

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

STEAKS

Grilled cuts served à la carte upon request

*Petite Center-Cut Filet Mignon (7oz) 44 Seasonal vegetables, "Ranch" mashed potatoes, pinot demi	*Prime NY Strip Au Poivre (12oz) 54 Seasonal vegetables, "Ranch" mashed potatoes, pinot demi
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*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 13
Lobster Mashed Potatoes 20	Signature Nantucket Hashbrowns 11
Summer "Ratatouille" 11	Yukon "Ranch" Potato Puree 9
Lobster Four Cheese Macaroni 25	Black & Blue 4
Orzo Carbonara 8	Black Truffle Butter 7

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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
Caramel Granny Smith Apple Pie
Bourbon Street Pecan Pie

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Soup/Salad Course

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Entrée

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

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FEATURED WINES

Nobilo Icon Sauvignon Blanc 40
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 72
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

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