

# STARTERS

<b>Signature Shellfish Tower</b> 150/80 Fresh shucked oysters, poached North American lobster tails, lobster claws, Alaskan King Crab legs, Tiger shrimp, mignonette, cocktail sauce, creamy horseradish sauce, Cajun mayo	<b>The Company Crab Cake</b> 19 Jumbo lump crab cake, lobster creole sauce
<b>Fried Green Tomatoes</b> 12 Rock shrimp Tasso gravy	<b>Thick Cut Double Smoked Bacon</b> 15 Slow cooked, fork tender, seasonal fruit chutney
<b>Calamari</b> 17 Buttermilk marinated domestic calamari, flash fried with pickled okra, jalapeños, roasted cashews, cilantro, Thai chili sauce	<b>Oysters Rockefeller</b> 17 Half shell oysters, creamy spinach, grated parmesan, bacon
<b>*East Coast Oysters</b> 30/15 Served on the half shell by the half-dozen or dozen	<b>Shrimp Cocktail</b> 16 Chilled Tiger shrimp, horseradish, cocktail sauce
	<b>New Orleans BBQ Shrimp</b> 18 Jumbo shrimp, BBQ butter, crouton

# SOUPS & SALADS

<b>She Crab Soup</b> 9 Crab, sherry, nutmeg	<b>*Kale Caesar</b> 10 Baby Tuscan kale, classic dressing, buttered bread crumbs, parmesan Reggiano
<b>Chicken &amp; Shrimp Gumbo</b> 9 Classic gumbo from the Bayou	<b>The Wedge</b> 10 Iceberg lettuce, bacon lardons, grape tomatoes, Clemson blue cheese dressing and crumbles
<b>Gourmet Greens</b> 9 Tender field greens, cranberries, crumbled Clemson bleu cheese, toasted almonds, balsamic vinaigrette	<b>Heirloom Tomato Salad</b> 12 Heirloom tomatoes, buratta cheese, pesto, balsamic reduction

## West End Chopped Salad 12

Romaine lettuce, carrots, black-eyed peas, bacon, cucumber, Clemson blue cheese, celery, red pepper, green peas, zucchini, yellow squash, dried cranberries, cashews, asparagus, green beans, Green Goddess dressing

# SIDE DISHES

<b>Grilled Asparagus</b> MKT	<b>Seasoned Fries</b> 8	<b>Roasted Mushrooms</b> 10
<b>Creamed Spinach</b> 9	<b>Jumbo Onion Rings</b> 12	<b>French Baby Green Beans</b> 9
<b>Three-Cheese Macaroni</b> 10	<b>Cheesy Mashed Potatoes</b> 10	<b>Roasted Brussels Sprouts</b> 9

## West End Au Gratin Potatoes 12

Idaho Russets layered with leeks, Fontina, Parmesan, cream

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# STEAKS & CHOPS

*Grilled cuts served a la carte*

Filet Mignon (7/11 oz)	40/49	Prime New York Strip (14 oz)	49
Dry-Aged Delmonico Ribeye (16 oz)	58	Bone-In Kansas City Strip (20 oz)	55
Prime Bone-In Ribeye (20 oz)	59	Porterhouse for Two (40 oz)	MKT
Double-Cut Domestic Lamb Chop	52	Bone-In Filet Mignon (14 oz)	58

*As a part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.*

## ENHANCEMENTS

The Company Crab Cake	18	Rick's Black & Bleu	5
Cold Water Lobster Tail (5 oz)	19	Bearnaise Sauce	4
Alaskan King Crab	MKT	Truffle Chive Butter	9
Oscar Style	19	Port Foie Gras Butter	10

## SIGNATURE DISHES

<b>Rick's Surf &amp; Turf</b>	49	<b>Linguini Vongole</b>	29
7oz Filet Mignon with Atlantic lobster tail or Company Crab Cake, market vegetables 11oz Filet - 59		Fresh linguini, Sapelo clams, pancetta, white wine	
<b>Linguini Langosta</b>	35	<b>Fresh Catch</b>	MKT
Sautéed lobster, Andouille sausage, fennel, linguini Creole lobster cream sauce		Simply prepared, Maldon salt, butter	
<b>Chilean Sea Bass</b>	45	<b>Veal Chop Parmigiana</b>	54
Soy miso glaze, baby Bok Choi		House made ragu, Fontina cheese, Reggiano	
<b>Apple-Thyme Chicken</b>	25	<b>Seared Jumbo Sea Scallops</b>	36
Pan seared chicken breast and boneless thigh, Gala wild rice pilaf, apple-thyme beurre blanc		Butternut squash risotto cake, bourbon bacon glaze	
<b>The Company Crab Cakes</b>	29	<b>Seared Salmon</b>	29
Carolina Gold rice, lobster cream sauce		Succotash, pesto	
<b>Papardelle &amp; Meatballs</b>	29	<b>Slow-Cooked Beef Short Rib</b>	39
Fresh pappardelle noodles, lamb meatballs, lamb ragout, rosemary infused mascarpone, lemon pine-nut gremolata		Whipped potatoes, roasted root vegetables	

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# 3 COURSES FOR \$49

*\*Choose one from each course*

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## Soup/Salad Course

Gourmet Greens  
Classic Caesar  
Cup of She Crab Soup

## Entrée

Beef Short Rib  
Linguini Langosta  
Seared Jumbo Sea Scallops

## Dessert

Drowned Brownie Sundae  
Key Lime Pie  
Vanilla Bean Crème Brûlée

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## FEATURED WINES

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Round Pond Sauvignon Blanc Napa Valley, California	46
Lioco Chardonnay, Sonoma Coast, California	45
Harford Court Pinot Noir Russian River Valley, California	58
Round Pond "Kith & Kin" Cabernet Sauvignon Napa Valley, California	62
Pine Ridge Cabernet Sauvignon Napa Valley, California	80
Brotte "Les Hauts de Barville" Chateanuneuf-de-Pape Rhône Valley	65
Robert Biale "Black Chicken" Zinfandel Napa Valley, California	84

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