

## FIRST TASTES

DEVILED EGGS <sup>GF</sup>

*three deviled eggs topped with crab,  
bacon and black garlic* 18

TRUFFLE FRIES

*skinny fries, grated parmesan, truffle mist* 10

JUMBO LUMP CRAB CAKE

*lemon basil aioli, mustard seed, tartar sauce* 22

PAN SEARED SCALLOPS <sup>GF</sup>

*bacon, capers, sauce provençal* 24

LARKIN'S FAMOUS SHE-CRAB SOUP BOWL <sup>GF</sup> 11

SOUP DU JOUR BOWL 10

CEVICHE

*citrus cured shrimp and white fish, yellow chili,  
toasted corn, plantain chips, hot sauce* 20

OYSTERS ROCKEFELLER

*oysters, spinach, bacon, hollandaise* 18

FRIED CALAMARI

*asiago, calabrese aioli, pepperoncini* 17

OYSTERS ON THE HALF SHELL \* <sup>GF</sup>

*house made cocktail sauce, six or twelve* 14/28

TUNA POKE \*

*ahi tuna, sesame-ginger sauce, seaweed salad,  
cucumber-mango relish, crispy shrimp puff* 18

## SIGNATURE SALADS

STEAK & CLEMSON BLUE <sup>GF</sup>

*flat iron steak, bibb lettuce, bacon,  
tomatoes, clemson blue cheese dressing* 28

CITRUS SHRIMP & STRAWBERRY SALAD

*grilled shrimp, strawberries, mixed greens,  
cherry tomatoes, spicy pecans, blue cheese  
crumbles, balsamic vinaigrette* 26

LARKIN'S CHICKEN CAESAR

*grilled chicken breast, chopped romaine,  
parmesan crisps, cherry tomatoes,  
croutons, house dressing* 24

SALMON, BEET & GOAT CHEESE SALAD <sup>GF</sup>

*seared salmon, arugula, local beets,  
goat cheese chevre, toasted hazelnuts,  
apple cider vinaigrette* 28

## SEASONAL SELECTIONS

Add our classic caesar or garden salad to any entree 9

7 oz GRILLED FLAT IRON STEAK FRITES

*caramelized shallots, pomme frites, roasted garlic aioli* 34

HERB ROASTED CHICKEN BREAST <sup>GF</sup>

*sous vide radish, rosemary chicken jus, garlic mashed potato* 28

WILD MUSHROOM RAVIOLI <sup>GF</sup>

*shiitake mushrooms, parmesan, toasted pine nut pesto* 26

GRILLED PORK CHOPS \*

*pineapple-mango chutney, rice and beans, pork jus, blackberry jam* 42

CHINESE FIVE SPICE SHORT RIB

*potato gratin, pickled carrot, cauliflower mousse, purple yam, gremolata* 40

ELK TENDERLOIN \* <sup>GF</sup>

*butter poached sunchoke, beets, vincotto jus* 44

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

<sup>GF</sup> : 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. No separate checks for parties larger than 8.

## SEAFOOD SELECTIONS

Add our classic caesar or garden salad to any entree 9

CRAB & PISTACHIO CRUSTED MAHI MAHI GF  
*quinoa power salad, crispy leek, fried plantain, lemon beurre blanc* 40

CHILEAN SEA BASS GF  
*shrimp sofrito, onions, bell peppers, applewood smoked bacon, fresh spinach* 58

CAROLINA SHRIMP & GRITS  
*lowcountry grits, wild shrimp, bell peppers, onions, tasso ham gravy* 36

PAN SEARED ATLANTIC SALMON \* GF  
*sous vide seasonal vegetables, anchovy-caper sauce, spring pea puree* 38

## LARKIN'S STEAK COLLECTION GF

Add our classic caesar or garden salad to any entree 9

DEMKOTA PRIME  
NY STRIP \*  
14 oz 50

DEMKOTA  
RIBEYE \*  
16 oz 54

DEMKOTA ELITE  
FILET MIGNON \*  
7 oz 48      10 oz 68

### "A CUT ABOVE"

BONE-IN NY STRIP \*  
18 oz DRY-AGED - BRASSTOWN BEEF 80

SIGNATURE BONE-IN FILET \*  
16 oz - MEATS BY LINZ 90  
(with our rosemary garlic mashed potatoes)

WAGYU NY STRIP \*  
14 oz - JACK'S CREEK 100

TOMAHAWK RIBEYE FOR TWO \*  
40 oz DRY-AGED BONE-IN 155  
(with lobster mashed potatoes and roasted asparagus)

## SAUCES GF

any sauce addition 5

Au Poivre  
Horseradish Cream  
Umami Steak Sauce  
Béarnaise

## ENHANCEMENTS GF

Lobster Tail 18  
Crab "Oscar" Style 14  
Shrimp Scampi 14  
Bacon Wrapped Scallop 16

## SIDES

Roasted Asparagus GF 12  
Creamed Spinach GF 12  
Grilled Broccolini GF 12  
Brussels Sprout Hash GF 10  
Rosemary Garlic Mashed GF 10  
*add Lobster 8*

Loaded Twice Baked Potato GF 10  
Roasted Heirloom Mushrooms GF 14  
Daily Vegetable Selection 12  
Four Cheese Mac & Cheese 10  
*add Lobster 8*