

TAPAS MENU

BAR SNACKS

BLACK GARLIC TRUFFLE PARMESAN POPCORN \$5 gf
BACON WRAPPED GOAT CHEESE STUFFED DATES \$11 gf
NASHVILLE DEVEILED EGGS- topped w/ fried chicken & hot honey \$12
KOREAN BBQ PORK BELLY PINCHOS- kimchi & spicy mayo \$12

THE GO TO'S

SHRIMP & GRIT CAKES- chili butter \$15 gf
BAKED BRIE FONDUE- black cherry balsamic, fruit & bread. \$14
LAMB LOLLIPOPS- house chimichurri \$16 gf
OYSTER ON THE HALF SHELL (6) \$18 gf
DRESSED RAW OYSTERS- apple fennel mignonette & orange flying fish roe \$18 gf
OYSTER ROCKEFELLER "French Style"- spinach, parmesan, & bacon \$17
LOBSTER EMPANADAS- potato, leek, & garlic aioli \$21

ELEVATED

FOIE GRAS TORCHON- spice strawberry jam, toffee pecans, rosemary honey & Carolina Sugar Fairy pound cake \$22
PRIME FILET SMOKED TARTARE- rosemary garlic, shallots, mustard, egg yolk \$24 gf
PURPLE SWEET POTATO CHIP W/ CAVIAR- creme fraiche & fresh dill \$42 gf

SOUP & SALADS

SEAFOOD BISQUE - shrimp, crab, scallops, & sherry cream \$12
FRENCH ONION - French bread crouton & harvarti cheese \$10
PUMPKIN, CRAB, & MUSHROOM BISQUE - sherry cream & toasted pumpkin seeds \$12
LOADED BAKED POTATO SOUP - bacon, cheddar, & scallions \$10
HOUSE SALAD- mixed greens, red onion, cherry tomatoes, smoked bacon, dried cherries, shallot vinaigrette \$14 GF
CAESAR - parmesan, croutons, creamy caesar dressing \$15
BLT WEDGE - iceberg, candied bacon, toasted pumpkin seeds, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 GF
SPINACH SALAD - goat cheese, toffee pecans, apple, baby spinach, balsamic vinaigrette \$15 GF

Add To Any Salad:

Chicken \$9 - Grilled Shrimp \$10 - Salmon \$12 - Crab Cake \$14

ENTREES

JUMBO LUMP CRAB CAKES- jack tarr potatoes, parmesan brussels, hollandaise MP GF
TRUFFLED HONEY SALMON- jack tarr potatoes, parmesan brussels \$26 GF *Oscar Style* + \$12
STUFFED FLOUNDER- shrimp & crab imperial, jack tarr potatoes, parmesan brussels \$29 GF
SHRIMP & GRITS- Italian sausage, caramelized onions, roasted tomato, \$26
DUROC DOUBLE BONE PORK CHOP- apple bacon onion potato hash w/ brussels \$32 GF
1/2 ROASTED LEMON PARSLEY CHICKEN- jack tarr potatoes & parmesan brussels \$24 GF
MAMA D'S CHICKEN POT PIE- broccoli, potatoes, carrots, celery, & cream sauce \$24
SHRIMP & CRAB ALFREDO- house made fettuccini, broccoli, parmesan creme sauce \$30
BOLOGNESE- house made fettuccini, ground beef, tomato, onion, fresh oregano, & parmesan \$28
BLACK TRUFFLE MUSHROOM RAVIOLI - sautéed creamed mushroom & spinach \$24
VEGAN PUMPKIN GNOCCHI- spinach, shallots, & toffee pecans \$24 ADD Italian Sausage +10

SIGNATURE CUTS (Served w/ Jack Tarr Potatoes & parmesan brussels)

PRIME CENTER CUT FILET MIGNON 8oz \$49
DRY AGED KANSAS CITY STRIP 16oz \$59
BONE IN RIBEYE 20oz \$59
TOMAHAWK 40oz MP

Steak Enhancements:

Au Poivre Style \$5
Bleu Cheese Crusted \$5
Oscar Style (Jumbo Lump Crab & Hollandaise) \$12
Grilled Shrimp \$10
Crab Cake \$14

A LA CARTE SIDES

Truffled Mushrooms \$8 - Mac N Cheese \$8 - Creamed Spinach \$7
Parmesan Brussels \$7 - Broccoli Au Gratin \$7 - Bacon & Egg Potato Salad \$6
Onion Rings \$6 - Fries \$6 - Side Salad \$6

*THE ORIGINAL 1970 JACK TARR POTATOES \$6
"MADE FAMOUS BY THE SEA HORSE RESTAURANT AT 330 REHOBOTH AVE
PROVIDED BY THE LEHMAN FAMILY"

DESSERTS (All \$12)

VANILLA ICE CREAM SUNDAE
SUGAR FAIRY APPLE CIDER DONUT CAKE
SUGAR FAIRY PUMPKIN CHEESECAKE
SUGAR FAIRY CHOCOLATE CAKE

