

MOTHERS DAY BRUNCH ON THE BEACH

CHURRO PUPPIES 7

crispy hush puppies tossed in cinnamon and sugar
served with honey butter

AHI TUNA CARPACCIO 16

shaved onion, capers, heirloom tomatoes,
fine herbs, Saba

LOCAL OYSTERS 3.50

Roddy Rocks (SC)

COAST COMPOSED SALAD 17

poached sea scallops, prawns, asparagus, local lettuces, yuzu vinaigrette

BEACH CLUB CRAB CAKE BENEDICT 26

plancha crab cakes and poached cage-free eggs
topped with crispy Benton's ham and citrus hollandaise, served with asparagus

CUBA LIBRE BEEF SHORT RIB 25

slow braised beef short rib, au gratin potatoes, spiked natural jus, micro arugula

JERK CHICKEN HASH & EGG 24

roasted jerk chicken, fingerling, Yukon and sweet plantain hash,
poblano peppers, scallions, savory jerk sauce topped with a soft poached egg

LOBSTER QUICHE 26

flakey pie crust filled with lobster, roast tomato
and chevre topped with mornay sauce and
served with a market salad



GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY

We would like to thank Sea Eagle Market for our local finfish and shellfish; Canewater Farm for access to their extensive and passionately grown organic heirloom produce; and Sweet Grass Dairy, Sprout Momma breads and all the South Carolina and Georgia producers who provide us with sustainable and high-quality products.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.