

STARTERS

CRISPY CALAMARI 19
pickled okra, jalapenos,
lemon-horseradish aioli

TRUFFLE POTATO CROQUETTES 12
smoked paprika aioli

FRIED GREEN TOMATOES 14
pimiento cheese, bacon

RAW & CHILLED

EAST COAST OYSTERS 18/35
ON THE HALF SHELL*
served on the half shell by the
half dozen or dozen

COLD-WATER LOBSTER TAIL 30
lemon-horseradish aioli

TUNA TATAKI* 18
fresh cilantro, scallions, shaved peppers, yuzu,
wasabi aioli

SOUP & SALAD

SHE CRAB SOUP 10
crab, sherry

G.F BURRATA SALAD 20
speck prosciutto, heirloom tomatoes,
balsamic glaze, pesto

G.F COBB SALAD 12
chopped bacon, egg, cheddar cheese,
tomato, ranch dressing
add chicken 9
add shrimp 11
add salmon 18
add filet 22

CHAR-GRILLED OYSTERS 3 EACH
champagne butter, parmesan,
fine herbs, served with lemon

NOLA BBQ SHRIMP 19
jumbo shrimp, "crystal" butter sauce,
crouton

SHRIMP COCKTAIL 18
chilled tiger shrimp, horseradish,
cocktail sauce

SEAFOOD TOWER* 85
1/2 lobster tail, oysters, alaskan king crab,
shrimp cocktail

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

THE WEDGE 8/12
iceberg lettuce, crumbled bacon,
grape tomatoes, clemson blue
cheese dressing and crumbles

CAESAR SALAD 9/13
romaine hearts, classic dressing,
buttered croutons, parmigiano-reggiano

RICK ERWIN'S™

LEVEL TEN

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)	55	WET-AGED DELMONICO RIBEYE (12oz)	56
FILET MIGNON (11oz)	72	DRY-AGED DELMONICO RIBEYE (16oz)	72
CAROLINA BISON FILET (8 oz)	55	DRY-AGED KANSAS CITY STRIP (16oz)	68

SIGNATURE SURF & TURF*

center cut filet mignon, company crab cake,
whipped potatoes and asparagus

(4oz) 44 (7oz) 69 (11oz) 83

with broiled or fried lobster tail +20

ENHANCEMENTS

RICK'S BLACK & BLEU	5	OSCAR STYLE	24
BERNAISE SAUCE	4	SEARED SCALLOPS	25
TRUFFLE CHIVE BUTTER	9	NOLA BBQ SHRIMP	19
MONTREAL GARLIC BUTTER	4	BROILED LOBSTER TAIL	30
THE COMPANY CRAB CAKE	18	FRIED LOBSTER TAIL	30

SIDES

GRILLED ASPARAGUS	12	ROASTED MUSHROOMS	11
CREAMED SPINACH	11	ONION RINGS	10
CHEESY MASHED POTATOES	11	CRISPY BRUSSELS	10
SEASONED FRIES	7	FOUR-CHEESE MACARONI	8/12
		<i>add lobster 19 add truffle butter 9</i>	

CHEF'S SPECIALTIES



CRAB CAKES FOR A CAUSE 32
local seasonal succotash, cannellini beans, baby kale,
toasted poppy seed vinaigrette
*A portion of sales of all Company Crab Cakes is donated to
Meals on Wheels to help feed our homebound neighbors.*

SHRIMP GNOCCHI 28
pan-seared tomatoes, garlic, pesto sauce,
parmesan, fresh basil

G.F HALF ROASTED CHICKEN 28
sweet tea brined, roasted root vegetables, butternut
squash puree, rosemary chicken jus

G.F CONFIT HANGER STEAK* 38
mashed potatoes, sautéed garlic butter,
beech mushrooms, red wine demi

GRILLED SALMON* 28
garlic honey glazed, red pepper coulis, grilled
asparagus, warm couscous salad, cucumber raita

SPECK WRAPPED MONK 30
pistachio mint farrotto, homemade ricotta cheese,
crab butter sauce

G.F AHI TUNA* 28
togarashi seared, roasted radish, baby bok choy,
sweet honey miso, mirin glaze

ZA'ATAR SCALLOPS 38
homemade baba ganoush, local sweet corn,
smoked pork belly lardons, pickled pizutellos,
fennel, dill

V WILD MUSHROOM PORCINI RAVIOLI 30
garlic butter escarole, exotic mushroom mix,
italian bread crumbs, lemon basil
add chicken 9
add shrimp 11
add lobster 19

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.

3 COURSES FOR \$42

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	GRILLED SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4OZ FILET	KEY LIME PIE
CAESAR SALAD	SHRIMP GNOCCHI	