

STARTERS

EAST COAST OYSTERS ON THE HALF SHELL* 18/35

served with spicy cocktail sauce, champagne mignonette, fresh citrus, crackers

SHRIMP COCKTAIL 18

old bay poached jumbo shrimp, spicy cocktail sauce, fresh citrus

G.F TUNA CRUDO 18

seared tuna sliced with crispy carrots, thai chili vinaigrette, micro cilantro

BEEF CARPACCIO* 19

horseradish aioli, pickled onion, shaved parmesan, arugula, garlic crustini

CRISPY CALAMARI 19

squash, zucchini, okra, lemon, jalapeño tartar sauce

G.F TRUFFLED DEVILED EGGS 8
candied bacon, chive

FRIED GREEN TOMATOES 14
whipped goat cheese, five pepper jelly

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

JUMBO COCONUT SHRIMP 19
carrot slaw, sweet thai chili sauce

SEAFOOD TOWER* 96
shrimp, oysters, chilled lobster tail, cocktail sauce, champagne mignonette, raw horseradish

SOUP & SALADS

SHE CRAB SOUP 10
crab, sherry

CAESAR SALAD 10

romaine hearts, garlic croutons, parmigiano-reggiano, peppercorn parmesan dressing

G.F GOURMET GREENS 8

V mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette

Add-Ons

add chicken 9

add shrimp 9

add crab cake 20

add salmon 20

add 4oz filet 24

THE WEDGE 10

iceberg lettuce, heirloom tomato, bacon, crumbled blue cheese, crispy onion, clemson blue cheese dressing

ARUGULA SALAD 12

roasted butternut squash, tart apple, pepitas, honey champagne vinaigrette, chevre

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)	55	DRY-AGED DELMONICO RIBEYE (16oz)	72
FILET MIGNON (11oz)	72	WET-AGED DELMONICO RIBEYE (12oz)	56
NY STRIP (12 oz)	56	CAROLINA BISON FILET (8oz)	55
PRIME NY STRIP (14oz)	74	PORTERHOUSE FOR TWO (24oz)	99

SIGNATURE SURF & TURF*

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

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

substitute broiled lobster tail +20

ENHANCEMENTS

THE COMPANY CRAB CAKE	20
OSCAR STYLE	24
SEARED SCALLOPS (2)	25
BROILED LOBSTER TAIL	30
RICK'S BLACK & BLEU	5

SAUCES

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

SIDES

G.F GRILLED ASPARAGUS	MKT	G.F ROASTED MUSHROOMS	12	LOBSTER CREAMED CORN	16
V SEASONAL VEGETABLE	MKT	CRISPY BRUSSELS SPROUTS	11	G.F COLLARD GREENS	11
FIVE-CHEESE MACARONI	13	V HAND-CUT FRIES	8	SWEET POTATOES CASSEROLE	12
<i>add lobster 19 add truffle 9</i>		<i>add truffle parmesan 3</i>		POTATOES AU GRATIN	13
G.F CHEESY WHIPPED POTATOES	12	V ONION RINGS	11		

SEASONAL ENTREES

STEAK FRITES* 36

8oz bavette steak, dressed arugula, au poivre, shoestring fries

G.F HERITAGE PORK CHOP 36

brined and grilled pork chop, sweet potato mash, braised collard greens, herb jus

G.F PAN SEARED JOYCE FARMS CHICKEN 24

airline chicken breast, mashed potatoes, green beans, herb jus



CRAB CAKES FOR A CAUSE 36

lobster cream corn, remoulade
Visit rickerwins.com/crabcakes to learn more about our cause.

G.F PAN ROASTED SCALLOPS 44

butternut squash risotto, almond gremolata, 12 yr balsamic

V POTATO GNOCCHI FLORENTINE 24

spinach, blistered baby tomato, roasted garlic, calabrian chili, capers, herb butter parmesan

G.F SESAME CRUSTED TUNA* 32

baby bok choy, carrot slaw, carolina gold rice, palm sugar glaze

G.F PAN ROASTED SALMON 32

braised leeks, heirloom tomato, spinach, citrus beurre blanc

SHRIMP & CLAM LINGUINI 36

calabrian chili, herb butter, white wine, romano cheese

DOMESTIC LAMB RACK 68

dried cherry red wine demi glace, crispy onion stack

3 COURSES FOR \$49

choose one from each category

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	HERITAGE PORK CHOP	KEY LIME PIE
CAESAR SALAD	PAN ROASTED SALMON	VANILLA CRÈME BRULÉE
SHE CRAB SOUP	STEAK FRITES	BROWNIE À LA MODE