



Lunch & Brunch Cocktails

MIMOSA	8.00
<i>orange juice, sparkling wine</i>	
BELLINI	10.00
<i>peach puree, peach schnapps, prosecco</i>	
BLOODY MARY	12.00
<i>charleston bold and spicy, vodka, bacon, pickles</i>	
LARKIN'S TRANSFUSION	12.00
<i>tito's handmade vodka, ginger syrup, grape juice, lime, soda</i>	

Draught Beer

STELLA ARTOIS	8.00
CREATURE COMFORTS TROPICALIA	9.00
WESTBROOK A VERY FINE LAGER	8.00
EDMUND'S OAST BOUND BY TIME	10.00
PAULANER HEFE-WEIZEN	9.00
HI-WIRE BED OF NAILS BROWN ALE	9.00

Packaged Beer

BUDWIESER	5.00
BUD LIGHT	5.00
MILLER LITE	5.00
MICHELOB ULTRA	5.00
YUENGLING	5.00
CORONA	5.00
HEINEKEN	5.00
WICKED WEED PERNICIOUS	8.00
WESTBROOK WHITE THAI	6.00
CREATURE COMFORTS ATHENA	9.00
HIGHLAND OATMEAL PORTER	6.00
SIERRA NEVADA PALE ALE	6.00

Seltzer & Cider

HIGH NOON - ASSORTED FLAVORS	8.00
SAMUEL SMITH'S ORGANIC PERRY	10.00

Non Alcoholic

STELLA ARTOIS LIBERTE	8.00
TRACTOR BEVERAGE ORGANIC JUICES	5.00
<i>Strawberry-Dragonfruit, Peach, Green Tea, Mandarin-Cardamom</i>	

By The Glass

NINO ARDEVI PROSECCO	10/40
<i>apple, pear, hints of citrus - Veneto, IT</i>	
G.H. MUMM GRAND CORDON	18/72
<i>peach, apricot, tropical fruit, vanilla - Riems, FR</i>	
HENRY VARNAY ROSE SEC	8/32
<i>cherry, strawberry, raspberry - Loire, FR</i>	
FATTORIA LA RIVOLTA ROSATO	11/44
<i>floral, strawberry, citrus - Campania, IT</i>	
IMPERO PINOT GRIGIO	10/40
<i>apple, grapefruit, stone fruit, lemon - IT</i>	
RAIMUND PRUM RIESLING	12/48
<i>apricot, white peach, pineapple, green apple - Mosel, DE</i>	
RAIN SAUVIGNON BLANC	11/44
<i>lime, lime leaf, grapefruit, hedge row - Marlborough, NZ</i>	
OPOLO ALBARIÑO	14/56
<i>pear, white florals, stone, sea salt - Edna Valley, CA</i>	
ARROWFLITE CHARDONNAY	12/48
<i>apples, stone fruit, lemon, creme brulee - North Coast, CA</i>	
HAZELFERN PINOT NOIR	18/72
<i>cherry, red currants, crushed rose - Willamette Valley, OR</i>	
T. EDWARD LOCKHART MERLOT	11/44
<i>black currant, black cherry, plum - Central Coast, CA</i>	
LES CLAUZOTS BORDEAUX BLEND	18/64
<i>small red fruits, soft wood, fine tannins - Graves, FR</i>	
ALHAMBRA RESERVE MALBEC	10/40
<i>raspberries, blueberries, cherries, earth - Mendoza, ARG</i>	
TERRAPENIO "SUPER ITALIAN"	13/52
<i>bright cherry, cranberry, jam, smoke - IT</i>	
ANSEL CABERNET SAUVIGNON	13/52
<i>black plum, christmas spice, herb - WA</i>	
JOEY TENSLEY CABERNET SAUVIGONON	17/68
<i>ripe cherry, plum, spice - Central Coast, CA</i>	
HILL FAMILY BARREL BLEND	17/68
<i>raspberry, plum, licorice, chocolate - Napa Valley, CA</i>	
ROCCA DI MONTEMASSI 2016 BLEND	18/72
<i>cherries, smoked spices, eucalyptus - IT</i>	
KLINKER BRICK ZINFANDEL	12/48
<i>rhubarb, cranberry, black pepper - Lodi, CA</i>	

Starters

JUMBO LUMP CRAB CAKES	16.00
<i>maque choux, old bay popcorn, corn puree</i>	
FRIED CALAMARI	17.00
<i>asiago, calabrian aioli, baby sweet peppers, pepperoncini</i>	
DEVEILED EGGS 	14.00
<i>lump crab, black garlic, bacon, chive</i>	
TOP SIRLOIN BROCHETTE 	15.00
<i>broccoli gremolata, chimichurri</i>	
KOREAN FRIED CHICKEN WINGS	16.00
<i>ssam sauce, scallion, sesame, chili flake, marinated cucumbers, kimchee ranch</i>	
AHI TUNA POKE NACHOS	18.00
<i>avocado mousse, chili jam, sweet soy, micro cilantro, pickled fresno chili, crispy wonton, radish</i>	
JUMBO SHRIMP COCKTAIL 	19.00
<i>turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon</i>	

***OYSTERS ON THE HALF SHELL**
SIX/TWELVE

James River, VA - 14 / 28

Blue Point, Long Island Sound - 22 / 44

Daily Oyster - MP

Salads & Soup

SOUP OF THE DAY	MP
<i>chef crafted soups, daily</i>	
LARKIN’S SHE-CRAB SOUP 	CUP 8.00 BOWL 12.00
<i>blue crab, crab stock, crab roe, cream</i>	
GARDEN 	14.00
<i>tyger river greens, radish, shaved red onion, tomato, cucumber, carrot, pink peppercorn ranch dressing</i>	
CAESAR	14.00
<i>romaine, white anchovy, crouton, traditional caesar</i>	
BACON, LETTUCE & TOMATO 	18.00
<i>tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, bio-way farms tomato, bagel everything spice</i>	
BEET & GOAT CHEESE 	17.00
<i>roasted beets, pickled beets, shaved beets, arugula, pistachio, goat cheese mousse, sherry-beet vinaigrette</i>	
CHICKEN SALAD	14.00
<i>yogurt, raisin, nuts, grapes, toast</i>	
ADD SALMON - 12.00	*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.
ADD CHICKEN - 6.00	
ADD SHRIMP - 8.00	
ADD STEAK - 15.00	

Hand Helds

<i>all sandwiches are served with lattice chips. add fries - 5.00</i>	
BRASSTOWN RUEBEN	18.00
<i>sauerkraut, russian dressing, toasted marble rye, swiss</i>	
STEAKHOUSE BURGER SLIDERS	16.00
<i>french onion spread, mushroom duxelles, house-made bun, truffle fries</i>	
STEAK SANDWICH	18.00
<i>grilled peppers and onions, white cheddar sauce, hoagie roll</i>	
GRILLED CHICKEN SANDWICH	15.00
<i>garlic aioli, lettuce, tomato, pickles, white cheddar, house-made bun</i>	

*Premium Steaks

<i>Braveheart Beef: Superior marbling, rich taste, sustainable practices</i>	
7OZ FILET MIGNON	48.00
16OZ RIBEYE	54.00
14OZ NEW YORK STRIP	50.00

Sides

ROASTED ASPARAGUS	12.00
<i>charbroiled with olive oil, salt and pepper</i>	
LOBSTER MAC & CHEESE	18.00
<i>white cheddar, parmesan, cream, butter</i>	
GRILLED BROCCOLINI	12.00
<i>charbroiled with olive oil, salt and pepper</i>	
TRUFFLE FRIES	10.00
<i>skinny fries, grated parmesan, parsley, truffle mist</i>	
GARLIC MASHED POTATOES 	8.00
<i>roasted garlic, rosemary, butter, cream</i>	
SAUTEED MUSHROOMS 	14.00
<i>garlic, thyme, butter</i>	

Lunch Entrees

MOULES-FRITES	16.00
<i>P.E.I. mussels, butter, white wine, garlic, herbs, fries, garlic aioli</i>	
ATLANTIC SALMON 	28.00
<i>roasted winter squash hash, swiss chard, beurre blanc</i>	
SUNBURST FARMS TROUT 	22.00
<i>cauliflower purée, sautéed spinach, leeks, brown butter nage</i>	
CAJUN SHRIMP & GRITS	20.00
<i>dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion</i>	
*ASIAN BEEF BOWL 	18.00
<i>kimchee-marinated beef, jasmine rice, edamame, napa cabbage, wakame, radishes, red onion, sesame seed, crispy leeks, szechuan aioli</i>	
*STEAK FRITES	24.00
<i>sirloin, caramelized shallots, compound butter, pommes frites, roasted garlic aioli</i>	
HERB ROASTED AIRLINE CHICKEN 	28.00
<i>rice perloo, broccolini, rosemary-chicken jus</i>	

