

STARTERS

Shellfish Tower	140 / 70
Chilled oysters, North Atlantic poached lobster tail & claws, Alaskan King legs, Prince Edward Island mussels, and Tiger shrimp, served with drawn butter, cocktail sauce, and mignonette	
East Coast Oysters on the Half Shell (Daily Variety)	30 / 15
Cucumber, pink peppercorn mignonette, cocktail sauce, lemon	
West Coast Oysters on the Half Shell (Daily Variety)	36 / 18
Cucumber, pink peppercorn mignonette, cocktail sauce, lemon	
Grilled Oysters on the Half Shell	17
Served New Orleans barbecue style	
Mussels Provencal	10
Tomatoes, capers, garlic, basil	
Beef Carpaccio	14
Capers, cornichon, horseradish-herb dressing	
Crispy Calamari	17
Sweet chili sauce, Parmesan	
Jumbo Shrimp Cocktail	16
Fried Green Tomatoes	12
Warm crawfish pimento cheese sauce	

SOUPS & SALADS

She Crab Soup	8 / 6
Clam Chowder	8 / 6
Gourmet Greens	9
Field greens, dried cranberries, toasted almonds, crumbled Clemson bleu cheese, balsamic vinaigrette	
*Caesar	9
Parmesan, buttered bread crumbs	
The Wedge	10
Iceberg lettuce, bacon crumbles, grape tomatoes, Clemson bleu cheese dressing	
Burrata	10
Roasted beets, arugula, candied pecans, pink peppercorn, basil, sherry vinaigrette	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

SEASONAL SELECTIONS

Live Maine Lobster Thermidor	Market	Grilled North Atlantic Salmon	27
Sherry, mushroom, spinach, parmesan		Yukon gold potato puree, crawfish creole sauce, fennel & watercress salad	
Sautéed Grouper	36	Grilled Coriander Rubbed Swordfish	29
Crab corn chow chow, corn-leek ham bisque, Yukon potato puree		Brava potatoes, crispy asparagus, tomato-bacon vinaigrette	
Low Country Shrimp & Grits	22	Carolina Trout a la Plancha	25
Baby spinach, tomato, tomato-cheddar grits, Tasso ham gravy		Cornmeal dusted, aged cheddar-tomato grits, roasted crispy brussels, almond brown butter	
Pan Seared Jumbo Sea Scallops	36	Springer Mountain Chicken Marsala	22
Asparagus & beech mushroom risotto, red pepper bacon jam		Sundried tomato-herb angel hair, spinach, mushrooms, Marsala wine sauce	
The Company Crab Cake	29	Chilean Sea Bass	45
"Carbonara" orzo, watercress-radish salad, remoulade		Confit baby potatoes, buttered baby carrots, Muniere sauce	

STEAKS

Grilled cuts served à la carte upon request

*Petite Center-Cut Filet Mignon (7oz)	44	*Prime NY Strip Au Poivre (12oz)	54
Crispy fingerling potatoes, garlicky spinach, rosemary jus		Crispy fingerling potatoes, garlicky spinach, rosemary jus	

***Rick's Signature Surf & Turf**

Grilled center-cut filet mignon and broiled cold water lobster tail or jumbo lump crab cake served with crispy fingerling potatoes, seasonal vegetables

4oz Filet - 39 7oz Filet - 53

SIDE DISHES

Four-Cheese Macaroni Lobster	10	Asparagus & Mushroom Risotto	13
Mashed Potatoes	20	Signature Nantucket Hashbrowns	11
Tempura Fried Asparagus	11	Yukon Potato Puree	9
Lobster Four Cheese Macaroni	25	Black & Blue	4
Orzo Carbanara	8	Black Truffle Butter	7

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3 COURSES FOR \$45

*Choose one from each course

Soup/Salad Course

Gourmet Greens
Caesar Salad
Clam Chowder

Entrée

Jumbo Sea Scallops
Rick's Signature 4oz Surf & Turf The
Company Crab Cake
Sautéed Grouper

Dessert

Key Lime Pie
White Chocolate Coconut Cream Pie
Crème Brûlée

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FEATURED WINES

Nobilo Icon Sauvignon Blanc 35
Marlborough, New Zealand
Grapefruit, passion fruit, herbaceous,
flinty minerality with juicy acidity

Lioco Chardonnay 54
Sonoma County, California
Fresh, lively, and quite Chablis-like, the
wine exhibits lemon peel, core fruit, and
dried herbs in its aromas and flavors; the
perfect pairing for our mussels!

Viña Galana Tempranillo 35
Central Spain
Black cherry, raspberry, leather notes and
juicy on the palate

Au Bon Climat Pinot Noir 54
Santa Barbara County, California
Strawberries, blackberries, anise and clove
aromas; medium-bodied with beautiful acidity

Sequoia Grove Cabernet Sauvignon 65
Napa Valley, California
Rich and robust berry and currant fruit,
rounded and full-bodied with spicy layers of
toasted oak

Bedrock Old Vine Zinfandel 56
Sonoma Valley, California
Rich and supple, this is an explosion of pure,
decadent fruit. Floral huckleberry and
Chinese five-spice powder aromas open to
layered blackberry, dark chocolate and
licorice flavors that linger

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