





## Appetizers

**GRAND BAVARIAN PRETZEL 11**   
tavern queso • grain mustard sauce • sea salt

**THE THREE AMIGOS 11**    
salsa roja • tavern queso • house  
guacamole • tortilla chips

**FRIED GREEN TOMATOES 11**  
whipped pimento • grilled corn relish

**CRISPY BRUSSELS SPROUTS 12**   
bacon • pepper jelly • benne seeds

**DEVILED EGGS 9**   
bacon • barbecue seasoned pork rinds •  
green tomato relish • chive

**BUFFALO EAST COAST SHRIMP 13**  
house hot sauce • blue cheese dressing •  
shaved carrot and celery

**WINGS**  
**POUND 12 | TWO POUNDS 20**  
Buffalo • Korean gochujang • dry rub •  
Fraser's barbecue sauce • golden barbecue  
sauce • white barbecue sauce


**SHRIMP HUSHPUPPIES 12**  
trinity • Cajun remoulade

**FRASER'S BBQ SLIDERS**  
**PULLED PORK 9 | BRISKET 12**  
cole slaw • Fraser's barbecue sauce




## Soups and Salads



+ chicken 6 | local shrimp 13 | salmon 14 | brisket 10 | butcher steak 12 | crab cake 12

**SOUP OF THE DAY 6.50 | BOWL 9**


**FRASER'S SMOKED BRISKET CHILI**  
**CUP 6.50 | BOWL 11**   
cheddar cheese • sour cream •  
scallion • crackers

**MARINATED STEAK SALAD 28**  
brown sugar and soy butcher steak •  
red bell peppers • scallions • cucumber •  
shaved carrots • broccolini • shredded  
Napa cabbage • ginger dressing • cashews •  
crispy wontons

 **FRASER'S SALAD SM 9 | LG 16**    
Vertical Roots lettuce • strawberries •  
grapes • candied pecans • goat cheese •  
balsamic vinaigrette

 **GRILLED SALMON AND BEET**  
**SALAD 24**   
Vertical Roots lettuce • Fuji apples •  
walnuts • goat cheese • burnt honey  
vinaigrette

**FRIED CHICKEN BLT SALAD 23**  
Springer Mountain Farms brined and crispy  
fried chicken thigh • chopped romaine •  
Benton's bacon • heirloom tomato • shaved  
onion • goat cheese • buttermilk and herb  
dressing

 **CRAB CAKE SALAD 32**  
orange supreme • toasted almonds • shaved  
fennel • avocado • radishes • Vertical Roots  
lettuce • whole grain mustard vinaigrette

**CAESAR SALAD SM 6 | LG 13**  
whole leaf romaine • Caesar vinaigrette •  
crouton crumbs • Parmesan


## Entrees

**WAGYU CAST IRON**  
**CHOPPED STEAK 26**  
crispy Benton's bacon • buttermilk  
whipped potatoes • Lowcountry mushrooms •  
braised onion • sauteed garlic and lacinato  
kale • peppercorn demi

**FISH AND CHIPS 24**  
beer-battered haddock • french fries •  
lemon • house tartar sauce • malt vinegar

**PAN ROASTED ATLANTIC**  
**SALMON 26**   
buttermilk whipped potatoes •  
sauteed broccolini • lemon beurre blanc

**DUROC PORK TENDERLOIN**  
**SCHNITZEL 25**  
caramelized onion and gruyere spaetzle •  
sauteed green beans • grilled lemon •  
beurre blanc

**14-OUNCE RIBEYE 43**   
classic twice baked potato with cheddar •  
sour cream • chives and bacon •  
grilled asparagus • house steak sauce

**ROASTED TOMATO**  
**LOCAL SHRIMP SCAMPI 27**  
white wine and butter • garlic • arugula •  
slow-roasted tomatoes • asparagus •  
angel hair • grilled baguette

**FRASER'S FRIED CHICKEN 22**  
Springer Mountain Farms lemon herb brined  
thighs • Charleston gold rice grits • sauteed  
green beans • roasted chicken gravy

**PAN ROASTED MARKET FISH MKT**  
Anson Mills organic farro piccolo • sauteed  
garlic • summer squash and arugula •  
extra virgin olive oil • lemon pesto •  
walnuts

### THEME NIGHTS

Available in the restaurant and as part of our popular to-go service.

Wednesdays - Lobster Night (dine-in only)

Fridays - Lowcountry Boil Night

Saturdays - Prime Rib Night

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY

We would like to thank Sea Eagle Market for our local finfish and shellfish; GrowFood Carolina 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.

## FRASER'S SMOKEHOUSE

All meats are seasoned with our house rub and  
smoked fresh daily; served with  
cornbread, pickles and choice of two sides

**HALF POUND BRISKET 23**

**POUND PULLED PORK 18**

**SPARE RIBS - HALF 24 | FULL 40**

\*available after 4pm

**BARBECUE COMBO 27** *pick two*  
brisket • pulled pork •  
four chicken wings • four ribs

**BARBECUE PLATTER 32** *pick three*  
brisket • pulled pork •  
four chicken wings • four ribs

**GET 'EM ALL 38**  
brisket • pulled pork •  
four chicken wings • four ribs

## Burgers

served with a pickle and choice of french  
fries or coleslaw | gluten-free bread available

**FRASER'S BURGER\* 17.95**  
Angus burger • applewood-smoked bacon •  
pit-smoked pulled pork • sharp  
cheddar • tavern sauce • onion rings •  
brioche bun

**ATLANTIC DUNES BURGER\* 15.95**  
Angus burger • pimento cheese • bacon  
jam • caramelized onion • brioche bun

**HERON POINT BURGER\* 14.95**  
Angus burger • lettuce • tomato • onion •  
brioche bun  
+ smoked bacon | fried egg | bacon jam |  
guacamole | caramelized onion |  
choice of cheese 2 each

## Sides 7 EACH

**COLESLAW**

**CHARLESTON GOLD RICE GRITS**

**SAUTEED GREEN BEANS**

**SAUTEED LACINATO KALE**

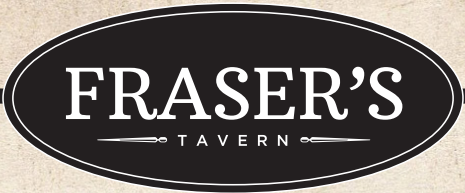
**MASHED POTATOES**

**FRENCH FRIES**

**TWICE BAKED POTATO +2**

**MAC N CHEESE +2**

**CARAMELIZED ONION**  
**AND GRUYERE SPAETZLE +2**



Signature Cocktails

**LOWCOUNTRY BARREL-AGED MANHATTAN 14**  
Bulleit Rye bourbon • Martini & Rossi sweet vermouth • Angostura bitters

**FRASER'S OLD FASHIONED 14**  
Woodford Reserve bourbon • house-made simple syrup • Angostura bitters

**FLEUR DE LIS 14**  
Grey Goose • St-Germain • ruby red grapefruit juice • grenadine • prosecco float

**WATER HAZARD 14**  
BACARDÍ pineapple • Aperol • pineapple juice • blue curaçao

**THREE PUTT 14**  
No. 3 gin • Cointreau • prosecco • lime • slice of grapefruit with sprig of rosemary

**TIN CUP 14**  
Ketel One Peach Orange Blossom Botanical Vodka • ginger beer • cranberry juice • lime juice

**SAND TRAP 14**  
BACARDÍ Silver • BACARDÍ Black • pineapple juice • orange juice • passion fruit simple syrup • grenadine

**TAPPY TAP TAP 14**  
Tanqueray Sevilla Orange Gin • peach puree • cranberry juice • soda

**FORE 14**  
Bulleit bourbon • Luxardo • orange bitters

**CASA CLUB 14**  
Camarena Tequila • pineapple juice • lime juice

Featured Wine of the Month

**BLUE CRAB SAUVIGNON BLANC, SEA PINES RESORT PRIVATE LABEL, CA**  
Handcrafted by Rob Mondavi Jr. exclusively for The Sea Pines Resort. Stunningly aromatic tropical fruits and bright citrus notes

Glass Bottle  
11 | 42

**BLUE CRAB RED BLEND, SEA PINES RESORT PRIVATE LABEL, CA**  
Handcrafted by Rob Mondavi Jr. exclusively for The Sea Pines Resort. Rich expression of freshly picked blackberry, dark chocolate and subtle spices

12 | 46

White Wines

	Glass	Bottle
<b>HOUSE-MADE SANGRIA</b> choice of white or red	12	
<b>PROSECCO, RUFFINO, DOC, VENETO, ITALY</b> Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes	11	42
<b>PINOT GRIGIO, ECCO DOMANI, DELLE VENEZIE, ITALY, IGT</b> Light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish	9	33
<b>PINOT GRIGIO, SEA PINES PRIVATE LABEL, NORTH COAST, CA</b> Fresh, clean fragrance followed by crisp, refreshing flavor with hints of citrus	11	42
<b>CHARDONNAY, TALBOTT KALI HART, CENTRAL COAST, CA</b> Aromas of vanilla and brioche mingle with notes of mandarin orange, pineapple and melon, offering an inviting palate	11	44
<b>CHARDONNAY, WILLIAM HILL, CENTRAL COAST, CA</b> Crisp Asian and green pear aromas meet with jasmine on the very floral nose of this bottling	11	42
<b>CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CA</b> Crisp grape with its delicate flavors of pear, apple, and a hint of cream	13	54
<b>LA JOLIE FLEUR ROSÉ PROVENCE, FRANCE</b> Flavors of fresh watermelon, cherry, subtle citrus, peach, lavender, and Mediterranean herbs	11.50	44
<b>SPARKLING, CAMPO VIEJO CAVA BRUT RESERVA, SPAIN</b> Pleasant, fine and powerful aromas of fruit with hints of yeast	10.50	40
<b>SAUVIGNON BLANC, WHITEHAVEN MARLBOROUGH, NZ</b> Pleasant, fine and powerful aromas of fruit with hints of yeast	14	54

Red Wines

	Glass	Bottle
<b>PINOT NOIR, MEIOMI, SONOMA COAST, CA</b> Rich cherry flavor is complemented by notes of cedar, raspberry and strawberry	15	58
<b>PINOT NOIR, FIRESTEED, DUNDEE, OREGON</b> Bright and lively Bing cherry flavors and silky textures followed by hints of cranberry and eucalyptus	11	44
<b>MALBEC, CRIOS DE SUSANA BALBO, ARGENTINA</b> Juicy tannins and balanced acidity complement perfectly with ripe fruit flavors, while a subtle hint of oak adds complexity	9.50	36
<b>MERLOT, CLOS DU BOIS, MODESTO, CA</b> Black cherry, plum, mocha and spice mingled with aromas of toasty oak	9	32
<b>CABERNET SAUVIGNON, SEA PINES PRIVATE LABEL, PASO ROBLES, CA</b> Bold aromatics of blackberry with a lush palate and dry finish	12	46
<b>CABERNET SAUVIGNON, HESS SELECT, NORTH COAST, CA</b> Richness, intense characters with jammy dark fruit, soft entry of ripe plum and raspberry	14	54
<b>PINOTAGE AND SHIRAZ, RIB SHACK RED, WESTERN CAPE, SOUTH AFRICA</b> Dark berry flavor with smoky spice	9	34
<b>SANGIOVESE, SASSOREGALE, TUSCANY, ITALY</b> Morello cherries, wild berries and moderate spiciness	11	44

