

# 2018 RESTAURANT WEEK

FEBRUARY 3-10, 2018

## FIRST COURSE

Local Blue Crab and Sweet Corn Chowder

## SECOND COURSE

Roasted 1/2 Chicken · \$32

fsauteed mushrooms | lemon thyme jus | southern grits | roasted brussels sprouts with bacon

7oz Prime Filet · \$39

foie demi | royal red shrimp | risotto | french beans

## DESSERT

Deconstructed S'mores

cinnamon ice cream | graham streusel | darck chocolate fudge cake graham cracker brown sugar donut

PLEASE CALL THE CONCIERGE FOR RESERVATIONS

843-842-8000 EXT 8058.