

A la carte Mother's Day Menu

Sunday, May 14, 2017 | Brunch 11:30am – 2pm | Dinner 3 – 7pm

Appetizers

Soup of the day (hot or cold)	7.50
Onion Soup w/ swiss cheese	8.50
Low Country She Crab soup	9.50
Lobster Sherry Bisque	9.50
Garden Salad w/ Basil Vinaigrette	9.50
Tomato & Mozzarella, Balsamic vinaigrette	12.95
Spinach Salad (tomato, egg, baked Brie, warm bacon dressing)	11.95
Classic Caesar Salad in parmesan basket	9.95
Avocado & Crabmeat salad	17.95
Seafood Crepe (shrimp, scallops, crabmeat, Lobster sauce)	15.95
Crab Cake with lemon butter sauce	13.50
Mussels in white wine sauce & French fries	16.95
Escargots in garlic butter & Pernod	13.50
Chef's Pâté and cheese platter	16.95
Oysters on the half shell	15.95

Main Course

Filet of Tilapia "Amandine", lemon butter sauce	26.95
Filet of Flounder, topped w/ shrimp and mushrooms, white wine butter sauce	27.95
Coulubiach of Salmon & Grouper (baked in Brioche, served with Lobster sauce)	29.95
Crab Cake Dinner , served w/ a light lemon butte sauce, vegetable medley	27.95
Seafood Pasta (shrimp, scallops, crabmeat over linguini,) white wine sauce	31.95
Chicken Cordon Bleu (breast of chicken, prosciutto ham, Swiss cheese)	24.95
Wiener Schnitzel, white wine butter sauce	29.50
Rack of Lamb, roasted with fresh herbs	29.95
Duck breast, sautéed, w/ apple Calvados sauce	31.95
Liver, sautéed, w/ bacon and caramelized onions	25.95
Roasted Prime Rib (Angus beef, baked potato, veg) KING cut 34.95 QUEEN cut 29.95	

Dessert Course \$7.95

Tiramisu, Crème Caramel & fresh berries, Raspberry/Mango Mousse, Chocolate Mousse, Ice Cream (Chocolate, Vanilla or Mango Sorbet), Bread pudding & vanilla sauce, Grand Marnier Soufflé & Chocolate Sauce 13.95

