



FIRST TASTES

*TUNA POKE ^{GF}

ahi tuna, sesame-ginger sauce, seaweed salad
cucumber-mango relish, shrimp puff 16.99

FRIED CALAMARI

asiago, calabrese aioli, pepperoncini 16.99

DEVILED EGGS

three deviled eggs topped with crab, bacon
and black garlic 17.99

TRUFFLE FRIES

skinny fries, grated parmesan,
truffle mist 9.99

CEVICHE

leche de tigre hot sauce, peruvian yellow chilli,
citrus cured shrimp and white fish, toasted corn, plantain chips 19.99

SOUP & SALADS

LARKIN'S FAMOUS SHE CRAB SOUP ^{GF}

Cup 7.99
Bowl 10.99

SOUP OF THE DAY ^{GF}

Cup 6.99
Bowl 8.99

LARKIN'S GARDEN SALAD ^{GF}

mixed greens, shaved carrots,
cucumbers, tomatoes,
buttermilk ranch dressing 9.99

CHOPPED SALAD ^{GF}

cucumbers, onions, tomato, garden
veggies, roasted red peppers,
peppercorn ranch 13.99

BEET AND GOAT CHEESE SALAD ^{GF}

arugula, local beets,
goat cheese chevre, toasted
hazelnuts, apple cider vinaigrette 13.99

CLASSIC CASEAR

crisp romaine, parmesan, croutons,
roasted cherry tomatoes, house made
caesar dressing 11.99

CLEMSON BLUE ^{GF}

bibb lettuce, bacon, tomatoes,
clemson blue cheese dressing 13.99

SOUP AND SALAD ^{GF}

soup of the day, choice of salad 15.99

SALAD ADD ONS ^{GF}

Chicken 6 Shrimp 8 Salmon 15 Steak 20

We will make every effort to accommodate any specific allergy request.

Our gluten free items are prepared in a kitchen that also serves products made with wheat.

*Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.
20% service charge will be added for parties of 8 or more.

SANDWICHES

sandwiches served with house made chips

BRASSTOWN PASTRAMI

sauerkraut, toasted marble rye,
swiss, chips 16.99

SMASH BURGER

white american cheese, grilled onion,
toasted brioche bun, special sauce,
pickles 15.99

STEAK SANDWICH

grilled peppers and onions,
white cheddar sauce, ciabatta loaf 17.99

CRISPY CHICKEN SANDWICH

fried chicken breast, honey BBQ,
crunchy slaw, spicy mayo,
brioche bun, chips 14.99

COASTAL FISH SANDWICH

pan roasted mahi mahi, purple cabbage and
dill slaw, calabrese aioli, pickles 17.99

SEASONAL SELECTIONS

7oz GRILLED FLAT IRON STEAK FRITES

caramelized shallots, compound butter, pomme frites,
roasted garlic aioli 32.99

HERB ROASTED CHICKEN BREAST ^{GF}

sous vide radish, rosemary chicken jus, garlic mashed potato 21.99

CAROLINA SHRIMP & GRITS

lowcountry grits, wild shrimp, bell peppers, onions, tasso ham gravy 24.99

*PAN SEARED ATLANTIC SALMON

sous vide seasonal vegetables, anchovy-caper sauce, spring pea puree 27.99

JUMBO LUMP CRAB CAKE

lemon basil aioli, mustard seed, tartar sauce,
potato gratin, fennel and dill salad 25.99

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

SIDES

Roasted Asparagus ^{GF}	9.99
Creamed Spinach ^{GF}	9.99
Grilled Broccolini ^{GF}	9.99
Brussels Sprout Hash ^{GF}	9.99
Roasted Heirloom Mushrooms ^{GF}	11.99
Stone Ground Cheese Grits ^{GF}	9.99

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