

Appetizers

Gulf Coast Crab Cake \$14.95
Meyer lemon aioli, & fried capers
Napa coleslaw

Shrimp Cocktail \$12.95
Slow roasted then chilled
w/ cocktail sauce

Oysters*
Rockefeller \$16.95 ½ dozen
½ shell \$9.95 ½ dozen

Bacon Wrapped Shrimp \$12.95
Fried green tomatoes & Mississippi comeback sauce

8oz Fried Lobster Tail \$24.95
Orange brandy marmalade sauce
Napa coleslaw

Italian Stuffed Creminis \$12.95
Spicy sausage & vegetable stuffing
w/ pinot grigio wine sauce

Tuna Tar Tare* \$14.95
Marinated yellow fin tuna w/ wasabi sauce
caviar & seaweed salad

Chef's Choice App Sampler \$14.95
Italian stuffed mushroom
crab cake, & shrimp cocktail

Soups/Salads

Calvert's Seafood Bisque \$8.95
Creamy blend of shrimp, bacon, clams,
spinach & Pernod

Gazpacho \$8.95
Chilled spicy vegetable soup
w/ avocado & crab

Classic Iceberg Wedge \$5.95
Served w/ pickled red onions
Clemson Bleu Cheese & bacon

Traditional Garden Salad \$4.95
Creamy or Tomato vinaigrette, Ranch,
1000 Island, Honey mustard &
Clemson Bleu Cheese

Sunset Dinner for Two \$39.95 (5:00-6:00 pm)

Happy Hour (5:00-6:30 pm)

\$2 off Wines by the glass

\$1 off Cocktails

\$1 off Beers

Georgia Public Health Law Chapter 290-5-14-03(4)2 Advisory:

**The consumption of raw or undercooked food such as meat, shellfish, oysters, and eggs, (which may contain harmful bacteria), may cause serious illness or death

Entrees

All entrées served w/ chef's choice vegetable de jour
Additional side dishes \$3.95

Flounder \$26.95

Grilled w/ citrusy gremolata & midnight pasta

Cedar Plank Roasted Scottish Salmon \$29.95

Topped w/ shrimp & scallops, maple pinot noir sauce & roasted potatoes

Yellowfin Tuna Wasabi* \$29.95

Topped w/ shrimp & wasabi aioli over Asian noodles in teriyaki glaze

Tournedos w/ Bearnaise \$34.95

Filet medallions topped w/ crab meat, shrimp, & scallops w/ stuffed potato

7 oz Filet* \$32.95 10 oz Calvert's Filet* \$39.95

Cabernet mushroom sauce & stuffed potato

8 oz Bison Bagger \$49.95

Strip Steak stuffed w/ crab meat topped w/ bearnaise & potato au gratin

Lobster Savannah \$49.95

Maine lobster stuffed w/ shrimp, scallops, & gruyere w/ stuffed potato

Lobster Tail Dinner \$26.95 Savannah Style \$36.95

Grilled with lemon & herbs w/ stuffed potato

The Tomahawk* \$49.95

32oz Bone-in Ribeye w/ peppers & onions w/ stuffed potato

ADD ON:

8oz Lobster Tail \$19.95

Chicken \$7.95

Salmon \$9.95

Shrimp \$9.95

Crab \$9.95

Pasta Prima Vera \$19.95

Seasonal blend of fresh vegetables, pasta, herbs, & arrabbiata sauce

(20% Gratuity will be added to groups of 6 or more) **MENU SUBJECT TO CHANGE