



CAFE CLASSICS

(customer favorites)

Starters

LOWCOUNTRY SHE CRAB SOUP 12

Service of Sherry

JUMBO LUMP CRAB CAKE 16

Pickled Corn Salad, Lobster Sauce, Diced Lobster

Salads

FRUIT SALAD 22

Chef's Selection of Seasonal Exotic Fruits

CAESAR SALAD 27

*Choice of Two: Grilled Shrimp,
Fried Oysters, Grilled Chicken
or Seared Diver Scallops*

CRAB SALAD 38

*Jumbo Lump Crab, Avocado, Multigrain Cracker,
Golden Tomato Vinaigrette*

Sandwiches

SEAFOOD CLUB 29

*Lobster, Shrimp, Applewood Smoked Bacon,
Smoked Salmon, Tomato*

'21' BURGER* 26

*Inspired by our Sister Property '21' Club, Caramelized
Onions, Tomatoes, Lettuce, Pickles, Housemade Bun*

Entrées

PALMETTO SAMPLER* 29

*Tasting of: Crab Cake, She Crab Soup,
Chicken Salad, '21' Burger and Fries*

Side

SEASONED FRENCH FRIES 6



OCEAN

(seafood specialties)

Starters

SEARED SCALLOPS* 16

*Grapefruit Salad, Yellow Curry Vinaigrette,
Micro Green Salad*

OCTOPUS POKE* 16

*Marinated Octopus, Coconut Rice, Masago,
Green Onions*

Salads

GRILLED SHRIMP PANZANELLA 27

*Tuscan Bread, Pesto, Tomatoes,
Olives, Potatoes, Frisee*

SALMON CARPACCIO 26

*Smoked Salmon, Orange Segments, Capers,
Sliced Red Onion, Watercress, Hearts of Palm,
Orange Dill Vinaigrette*

Sandwiches

CRAB BRIOCHE 28

*Jumbo Lump Crab, Farm Fresh Egg,
Applewood Smoked Bacon, Asparagus*

SHRIMP TACOS*

"LOS CABOS STYLE" 29

*Inspired by our Sister Property Maroma Resort &
Spa, Crispy Fried Shrimp, Avocado, Chipotle
Mayonnaise, Salsa Mexicana
Substitute Lobster, Add \$2*

Entrées

SEARED SCOTTISH SALMON* 29

*Creamy Orzo, Country Ham, Roasted Tomatoes,
Arugula Pesto*

SEARED FLOUNDER 29

*Rice, Shrimp, Gumbo Broth, Tomato, Fried Okra,
Sausage*

Side

LOBSTER MAC AND CHEESE 9

Green Peas, Parmesan

*Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free.
Please consult with your server regarding any dietary restrictions that you may have.*

STEVEN MANALL - *Chef de Cuisine*

MICHAEL BARTO - *General Manager*



RANGE

(meats & game)



Starters

PLANTAIN CRISPS 13

*Fried Plantains, Short Rib,
Housemade Pimento Cheese*

SPLIT PEA SOUP 12

Golden Peas, Soft Egg, Green Onions

Salads

SMOKED CHICKEN SALAD 26

*Bibb Lettuce, Sourdough Croutons, Peach-Jalapeño
Dressing, Roasted Tomatoes*

Sandwiches

SURF & TURF BURGER* 29

'21' Burger, Béarnaise, Lobster

GRILLED LAMB PITA 29

*Grilled Lamb Loin, Tzatziki Sauce, Feta Cheese,
Fried Pita, Herb Salad*

Entrées

RIBEYE STEAK* 38

Compound Butter, Beef Jus, Herb French Fries

SEARED CHICKEN 28

*Stone Ground Grits, Benton's Bacon, Roasted
Vegetables, Mushrooms, Chicken Jus*

Side

GRILLED LOCAL ASPARAGUS 7



VINE

(featured wines)



Bubbles

VEUVE CLICQUOT BRUT

(CHAMPAGNE) 22/105

Classic Champagne that Creates an Occasion

*Pair: Pairs with Everything; Bubbles
are Naturally Food Friendly*

White

FRANCISCAN CHARDONNAY

'13 "SAUVAGE" (CARNEROS) 17/65

Rich and Buttery with a Luxurious Texture

Pair: Seared Flounder, Seared Chicken

DO FERREIRO ALBARIÑO

'14 (RIAS BAIXAS) 15/59

Dry and Crisp with Tropical Fruit Aromas

*Pair: Anything on the Patio, especially Seafood Tacos
and Crab Brioche*

Rosé

MIRAVAL ROSÉ

'15 (CÔTES DE PROVENCE) 13/50

Smooth and refreshing with notes of crushed berries

*Pair: '21' Burger, Smoked Chicken Salad,
Palmetto Sampler*

Red

BOUCHAINE PINOT NOIR

'12 (CARNEROS) 15/55

Soft and Smooth with Wild Cherry Aromas

Pair: Seared Chicken, Seared Scottish Salmon

ZD CABERNET SAUVIGNON

'13 (NAPA VALLEY) 20/78

*Big, Dark, Cedary with Decadently Ripe Fruit
from a Small Family Producer*

Pair: '21' Burger, Grilled Lamb Pita, Ribeye Steak

Please note there is a \$20 food and beverage minimum per person.

As a courtesy to our guests, please refrain from cellular phone use while dining. - Thank you

**Please note, this item contains items that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*