

FIRST TASTES

DEVEILED EGGS ②

Crab, black garlic, crispy bacon 4.99 each

TRUFFLE FRIES ②

Skinny fries, grated Parmesan, truffle mist 9.99

MARYLAND CRAB FRITTERS ②

Black garlic mayo, cilantro, scallions,
water chestnut salad, sesame 16.99

PAN SEARED SCALLOPS ②

Bacon, capers, sauce provencal 23.99

*TUNA POKE ②

Ahi tuna, sesame-ginger sauce, seaweed salad
cucumber-mango relish, crispy rice paper 16.99

LOBSTER ROLL

Butter poached Maine lobster, crème fraiche,
lemon, toasted brioche 21.99

STEAK TARTARE

Filet Mignon, capers, shallots, savory mayo,
toasted Brioche 19.99

OYSTERS ROCKEFELLER ②

Oysters, spinach, bacon, hollandaise 17.99

OYSTERS ON THE HALF SHELL ②

House made cocktail sauce, lemon 1.99 each

FRIED CALAMARI

Asiago, Calabrese aioli, pepperoncini 12.99

SOUP & SALADS

LARKIN'S FAMOUS SHE CRAB SOUP ②

Cup 7.99 Bowl 10.99

ROASTED BUTTERNUT SQUASH SOUP ②

Cup 6.99 Bowl 8.99

CLEMSON BLUE ②

Bibb lettuce, bacon, tomatoes,
Clemson Blue Cheese dressing 13.99

CLASSIC CAESAR

Grilled petite romaine, parmesan crisps,
herb croutons, white anchovies,
house made Caesar dressing 11.99

LARKIN'S GARDEN SALAD ②

Mixed Greens, shaved carrots,
cucumbers, tomatoes,
Buttermilk ranch dressing 9.99

BEEF AND GOAT CHEESE SALAD ②

Arugula, Local Beets,
Goat Cheese Chevre, Toasted hazelnuts,
apple cider vinaigrette 13.99

SEAFOOD SELECTIONS

BLACKENED ATLANTIC MAHI MAHI ②

Sweet potato, pomegranate, grapefruit, sunflower 32.99

CHILEAN SEA BASS ②

Shrimp sofrito, onions, bell peppers,
applewood smoked bacon, fresh spinach 58.99

CAROLINA SHRIMP & GRITS

Lowcountry grits, wild shrimp, bell peppers, onions, tasso ham gravy 32.99

*BALSAMIC ROASTED ATLANTIC SALMON ②

Candy Roaster squash, Brown butter jus 33.99

LARKIN'S STEAK COLLECTION

* PRIME NY STRIP

14 OZ 49.99

* RIBEYE

16 OZ 53.99

DEMKOTA ELITE FILET MIGNON

7 OZ 48.99 10 OZ 69.99

"A CUT ABOVE"

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BRASSTOWN DRY-AGED BONE IN NY STRIP

18 OZ 67.99

*

DRY-AGED BONE-IN TOMAHAWK RIBEYE

40 OZ 99.99

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SIGNATURE BONE-IN FILET

16 OZ 84.99

SAUCES

Au Poivre ^{GF}

Horseradish Cream ^{GF}

Umami Steak Sauce ^{GF}

Béarnaise ^{GF}

4.99

ENHANCEMENTS

Lobster Tail 17.99 ^{GF}

Crab "Oscar" Style 13.99 ^{GF}

Shrimp Scampi 11.99 ^{GF}

Bacon Wrapped Scallop 15.99 ^{GF}

Blue Cheese Crust 8.99 ^{GF}

SIDES

Roasted Asparagus ^{GF} 9.99

Creamed Spinach ^{GF} 9.99

Grilled Broccolini ^{GF} 9.99

Brussels Sprout Hash ^{GF} 9.99

Rosemary Garlic Mashed ^{GF} 9.99
add Lobster 8.99

Loaded Baked Potato ^{GF} 9.99

Roasted Heirloom Mushrooms ^{GF} 11.99

Daily Vegetable Selection 10.99

Four Cheese Mac & Cheese 9.99
add Lobster 8.99

SEASONAL SELECTIONS

7OZ GRILLED FLAT IRON STEAK FRITES

Caramelized Shallots, Compound Butter, Pomme Frites, Roasted Garlic Aioli 32.99

HERB ROASTED CHICKEN BREAST ^{GF}

Golden rice perloo, bacon, lemon butter 26.99

WILD MUSHROOM RAVIOLI

shitake mushrooms, parmesan, toasted pine nut pesto 24.99

GRILLED PORK CHOPS ^{GF}

Spanish red rice, grilled broccolini, peanut Romesco 33.99

*ROASTED RACK OF LAMB ^{GF}

Crispy Mediterranean potato cake, green beans, lamb jus 48.99

*ELK TENDERLOIN ^{GF}

Cashew, Fig, Mustard Seed, Vincotto-Jus 36.99

OUR PARTNERS FOR LOCALLY SOURCED INGREDIENTS:

Brasstown Beef, Broken Oak Organics, Bio-Way Farm, Bradford Farm
Abundant Seafood, Dark Spore Mushrooms, Marshelburg Caviar