



CAFE CLASSICS

(customer favorites)

Starters

LOWCOUNTRY SHE CRAB SOUP 13

Service of Sherry

JUMBO LUMP CRAB CAKE 17

Tomato Ragu, Sauce Béarnaise, Spring Vegetables

Salads

FRUIT SALAD 23

Chef's Selection of Seasonal Exotic Fruits

CAESAR SALAD 28

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

CRAB SALAD 39

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

Sandwiches

SEAFOOD CLUB 30

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

'21' BURGER* 27

*Inspired by our Sister Property '21' Club, Grilled Red
Onion, Tomatoes, Lettuce, Pickles, Housemade Bun*

Entrées

PALMETTO SAMPLER* 30

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

Side

SEASONED FRENCH FRIES 6



OCEAN

(seafood specialties)

Starters

SEARED SCALLOPS* 17

*Grapefruit Salad, Yellow Curry Vinaigrette,
Micro Green Salad, Roasted Cashew Garnish*

BLACK PEPPER TAGLIATELLE* 16

*Hand Rolled Pasta, Crawfish Tails, Roasted Tomato,
Pesto, Parmesan, Aged Balsamic*

Salads

GRILLED SHRIMP PANZANELLA 28

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

SALMON CARPACCIO 27

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

Sandwiches

SHRIMP TACOS*

"LOS CABOS STYLE" 30

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

Entrées

SHRIMP AND GRITS 28

*Sautéed Shrimp, Stoneground Grits, Bacon,
Peppers, Onions, Pan Jus*

GLAZED SALMON* 29

*Soy-Ginger Glaze, Fried Shiitakes, Snow Peas,
Carrots, Pickled Onion, Ramen-Style Noodles,
Miso Dashi Broth*

CRISPY FRIED SNAPPER 29

*Snapper Filet, Bay Rice, Toasted Almond,
Caribbean-Style Curry Stew, Herbs*

Side

CRAB POTATO FONDUE* 10

Blue Crab, Potato, Leeks, Sherry Cream

*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 14

*Fried Plantains, Short Rib,
Housemade Pimento Cheese*

CREAM OF MUSHROOM SOUP 12

Asparagus Tips, White Truffle Oil, Parmesan

Salads

SMOKED CHICKEN SALAD 27

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

Sandwiches

SURF & TURF BURGER* 30

'21' Burger, Béarnaise, Lobster

CROQUE MADAME 28

*Rosemary Ham, Gruyere, Brioche Bread,
Sauce Mornay, Sunnyside Egg, Frisée Salad*

Entrées

BEEF TENDERLOIN* 38

*Pan Seared Filet, Sautéed Spinach, Creamy Shallot
Sauce, Shoestring Fries, Sauce Perigord*

SEARED CHICKEN 29

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

Side

GRILLED LOCAL ASPARAGUS 7



VINE

(featured wines)

Bubbles

VEUVE CLICQUOT BRUT

(CHAMPAGNE) 24/115

Classic Champagne that Creates an Occasion

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

White

STAG'S LEAP CHARDONNAY

"KARIA" '16 (NAPA) 17/65

Rich and Buttery with a Luxurious Texture

Pair: Crispy Fried Snapper, Seared Chicken

DO FERREIRO ALBARIÑO

'15 (RIAS BAIXAS) 15/59

Dry and Crisp with Tropical Fruit Aromas

*Pair: Anything on the Patio, especially Seafood Tacos
and Grilled Shrimp Panzanella*

Rosé

MIRAVAL ROSÉ

'17 (CÔTES DE PROVENCE) 16/60

Smooth and refreshing with notes of crushed berries

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

Red

BOUCHAINE PINOT NOIR

'14 (CARNEROS) 15/55

Soft and Smooth with Wild Cherry Aromas

*Pair: Seared Chicken, Seared Scottish Salmon,
Croque Madame*

KITH & KIN CABERNET SAUVIGNON

'16 (NAPA VALLEY) 20/78

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

Pair: '21' Burger, Beef Tenderloin

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.*