

FIRST TASTES

DEVILED EGGS ^{GF}

Crab, black garlic, crispy bacon 14.99

TRUFFLE FRIES

Skinny fries, grated Parmesan, truffle mist 9.99

SHRIMP CAKES

Roasted corn and pepper relish,
Old Bay popcorn, remoulade 14.99

BACON WRAPPED SCALLOPS ^{GF}

Potato-leek puree, sweet pepper beurre blanc 23.99

OYSTERS ROCKEFELLER ^{GF}

Oysters, spinach, bacon, hollandaise 17.99

OYSTERS ON THE HALF SHELL ^{GF}

Housemade cocktail sauce, lemon 1.99 each

*TUNA POKE ^{GF}

Ahi tuna, sesame-ginger sauce, seaweed salad,
cucumber-mango relish, crispy rice paper 14.99

FRIED CALAMARI

Pepperoncini, asiago, Calabrese aioli 12.99

SOUP & SALADS

LARKIN'S FAMOUS SHE CRAB SOUP ^{GF}

Cup 6.99 Bowl 9.99

BUTTERNUT AND HAZELNUT BISQUE ^{GF}

Roasted butternut and hazelnut
Cup 4.99 Bowl 6.99

CLEMSON BLUE ^{GF}

Bibb lettuce, bacon, tomatoes,
Clemson Blue Cheese dressing 11.99

CLASSIC CAESAR

Crisp romaine, parmesan, croutons,
housemade Caesar dressing 11.99

LARKIN'S CHOPPED SALAD ^{GF}

Romaine, avocado, tomatoes, bacon,
cucumbers, egg, red onion, chickpeas,
Buttermilk ranch dressing 12.99

ROASTED BEET SALAD ^{GF}

Beets, Hazelnut, mustard frisse, arugula,
goat cheese, Mustard vinaigrette 10.99

APPETIZER PLATTER

DEVILED EGG, SHRIMP CAKE, BACON WRAPPED SCALLOP

ONE EACH PER GUEST 18.99 PER PERSON

FOUR GUEST MINIMUM

CHEF'S TASTING EXPERIENCE

1ST

SHRIMP CAKE

Roasted corn and pepper relish, Old Bay popcorn, remoulade

2ND

CLEMSON BLUE

Bibb lettuce, bacon, tomatoes, Clemson Blue Cheese dressing

3RD

7oz. CERTIFIED ANGUS BEEF FILET MIGNON

Rosemary & garlic mashed potatoes, asparagus

4TH

VANILLA CREME BRULEE

\$74.99 PER PERSON

SOMM'S CHOICE WINE PAIRING - \$24 PER PERSON

3oz. wine selection paired to each course

"A CUT ABOVE"

* BRASSTOWN DRY-AGED BONE IN NY STRIP

18 OZ 67.99

* DRY-AGED BONE-IN PORTERHOUSE

42 OZ 110.99

* SIGNATURE BONE-IN FILET

16 OZ 84.99

LARKIN'S STEAK COLLECTION

* PRIME NY STRIP

14 OZ 49.99

* RIBEYE

16 OZ 53.99

* FILET MIGNON

7 OZ 48.99 9 OZ 62.99

SAUCES

Au Poivre

Horseradish Cream

Clemson Blue

Béarnaise

3.99

ENHANCEMENTS

Lobster Tail 17.99

Crab "Oscar" Style 13.99

Shrimp Scampi 11.99

Bacon Wrapped Scallop 15.99

Blue Cheese Crust 8.99

SIDES

Roasted Asparagus 8.99 ^{GF}

Creamed Spinach 8.99 ^{GF}

Grilled Broccolini 8.99 ^{GF}

Brussels Sprouts Hash 9.50 ^{GF}

Loaded Baked Potato 9.99 ^{GF}

Rosemary-Garlic Mashed 11.99 ^{GF}

Four Cheese Mac & Cheese 9.99

Sherry Mushrooms 9.99 ^{GF}

SEASONAL SELECTIONS

GRILLED PORK CHOPS ^{GF}

Sweet potato gratin, brocolini, spiced pecans 33.99

COQ AU VIN ^{GF}

Burgundy frenched chicken breast, glazed carrots, cremini mushrooms, shallots, roasted potatoes, lardons 26.99

DUO OF DUCK ^{GF}

Duck confit and seared duck breast, sage spätzle, pickled red cabbage, brandied cherries 33.99

*ROASTED RACK OF LAMB ^{GF}

Herb roasted potatoes, roasted carrots, red wine Demi glacé 48.99

*ELK TENDERLOIN ^{GF}

Chestnut mashed potatoes, braised greens, blackberry Demi glacé 34.99

SEAFOOD SELECTIONS

CHILEAN SEA BASS ^{GF}

Shrimp sofrito, onions, bell peppers, applewood smoked bacon, fresh spinach 39.99

CAROLINA SHRIMP & GRITS ^{GF}

Lowcountry grits, wild shrimp, bell peppers, onions, tasso gravy 27.99

*PAN ROASTED SALMON ^{GF}

Wild rice blend, late winter vegetables, horseradish-yogurt sauce, petite greens 31.99