

FIRST TASTES

DEVILED EGGS <sup>GF</sup>  
crab, black garlic, crispy bacon \$14.99

TRUFFLE FRIES <sup>GF</sup>  
skinny fries, grated parmesan, truffle mist \$9.99

MARYLAND CRAB CAKE <sup>GF</sup>  
roasted corn and pepper relish,  
old bay popcorn, remoulade \$16.99

BACON WRAPPED SCALLOPS <sup>GF</sup>  
sweet corn purée, lemon, herb butter \$ 23.99

OYSTERS ROCKEFELLER <sup>GF</sup>  
oysters, spinach, bacon, hollandaise \$17.99

OYSTERS ON THE HALF SHELL <sup>GF</sup>  
house made cocktail sauce, lemon \$1.99 each

\*TUNA POKE <sup>GF</sup>  
ahi tuna, sesame-ginger sauce, seaweed salad,  
cucumber-mango relish, crispy rice paper \$14.99

FRIED CALAMARI  
pepperoncini peppers, grated asiago,  
calabrese aioli \$12.99

SOUPS & SALADS

LARKIN'S FAMOUS SHE-CRAB SOUP <sup>GF</sup>  
cup 6.99 | bowl 9.99

CLEMSON BLUE <sup>GF</sup>  
bibb lettuce, bacon, tomatoes,  
clemson blue cheese dressing \$12.99

CLASSIC CAESAR  
crisp romaine, parmesan, croutons, house made  
caesar dressing \$11.99

LARKIN'S CHOPPED SALAD <sup>GF</sup>  
romaine, avocado, tomatoes, bacon,  
cucumbers, egg, red onion, chickpeas,  
buttermilk ranch dressing \$14.99

HEIRLOOM TOMATO SALAD <sup>GF</sup>  
fresh, mozzarella, olive oil, basil,  
toasted pine nuts \$13.99

RESTAURANT WEEK MENU

Choose one option from each Starter, Dinner & Dessert — \$55 Per Person

STARTER

HEIRLOOM TOMATO GAZPACHO <sup>GF</sup>  
garden basil

CLASSIC CAESAR SALAD  
creamy parmesan dressing, croutons

CRAB CAKE <sup>GF</sup>  
sweet corn salad, pepper remoulade, old bay  
(add \$5)

DINNER

PAN SEARED SC FLOUNDER  
caramelized heirloom peppers, spinach, verde sauce

HERB ROASTED CHICKEN BREAST <sup>GF</sup>  
carolina gold rice perloo, lemon butter

WILD MUSHROOM RAVIOLI  
shitake mushrooms, parmesan, toasted pine nut pesto

GRILLED 7oz FILET MIGNON OR NY STRIP <sup>GF</sup>  
roasted mushrooms, whipped garlic potatoes, demi-  
glace (add \$10)

DESSERTS

LOCAL SUMMER PEACH CRISP  
with ice cream

CRÈME BRÛLÉE <sup>GF</sup>  
with fresh berries

# “A CUT ABOVE”

**\*BRASSTOWN DRY-AGED BONE IN NY STRIP**  
18oz - \$67.99

**\*DRY-AGED BONE-IN TOMAHAWK RIBEYE**  
42oz - \$99.99

**\*SIGNATURE BONE-IN FILET**  
16oz - \$84.99

## LARKIN’S STEAK COLLECTION

**\*PRIME NY STRIP**  
14oz - \$49.99

**\*RIBEYE**  
16 OZ - \$53.99

**\*FILET MIGNON**  
7 OZ - \$48.99    9 OZ - \$69.99

SAUCES	ENHANCEMENTS	SIDES
Au Poivre <sup>GF</sup>	Lobster Tail \$17.99 <sup>GF</sup>	Roasted Asparagus \$8.99 <sup>GF</sup>
Horseradish Cream <sup>GF</sup>	Crab “Oscar” Style \$13.99 <sup>GF</sup>	Creamed Spinach \$8.99 <sup>GF</sup>
Clemson Blue <sup>GF</sup>	Shrimp Scampi \$11.99 <sup>GF</sup>	Grilled Broccolini \$8.99 <sup>GF</sup>
Béarnaise <sup>GF</sup>	BACON WRAPPED SCALLOPS \$16.99 <sup>GF</sup>	Brussels Sprouts Hash \$9.50 <sup>GF</sup>
\$3.99	Blue Cheese Crust \$8.99 <sup>GF</sup>	Loaded Baked Potato \$9.99 <sup>GF</sup>
		Rosemary-Garlic Mash \$11.99 <sup>GF</sup>
		Four Cheese Mac & Cheese \$9.99
		Sherry Mushrooms \$9.99 <sup>GF</sup>

## SEASONAL SELECTIONS

CHILEAN SEA BASS <sup>GF</sup>  
shrimp sofrito, onions, bell peppers, applewood smoked bacon, fresh spinach \$42.99

CAROLINA SHRIMP & GRITS  
lowcountry grits, wild shrimp, bell peppers, onions, tasso gravy \$27.99

PAN SEARED ATLANTIC MAHI MAHI <sup>GF</sup>  
reedy river carrots, patty pan squash, shishito peppers, coconut curry \$31.99

\*BALSAMIC ROASTED ATLANTIC SALMON <sup>GF</sup>  
Atlantic salmon, Spicewalla balsamic powder, julienned vegetables, blistered heirloom  
cherry tomatoes, white wine-butter sauce \$31.99

GRILLED PORK CHOPS <sup>GF</sup>  
spanish red rice, grilled broccolini, sweet pepper and peanut purée \$33.99

\*ROASTED RACK OF LAMB <sup>GF</sup>  
crispy mediterranean potato cake, green beans, lamb jus \$48.99

\*ELK TENDERLOIN  
chestnut mashed potatoes, braised greens, blackberry demi-glacé \$34.99