

EAST

Oceanfront Dining

small plates

SOUP DU JOUR | MARKET PRICE

CHEESE BOARD | 15

bellettoile - france, soft, cow, triple crème
toma - california, cow, semi firm
ewephoria - netherlands, sheep milk, semi hard
with flatbread and accoutrements

PIMENTO CHEESE | 9

cheddar, pepperjack and yogurt spread with house-made pickles

FRIED CAULIFLOWER | 13

beer battered with harissa coconut hot sauce and pickled kohlrabi

SNOW CRAB LEGS ^

½ lb | 16 1 lb | 29
served with cocktail sauce, melted butter, lemon

FRIED OYSTERS | 15

pickled green tomato tartar, orange fennel arugula slaw

CLAMS ^ | 15

white wine, garlic, tomatoes, kale, crushed red pepper and butter

salad

RUNNER SALAD ^ v | 11 PETITE | 8

local greens, hearts of palm, cucumbers, radish and sunflower seeds
with white balsamic vinaigrette

BEET SALAD ^ | 12 PETITE | 9

roasted beets, radish, goat cheese, spiced pecans, local greens and
honey orange vinaigrette

ROMAINE WEDGE | 12

rogue creamery smoky blue cheese, pancetta, green onions, radish
and croutons

- + shrimp | 10
- + carolina crab cake | 14
- + grilled chicken | 7

entrees

DAILY CATCH | MARKET PRICE

fresh locally sourced fish

LEMONGRASS PHO ^ v ^ | 19

mushrooms, cabbage, bok choy, thai basil, cilantro, rice noodles
+ shrimp | 10
+ grilled chicken | 7

FILET MIGNON ^ * | 32

seared six ounce beef tenderloin with cauliflower puree, kale and
mushroom ragout

LOWCOUNTRY CRAB CAKE TWIN | 34 SOLO | 24

roasted fingerling potatoes, cherry peppers and lemon aioli

PORK CHEEKS * | 26

garlic and white bean ragout, local greens, herb salad

MOROCCAN CHICKEN ^ | 26

pan seared, preserved meyer lemons, castelvetrano olives and
basmati rice

SCALLOPS ^ | 30

pan seared with blood orange glaze, bok choy, radish and crispy leeks

RACK OF LAMB ^ * FULL | 36 HALF | 27

herb roasted, fingerling potatoes, kale and red wine demi

BLOCK BURGER * | 15

certified grass fed beef, havarti, grilled onion, lettuce, tomato,
brioche roll, fries