

## Starters

### JUMBO LUMP CRAB CAKES 22.00

lemon-basil aioli, mustard seed,  
pickled cauliflower, tartar sauce

### FRIED CALAMARI 17.00

asiago, calabrian aioli, baby sweet peppers,  
pepperoncini

### PEPPER CRUSTED BEEF CARPACCIO 18.00

filet mignon, arugula, yuzu vinaigrette,  
parmesan, croutons, smoked tomato dressing

### OYSTERS ROCKEFELLER 18.00

james river oysters, braised spinach, crispy bacon, hollandaise

### KOREAN FRIED CHICKEN WINGS 16.00

ssam sauce, scallion, sesame, chili flake,  
marinated cucumbers, kimchee ranch

## Salads & Soup

### GARDEN 14.00

tyger river greens, radish, shaved red onion, carrot,  
ranch dressing

### BIB LETTUCE "WEDGE" 14.00

blue cheese crumbles, bacon, scallion, herbed croutons

### BEET & STRAWBERRY 16.00

roasted beets, strawberry, arugula, goat cheese, pistachio,  
sherry vinaigrette

### FRENCH ONION 12.00

caramelized onion, beef broth, crostini,  
provolone, gruyère

ADD SALMON - 12.00

ADD CHICKEN - 6.00

ADD SHRIMP - 8.00

## From The Water

### PAN ROASTED ATLANTIC SALMON 38.00

charleston gold rice, succotash, lemon,  
butter, saffron, fumet

### TROUT 24.00

roasted fingerling potatoes, arugula, fennel,  
lemon beurre blanc, trout roe,  
smoked tomato sauce, dill

### CAROLINA SHRIMP & GRITS 28.00

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

## Raw Bar

### OYSTERS ON THE HALF SHELL HALF DOZEN / DOZEN

James River, VA - 14 / 28

Blue Point, Long Island Sound - 22 / 44

Kumamoto, WA - 33 / 66

Daily Oyster - MP

### SHRIMP & WHITE FISH CEVICHE 16.00

peruvian leche de tigre, citrus marinade, corn,  
onion, sweet potato, plantain

### SCALLOP CRUDO 18.00

citrus, mango, ginger, mint, kashmiri chili, chive

### TUNA TARTARE 18.00

ahi tuna, avocado, mango, ginger, sesame, soy  
tapioca rice puff

### RED SNAPPER UZUSUKURI 16.00

sashimi grade red snapper, yuzu, ginger, soy

#### Warning:

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions. Please inform  
your server if you have any allergies or dietary restrictions. We  
cook all our dishes to order, but consuming raw or undercooked  
ingredients is done at your own risk.

## Legacy Menu

### LARKIN'S SHE-CRAB SOUP 11.00

blue crab, crab stock, crab roe, cream

### DEVILED EGGS 18.00

three deviled eggs topped with crab,  
bacon and black garlic

### TRUFFLE FRIES 10.00

skinny fries, grated parmesan, parsley, truffle mist

### PETIT CAESAR SALAD 10.00

romaine, white anchovy, croutons, tomatoes, traditional caesar

### 14OZ BONE-IN FILET MIGNON 90.00

garlic mashed potatoes, broccolini, au poivre sauce

### CHILEAN SEA BASS 58.00

shrimp sofrito, bell pepper,  
applewood smoked bacon, blistered spinach

Take the legacy tour. Choose she crab soup, deviled eggs,  
caesar salad or truffle fries. Then choose Steak or Sea Bass.  
Both choices come with creme brulee.

Steak Tour 112

Sea Bass Tour 70

## From The Land

---

**HERB ROASTED AIRLINE CHICKEN**  **28.00**

*rice perloo, broccolini, rosemary-chicken jus*

**GRILLED PORK TENDERLOIN**  **28.00**

*vegetable ratatouille, dark spore mushroom farrato, fresh basil*

**ELK TENDERLOIN**  **48.00**

*red and golden beets, sunchoke purée, mustard seed, vincotto jus*

## From The Earth

---

**VEGETABLE PLATE** **20.00**

*vegetable ratatouille, dark spore mushroom farrato, fresh basil*

**MUSHROOM RAVIOLI** **26.00**

*dark spore mushrooms, parmesan, toasted pine nut pesto*

**VEGAN PLATE**  **20.00**

*carolina gold rice, sea island red pea succotash, fennel, arugula*

## Premium Steaks

---

**7OZ DEMKOTA ELITE FILET MIGNON** **48.00**

*lean and tender cut with lowest amount of marbling, chef recommends medium rare*

**16OZ DEMKOTA RIBEYE** **54.00**

*flavorful with rich marbling, chef recommends medium rare to medium*

**14OZ DEMKOTA NY STRIP** **50.00**

*lean with more marbling than the filet mignon, chef recommends medium rare*

**10OZ DEMKOTA ELITE FILET MIGNON** **68.00**

*lean and tender cut with lowest amount of marbling, chef recommends medium rare*

**20OZ BONE-IN NY STRIP** **80.00**

*brasstown beef, flavorful cut of steak, meat will be less cooked near the bone, chef recommends medium rare*

**30OZ TOMAHAWK RIBEYE** **155.00**

*meats by linz, premium well marbled bone-in steak, meat will be less cooked near the bone, chef recommends medium rare to medium*

## Sides

---

**ROASTED ASPARAGUS** **12.00**

*charbroiled with olive oil, salt and pepper*

**LOBSTER MAC & CHEESE** **18.00**

*white cheddar, parmesan, cream, butter*

**GRILLED BROCCOLINI** **12.00**

*charbroiled with olive oil, salt and pepper*

**SEASONAL VEGETABLES** **10.00**

*fresh herbs, garlic, olive oil*

**TWICED BAKED POTATO** **10.00**

*sour cream, bacon, chives, butter*

## Sauces & Enhancements

---

**COLD WATER LOBSTER TAIL** **18.00**

*garlic, herbs, butter*

**CRAB OSCAR** **14.00**

*jumbo lump, bearnaise, asparagus*

**AU POIVRE** **6.00**

*peppercorns, cognac, cream, demi glace*

**BÉARNAISE** **6.00**

*eggs, fresh tarragon, white wine, butter*

**HORSRADISH CREAM** **6.00**

*heavy cream, raw horseradish, lemon juice*

*For parties of 8 or more, a 22% gratuity will be added; no separate checks.*

