

STARTERS

CRISPY CALAMARI 18
Squash, zucchini, okra, lemon, remoulade

TRUFFLED DEVEILED EGGS 8
candied bacon, chive

FRIED GREEN TOMATOES 13
shrimp, celery, chow chow, remoulade

RAW & CHILLED

EAST COAST OYSTERS 18/35 ON THE HALF SHELL*
served with spicy cocktail sauce, bloody mary mignonette, fresh citrus, crackers

COLD WATER LOBSTER TAIL 25
Cocktail sauce, fresh citrus

G.F TUNA NACHOS 18
avocado, lime, cilantro, yuca

SOUPS & SALADS

RE SHE CRAB SOUP 10
crab, sherry

RE CAESAR SALAD 9/13
romaine hearts, garlic croutons, parmigiano-reggiano, peppercorn parmesan dressing

RE GOURMET GREENS 7/11
mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette

add chicken 9
add shrimp 9
add salmon 20
add 4oz filet 22

G.F.= Gluten Free V=Vegetarian

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

18% gratuity will be added to parties of six or more.

BUFFALO CAULIFLOWER 14
tartare of filet mignon, crispy oysters, stout mustard, pickles

BURRATA 14
heirloom tomato, pinenut gremolata, parmesan, aged balsamic, basil

SHRIMP COCKTAIL 18
old bay poached jumbo shrimp, spicy cocktail sauce, fresh citrus

SEAFOOD TOWER 96
oysters, shrimp cocktail, lobster tail, blue crab dip, traditional accompaniments

FRENCH ONION SOUP 10
gruyere, crouton

THE WEDGE 8/12
iceberg lettuce, heirloom tomato, bacon, crumbled blue cheese, crispy onion, clemson blue cheese dressing

G.F V BEET SALAD 13
mixed greens, green apple, curried cashew, goat cheese, honey yogurt dressing

RICK ERWIN'S

CLEMSON

STEAKS*



As part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.

FILET MIGNON (7oz)	49	DRY-AGED DELMONICO RIBEYE (16oz)	65
FILET MIGNON (11oz)	64	WET-AGED DELMONICO RIBEYE (12oz)	55
DOUBLE-CUT LAMB CHOPS	54	PRIME NY STRIP (14oz)	76
PORTERHOUSE FOR TWO (24oz) 95			

SIGNATURE SURF & TURF

center cut filet mignon with choice of NOLA shrimp or company crab cake, market vegetables
(4oz) 42 (7oz) 63 (11oz) 76

ENHANCEMENTS

THE COMPANY CRAB CAKE	18
OSCAR STYLE	24
SEARED SCALLOPS (2)	25
COLD WATER LOBSTER TAIL	25
FOIE GRAS	19
RICK'S BLACK & BLEU	5

SAUCES

ALL IN SAUCE	6
AU POIVRE	6
BERNAISE SAUCE	4
MUSHROOM MARSALA	9
BLACK TRUFFLE BUTTER	9

SIDES

G.F V GRILLED ASPARAGUS	MKT	G.F V ROASTED MUSHROOMS	8/12	V ONION RINGS	10
V CREAMED SPINACH	7/11	G.F V HAND-CUT FRIES	10	G.F V CAROLINA GOLD RICE	6/11
V FOUR-CHEESE MACARONI	8/12	V add truffle parmesan 2		G.F COLLARD GREENS	6/11
G.F V CHEESY WHIPPED POTATOES	7/11	G.F V TWICE-BAKED POTATO	12		
		G.F V CRISPY BRUSSELS SPROUTS	7/11		

CLEMSON FAVORITES

G.F STEAK FRITES 34
bavette, creamed spinach, sauce au poivre, shoestring fries

G.F V MUSHROOM RISOTTO 24
asparagus, white truffle oil, midnight moon goat cheese, chive

G.F 1/2 CHICKEN "UNDER A BRICK" 24
locally raised, herb bouquet, chicken jus

RE CHAR-BROILED PORK CHOP 31
baked sea island red peas, collard greens

THE COMPANY CRAB CAKES 36
sour apple celery slaw, jalapeño tartar sauce, fried green tomato



G.F PAN-SEARED SCALLOPS 44
peas, cauliflower, radish, truffle butter, mushroom soubise

RE BLACKENED SALMON* 32
summer squash, green beans, parsnip puree, blackberry bbq

G.F SESAME CRUSTED TUNA* 32
baby bok choy, carrot slaw, carolina gold rice, palm sugar glaze

G.F CRAB CRUSTED FLOUNDER 38
heirloom tomato, bell pepper, radish, kale, tomato coconut broth, Calabrian chili oil

RE 3 COURSES FOR \$42

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	CHAR-BROILED PORK CHOP	CRÈME BRÛLÉE
CAESAR SALAD	4OZ FILET	KEY LIME PIE
SHE CRAB SOUP	BLACKENED SALMON	ICE CREAM OR SORBET

