



LARKIN'S

CAMPERDOWN

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>	
MISTY COVE 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 SAUVIGNON	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>	
KLINKER BRICK ZINFANDEL	12/48
<i>rhubarb, cranberry, black pepper - Lodi, CA</i>	

Starters

JUMBO LUMP CRAB CAKES	18.00
<i>maque choux, old bay popcorn, corn puree</i>	
FRIED CALAMARI	17.00
<i>asiago, calabrian aioli, baby sweet peppers, pepperoncini</i>	
DEVILED EGGS 	14.00
<i>lump crab, black garlic, bacon, chive</i>	
KOREAN FRIED CHICKEN WINGS	18.00
<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 	15.00
<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 	19.00
<i>roasted beets, pickled beets, shaved beets, arugula, pistachio, goat cheese mousse, sherry-beet vinaigrette</i>	

ADD SALMON - 12.00

ADD CHICKEN - 6.00

ADD SHRIMP - 8.00

ADD STEAK - 15.00

*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.

Hand Helds

all sandwiches are served with lattice chips. add fries - 5.00

BRASSTOWN RUEBEN	20.00
<i>sauerkraut, russian dressing, toasted marble rye, swiss</i>	
STEAKHOUSE BURGER SLIDERS	18.00
<i>french onion spread, mushroom duxelles, house-made bun</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

Braveheart Beef: Superior marbling, rich taste, sustainable practices

7OZ FILET MIGNON	52.00
16OZ PRIME RIBEYE	69.00
14OZ PRIME NEW YORK STRIP	67.00

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

ATLANTIC SALMON 	32.00
<i>roasted winter squash hash, swiss chard, beurre blanc</i>	
SUNBURST FARMS TROUT 	28.00
<i>cauliflower purée, sautéed spinach, leeks, brown butter nage</i>	
CAJUN SHRIMP & GRITS	25.00
<i>dark roux-shellfish gravy, trinity, andouille sausage, carolina grits, scallion</i>	
*ASIAN BEEF BOWL 	25.00
<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 	22.00
<i>rice perloo, broccolini, rosemary-chicken jus</i>	

