**STARTERS**

- **Calamari** 19
  - fresh, lightly breaded & flash-fried, cherry peppers, angry cakes, lemon-garlic aioli
- **Shrimp Cocktail** 18
  - chilled tiger shrimp, horseradish, atomic cocktail sauce
- **East Coast Oysters** 18/35
  - served on the half shell by the half dozen or dozen
- **Lamb Meatballs** 17
  - pomodoro and shaved parmesan

**SOUP & SALAD**

- **She Crab Soup** 10
  - lump crab, creamed sherry
- **French Onion Soup** 10
  - rich beef broth, caramelized onions, crouton, swiss and parmesan cheese
- **Caesar Salad** 9/13
  - romaine hearts, classic dressing, parmesan cheese
- **Burrata Salad** 16
  - roasted squash, pumpkin seeds, candied bacon, baby kale, white balsamic glaze

**STEAKS & CHOPS**

- **NOLA BBQ Shrimp** 19
  - jumbo shrimp, bbq butter, crouton
- **Seafood Tower** 85/170
  - shrimp cocktail, oysters, lobster, alaskan king crab, served with classic condiments
- **Crisy Oysters 22**
  - lightly fried oysters, creole aioli, pickled pepper relish
- **Wagyu Carpaccio** 16
  - horseradish crema, beech mushroom, pickled mustard, pickled onions, parmesan, crostini

**SIGNATURE SURF & TURF**

- center cut filet mignon, company crab cake, whipped potatoes and asparagus
  - (4oz) 42 (7oz) 66 (11oz) 78
  - with broiled or fried lobster tail +20

**ENHANCEMENTS**

- **Grilled Asparagus**
  - MKT
- **Creamed Spinach w/ smoked bacon**
  - 7/11
- **Hand-Cut Fries**
  - add truffle parmesan $3
- **Jumbo Onion Rings**
  - 10
- **Crispy Brussels w/ bacon jam**
  - 10

**SIDES**

- **Baked Sausage Rigatoni**
  - 15
- **Five-Cheese Whipped Potatoes**
  - 7/11
- **Balsamic & Goat Cheese Mushrooms**
  - 12
- **Five-Cheese Macaroni**
  - 8/12
- **Five-Cheese Rigatoni**
  - 15

**ENTRÉES**

- **Crab Cakes For A Course**
  - 36
  - two jumbo lump crab cakes, lobster creamed corn, arugula, remoulade
  - A portion of sales of all Company Crab Cakes is donated to Meals on Wheels to help feed our homebound neighbors.
- **Atlantic Salmon**
  - 32
  - potato-leek puree, crispy tagarashi cauliflower, citrus chili sauce
- **Seared Ahi Tuna**
  - 32
  - baby bok choy, edamame, mirin-soy glaze, toasted sesame, wasuabi aioli
- **Seared Scallops**
  - 45
  - butternut squash puree, fall succotash, pecan gremolata
- **Crisy Fried Chicken**
  - 28
  - 1/2 Chicken, braised collards, hot honey glaze
- **Blue Cheese Encrusted Swordfish**
  - 39
  - carolina gold dirty rice, andouille sausage, tomato, beurre blanc
- **Italian Favorites**
  - **Cacio e Pepe**
    - 17
    - angel hair pasta with cracked pepper, parmesan sauce
    - add chicken $6 add shrimp $11 add filet $25
  - **Veal Milanese**
    - 32
    - angel hair pasta, lemon caper sauce
  - **Linguine Langosta**
    - 38
    - sauteed lobster, fennel, spicy sausage, linguine lobster cream sauce
  - **Italian Sausage Rigatoni**
    - 27
    - sausage, tomato, cream, ricotta
  - **Cheese Tortellini**
    - 26
    - roasted tomato, gorgonzola cream sauce, fresh basil
    - add chicken $6 add shrimp $11 add filet $25

**3 Courses for $42**

- choose one from each category

- **Soup/Salad**
  - **Gourmet Greens**
  - **She Crab Soup**
  - **Caesar Salad**
- **Entrée**
  - **Atlantic Sashimi**
  - 4 oz Filet
  - **Crispy Fried Chicken**
- **Dessert**
  - **Creme Brulee**
  - **Key Lime Pie**