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## APPETIZERS & SOUPS 9

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<b>Bacon Wrapped Shrimp</b>	<b>\$12.95</b>
W/ fried green tomatoes & Mississippi comeback sauce	
<b>Gulf Coast Crabcake</b>	<b>\$12.95</b>
W/ key lime aioli, Napa coleslaw & fried capers	
<b>Fried Lobster Tail</b>	<b>\$14.95</b>
W/ brandy orange marmalade sauce	
<b>Italian Stuffed Criminis</b>	<b>\$11.95</b>
Spicy sausage stuffing & pinot grigio wine sauce	
<b>Asian Tuna Tartare*</b>	<b>\$12.95</b>
Fresh yellowfin tuna marinated w/ soy, lime, sesame; served w/ wakame seaweed salad	
<b>Local Grown Tomato Napoleon</b>	<b>\$9.95</b>
Sliced tomatoes w/ fresh mozzarella & basil drizzled w/ a balsamic reduction glaze	
<b>Calvert's Seafood Bisque</b>	<b>\$7.95</b>
Creamy blend of shrimp, clams, spinach & Pernod	
<b>Gazpacho</b>	<b>\$8.95</b>
Classic chilled spicy vegetable/tomato soup w/ avocado & lump crab	
<b>Chefs choice of Three</b>	<b>\$12.95</b>

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## ENTREES 8

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<b>Grilled Sea Bass Charleston</b>	<b>\$39.95</b>
Topped w/crabmeat & caper sauce; served over veggie angel hair pasta	
<b>Grilled Trout</b>	<b>\$24.95</b>
w/ orange rosemary butter and toasted pecans, Anson Mill Carolina yellow grits & Sea Island peas	
<b>Cast Iron Sea Scallops</b>	<b>\$32.95</b>
w/ a creamy pepper & garlic vinaigrette w/toasted breadcrumbs; sweet corn succotash	
<b>Braised Short Ribs</b>	<b>\$26.95</b>
Simmered in a burgundy mushroom wine sauce; topped w/ a fresh horseradish cream sauce served over mashed parsnips & potatoes	

## Fried Parmesan Shrimp & Three Cheese Grits

**\$24.95**

Large gulf shrimp w/ a apricot brandy sauce served over Anson Mills Carolina yellow grits

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## Calvert's Filet\*

**AVAILABLE OPTIONS**

Grilled certified Angus beef w/ Cabernet mushrooms & twice baked potato

10 oz.: \$39.95

7 oz.: \$32.95

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## Roasted Rack of Lamb\*

**\$39.95**

Encrusted in panko, lemon, & parsley; drizzled w/ a mint julep chimichurri, served over bacon cheddar scalloped potatoes

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## Grilled Lemon Chicken Piccata

**\$22.95**

All natural chicken breast sautéed in a lemon caper sauce; w/angel hair pasta

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## FROM THE GRILL 6

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### Tomahawk

**\$49.95**

16oz bone in Ribeye

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### 9oz Prime Ribeye Bagger

**\$39.95**

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### 8oz Montana raised Bison Steak

**\$39.95**

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### 8oz Maine lobster tail

**\$22.95**

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### 6oz Yellowfin Tuna Filet

**\$26.95**

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### Entrée toppers

**\$8.95**

skewer of 3 shrimp or lump crab meat & bernaise, or 2 scallops

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## SUNSET DINNER FOR TWO 1

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### Sunset Dinner for Two

**\$39.95**

Served from 5:00-6:30 each evening, Includes Salads, Entrees, and Desserts, Your server will share this evening's sunset selections

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## HOUSEMADE CHARCUTERIE & LOCAL CHEESES 3

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### Build your own platter

**\$3.00**

served w/ assorted crackers, toasted pecans, & house mustard

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### Sausages

Smoked summer pork sausage w/ fresh local herbs & Debose family farmed peaches in brandy wine. Tuscan chicken sausage w/ sage, roasted garlic, & white wine

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### Cheeses

Tomato & Basil, Havarti & Dill, Creamy Horseradish, Cajun Spice

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