



AGED STEAKS • FRESH FISH • OLD WINE

SIGNATURE ELIXERS

STRESS RELIEVER

cardamom, hibiscus, lavender, lemongrass, vanilla 6

PAIN RELIEF

ginger, turmeric, black pepper, ginger beer 6

WINES BY THE GLASS

	GL	BTL
SPARKLING WINE		
Nino Ardevi, Prosecco	10	40
Henry Varnay, Rose Sec	8	32
G.H. Mumm Champagne	18	72
Schramsberg "Mirabelle"	17	68
Bochet-Lemoine Champagne	22	88
WHITE WINE		
Chardonnay, Landmark Overlook	13	52
Chardonnay, "Château London"	16	64
Pinot Grigio, "Terre di Chieti"	10	40
Riesling, Raimund Prüm "Essence"	12	48
Sauvignon Blanc, Rain	11	44
Rosato, Fattoria La Rivolta	11	44
RED WINE		
Cab Sauvignon, "Fundamental"	11	44
Cab Sauvignon, Klinker Brick	12	48
Cab/Merlot Blend, "Dugal"	14	56
Cab/Merlot/Petit Verdot	16	64
Malbec, Alhambra Reserva,	10	40
Merlot, Lockhart	11	44
Pinot Noir, Brittan "Estate"	18	72
Zinfandel, Klinker Brick	12	48
Montepulciano, Primitivo	13	52
Super Italian, Terrapieno	13	52
Super Tuscan, Banfi Cum Laude	19	76
Tinta de Toro, Dehesa Gago	11	44
Red Blend, "The Barrel Blend"	17	68

BEER / DRAUGHT

DRAUGHT BEER

Stella Artois	8
Creature Comforts Tropicalia	9
13 Stripes Not My King	7
Edmunds Oast Bound By Time	10
Revelry Hotel Rendezvous	8
Munkle Brugge City Brune	8
Birds Fly South Nights Like These	12

PACKAGED BEER

DOMESTIC	
Budweiser, Bud Light, Miller Light, Michelob Ultra, Yuengling	4
IMPORT	
Corona, Heineken, Modelo, Stella N/A	5
CRAFT	
Wicked Weed Pernicious, IPA	8
Sierra Nevada Pale Ale	6
Westbrook White Thai,	6
Creature Comforts, "Athena"	6
Noble Standard Bearer Hard Cider	7
Highland Oatmeal Porter	6

COCKTAILS

BLOSSOM BUCK

woodford, lavender syrup, lime, ginger beer 13

MEDITERRANEAN MULE

tito's, italicus, pomegranate, lime, ginger beer 12

GOLDEN PEAR

luna azul anejo tequila, pear juice, lime, honey syrup, dry curaçao 18

SMOKE & MIRRORS

jim beam black, house blended bitters, turbinado simple syrup, hickory smoke 13

FROSTED TIKI

captain morgan's spiced rum, rumhaven coconut rum, giffard blue curaçao, lime, pineapple, coconut cream 15

TWO IF BY SEA DAIQUIRI

don q coconut rum, novo fogo cachaça, lime juice, cinnamon syrup 12

ESPRESSO MARTINI

ketel one, espresso liqueur, chocolate bitters, cold brew, espresso 12

TOKYO SOUR

joto yuzu sake, marugoto shibori yuzu vinegar, roku gin, egg white, lemon, simple syrup 14

SANGRIA

red wine, brown sugar, pineapple, orange, lime 8

BOURBON BARREL AGED NEGRONI

beefeater, aperol, sweet vermouth 12

FIRST TASTES

TRUFFLE FRIES

skinny fries, grated parmesan, truffle mist 10

TUNA POKE*

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

DEVEILED EGGS

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

LARKIN'S FAMOUS SHE CRAB SOUP

Cup 8
Bowl 11

FRIED CALAMARI

asiago, calabrese aioli, sweet peppers 17

JUMBO LUMP CRAB CAKE

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

MOULES FRITES

*P.E.I. mussels, butter, white wine, garlic,
herbs, fries, garlic aioli* 18

SHRIMP COCKTAIL

house made cocktail sauce, lemon, crackers 20

SIGNATURE SALADS

GARDEN

*spring mix, watercress, red onion, tomato, radish,
cucumber, spinach, sunflower seeds,
sherry vinaigrette* 10

GREEK

*shaved fennel, purple cabbage, cucumber,
pepperoncini, chickpea, feta, hazelnuts,
Za'atar vinaigrette* 14

LARKIN'S CAESAR

*crisp whole leaf romaine, parmesan,
garlic roasted cherry tomatoes, white anchovy
balsamic croutons, house creamy caesar dressing* 12

GRILLED APPLE & PROSCUITTO

*mixed greens, spicy pecans, dried fig, blue cheese
crumbles, roasted apple & champagne vinaigrette* 18

LARKIN'S STEAK SALAD

*roasted red peppers, green onions, pine nuts,
mint, crispy leeks, shaved fennel, lemon yuzu
vinaigrette, grilled broccolini* 28

SALMON, BEET & GOAT CHEESE SALAD

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

BABY KALE

*heirloom carrots, cucumber, avocado, radish,
sweet baby peppers, mint,
spiced and toasted sesame seeds
kashmiri chili, hazelnuts, creamy asian dressing* 14

SALAD ADD ONS

Chicken 6 Shrimp 8 Salmon 18

SANDWICHES

sandwiches served with house made chips

COASTAL FISH SANDWICH

*pan roasted mahi mahi, purple cabbage and
dill slaw, calabrese aioli, pickles* 18

SMASH BURGER

*white american cheese, grilled onion,
toasted brioche bun, special sauce, pickles* 16

BRASSTOWN PASTRAMI

sauerkraut, toasted marble rye, swiss 17

STEAK SANDWICH

*grilled peppers and onions,
white cheddar sauce, ciabatta loaf* 18

CRISPY CHICKEN SANDWICH

*fried chicken breast, honey BBQ, crunchy
slaw, spicy mayo, brioche bun, chips* 15

LARKIN'S SHRIMP BURGER

fennel and mint slaw, arugula, kimchee mayo 16

SEASONAL SELECTIONS

HERB ROASTED CHICKEN BREAST

rosemary chicken jus, rice perloo 23

CAROLINA SHRIMP & GRITS

*lowcountry grits, wild shrimp, bell peppers,
onions, tasso ham gravy* 18

*PAN SEARED ATLANTIC SALMON

*seasonal vegetables, anchovy-caper
sauce, edamame and spring pea puree* 24

ASIAN BEEF BOWL

*kimchee marinated beef, jasmine rice, edamame,
napa cabbage, wakame, radishes, red onion, sesame
seeds, crispy leeks, sesame ginger, szechuan aioli* 18

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.