumber, pink peppercorn mignonette, cocktail sauce, lemon	
Shellfish Tower	120 / 60
Chilled oysters, North Atlantic poached lobster tail & claws, Alaskan Snow Crab legs, Prince Edward Island mussels, Littleneck clams, and Tiger shrimp, served with drawn butter, cocktail sauce, and mignonette	

SOUPS & SALADS

She Crab Soup	8 / 6
Clam Chowder	8 / 6
Gourmet Greens	8
Field greens, dried cranberries, toasted almonds, crumbled Clemson bleu cheese, balsamic vinaigrette	
*Caesar Salad	8
Parmesan, buttered bread crumbs	
The Wedge	8
Iceberg lettuce, bacon crumbles, grape tomatoes, Clemson bleu cheese dressing	

SEASONAL SELECTIONS

Live Maine Lobster	Market	Malaysian Seafood Curry	30
Served steamed or grilled; Thermidor preparation available on request		Grouper, shrimp, mussels, Carolina gold rice, yellow curry, pineapple, thai basil, cilantro	
Pan Seared Snapper	36	Grilled North Atlantic Salmon	29 / 22
Pommes puree, crab & corn chow chow, leek-corn and ham hock bisque		Patatas bravas, yellow pepper Romesco, fennel & watercress salad	
Sauteed Grouper	36	*Pepper Seared Tuna	32
Corn and butter pea succotash, fried okra, opal basil, lemon butter		Pickled cucumbers, sunflower sprouts, fried shallots, spicy kewpie mayo, ponzu sauce	
Crab-Stuffed Lobster	Market	Grilled Coriander Rubbed Swordfish	29/20
Lobster-Sherry butter, asparagus, whipped potatoes		Mashed potato cake, grilled asparagus, tomato-bacon vinaigrette	
Low Country Shrimp & Grits	22 / 16	Carolina Trout a la Plancha	25
Baby spinach, tomato, tomato-cheddar grits, Tasso ham gravy		Cornmeal dusted, aged cheddar-tomato grits, crispy brussels sprouts, almond brown butter	
Pan Seared Jumbo Sea Scallops	36	Springer Mountain Chicken Marsala	22
Asparagus & mushroom risotto, creamed jumbo lump crab, red pepper bacon jam		Sundried tomato-herb angel hair, spinach, mushrooms, Marsala wine sauce	
The Company Crab Cake	29	Fried Cod and Rock Shrimp	24
"Carbonara" orzo, watercress-radish salad, remoulade		Fries, coleslaw, hush puppies, and sauces	

STEAKS

Grilled cuts served à la carte upon request

*Petite Center-Cut Filet Mignon (7oz)	44	*Prime NY Strip Au Poivre (12oz)	54
Crispy fingerling potatoes, garlicky spinach, rosemary jus, béarnaise		Crispy fingerling potatoes, garlicky spinach, rosemary jus, gorgonzola	

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

Grilled center-cut filet mignon and broiled cold water lobster tail or jumbo lump crab cake served with cheddar-scallion potato cake, vegetable "pasta" ribbons tossed with tomato-herb pesto

4oz Filet - 39 7oz Filet - 53

SIDE DISHES

Four-Cheese Macaroni	10	Shrimp & Sweet Corn Succotash	13
Lobster Mashed Potatoes	16	Loaded Nantucket Hashbrowns	10
Tempura Fried Okra	11	Asparagus & Mushroom Risotto	9

Join us for Sunday Brunch!

A Grand Buffet with Carving Stations, a Chilled Seafood Display, Selection of Prepared Salads, Brunch offerings, Lunch offerings, and a Selection of Desserts. Served Sundays, 10:30 am - 2 pm

Adults: \$24 | Children 6-12: \$12 | Children under 5: Free

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

3 COURSES FOR \$45

**Choose one from each course*

Soup/Salad Course

Gourmet Greens
Caesar Salad
Clam Chowder

Entrée

Grilled Swordfish
Rick's Signature 4oz Surf & Turf
The Company Crab Cake
*Pepper Seared Tuna

Dessert

Key Lime Pie
White Chocolate Coconut Cream Pie
Crème Brûlée

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FEATURED WINES

Nobilo Icon Sauvignon Blanc 35

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 35

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 65

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

Bedrock Old Vine Zinfandel 56

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

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