

**STARTERS**

CRISPY CALAMARI 18  
squash, zucchini, okra, lemon,  
jalapeño tartar sauce

V BUFFALO CAULIFLOWER 14  
beer battered, bleu cheese, celery, carrot

G.F TRUFFLED DEVEILED EGGS 8  
candied bacon, chive

G.F V BURRATA 14  
heirloom tomato, pinenut gremolata,  
parmesan, aged balsamic, basil

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

SHRIMP COCKTAIL 18  
old bay poached jumbo shrimp, spicy cock-  
tail sauce, fresh citrus

COLD WATER LOBSTER TAIL 25  
cocktail sauce, fresh citrus

G.F TUNA NACHOS\* 18  
avocado, lime, cilantro, crispy yuca

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

**SOUPS & SALADS**

SHE CRAB SOUP 10  
crab, sherry

FRENCH ONION SOUP 10  
gruyere, crouton

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

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

G.F V GOURMET GREENS 7/11  
mixed greens, cranberries,  
clemson blue cheese, slivered almonds,  
balsamic vinaigrette

G.F V BEET SALAD 9/13  
mixed greens, green apple, curried cashew,  
goat cheese, honey yogurt dressing

Add Ons  
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.

# 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)	52	DRY-AGED DELMONICO RIBEYE (16oz)	65
FILET MIGNON (11oz)	65	WET-AGED DELMONICO RIBEYE (12oz)	55
DOUBLE-CUT LAMB CHOPS	54	PRIME NY STRIP (14oz)	68
CAROLINA BISON FILET (8oz)	55	PORTERHOUSE FOR TWO (24oz)	95
PRIME COWBOY RIBEYE (20 oz) 99			

**SIGNATURE SURF & TURF**

center cut filet mignon with choice of NOLA shrimp  
or company crab cake, market vegetables  
(4oz) 42 (7oz) 66 (11oz) 78

**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	14	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
V add lobster 19 add truffle 9		G.F TWICE-BAKED POTATO	12		
G.F V CHEESY WHIPPED POTATOES	7/11	G.F V CRISPY BRUSSELS SPROUTS	7/11		

**CLEMSON FAVORITES**

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

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

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

CRAB CRUSTED FLOUNDER 38  
heirloom tomato, bell pepper, radish, kale,  
tomato coconut broth, calabrian chili oil

**3 COURSES FOR \$42**

choose one from each category

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

