

STARTERS

**EAST COAST OYSTERS ON THE HALF SHELL 15/28**  
red wine mignonette, house made hot sauce, saltines

**CRISPY CALAMARI 17**  
lightly breaded, flash fried, cherry peppers, lemon aioli

**GRANDMA'S MEATBALLS 12**  
marinara sauce, parmigiano reggiano, basil

**WAGYU BEEF CARPACCIO 14**  
crispy artichokes, arugula, parmigiano reggiano, capers

**CRISPY OYSTERS 15**  
"buffalo style", clemson blue cheese, shaved carrots & celery


**SHRIMP COCKTAIL 16**  
chilled tiger shrimp, served with lemon and cocktail sauce

**CHARCUTERIE & CHEESE 22**  
seasonal fruit, mustard, grilled bread


**MAINE LOBSTER "ESCARGOT STYLE" 21**  
lemon - garlic - parsley butter


**TACKLE BOX 65**  
chilled oysters, shrimp, king crab, fried clams, coconut shrimp, green tomatoes, red remoulade, cocktail sauce, house made hot sauce

SOUPS & SALADS

**SHE CRAB SOUP 9**   
crab, sherry, nutmeg

**THE WEDGE 10**  
iceberg lettuce, smoked bacon, tomatoes, clemson blue cheese dressing, crispy onion ring

**BABY GREENS 9**   
mixed greens, cranberries, clemson blue cheese, slivered almonds, balsamic vinaigrette

**CAESAR 10**   
romaine hearts, garlic breadcrumbs, white anchovies parmigiano - reggiano dressing

FROM THE WOOD OVEN

**CALZONE 16**  
spicy soppressata, fennel sausage, ricotta, mozzarella, basil

**SOUTHERN CRAB & GRITS 17**  
anson mill grits, pimento cheese, jumbo lump crab, buttered saltines

**MUSHROOM FLATBREAD 13**  
baby spinach, ricotta cheese, soft poached egg, chili flakes

**MARGHERITA FLATBREAD 10**  
marinara sauce, basil, mozzarella

# RICK ERWIN'S™

## EASTSIDE

STEAK



*As part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.*

FILET MIGNON (7 oz)	39	PRIME NEW YORK STRIP (14 oz)	58
FILET MIGNON (11 oz)	49	BISON FILET (8 oz)	52
DRY-AGED DELMONICO RIBEYE (16 oz)	62	PRIME COWBOY RIBEYE (20 oz)	68

SIGNATURE SURF & TURF

center cut filet mignon with three NOLA BBQ shrimp or company crab cake, asparagus, and whipped potatoes 4 oz 35 7 oz 49 11 oz 59

ENHANCEMENTS

THE COMPANY CRAB CAKE	13	HOUSE MADE J-1 SAUCE	3
COLD WATER LOBSTER TAIL	22	RICK'S BLACK & BLEU	5
OSCAR STYLE	19	HORSERADISH CREAM	3
SEA SCALLOPS	15	TRUFFLE CHIVE BUTTER	9
SHRIMP SCAMPI	18	BEARNAISE SAUCE	4
CARPETBAGGER	9		
<i>three jumbo fried oysters</i>			


SIDES

GRILLED ASPARAGUS	MKT	HAND CUT FRENCH FRIES	9	MAC & CHEESE	9
CHEESY WHIPPED POTATOES	9	ROASTED MUSHROOMS	9	CARBONARA MAC & CHEESE	11
JUMBO ONION RINGS	9	ONE POUND LOADED POTATO	9	LOBSTER MAC & CHEESE	21
SEASONAL VEGETABLES	9				

ENTRÉES

**FRESH CATCH MKT**  
ask your server for the chef's preparation

**SEARED SCALLOPS 36**  
succotash, sorghum glazed pork belly

 **POTATO CRUSTED SALMON 29**  
clam chowder, smoked bacon, parsley infused oil


**SHRIMP & GRITS 22**  
anson mills cheddar grits, tasso gravy, bell peppers, green onions

**AHI TUNA 29**  
roasted bok choy, marinated shiitakes, wasabi whipped potatoes, ponzu demi

**THE COMPANY CRAB CAKES 27**  
jumbo lump crab, house made chow chow, old bay fries, tartar sauce

**BEEF SHORT RIB 36**  
braised in red wine, glazed carrots, pearl onions, turnip puree

**ROASTED CHICKEN BREAST 24**  
herb dumplings, carrots, mushrooms, lemon - thyme sauce

 **SEASONAL RAVIOLI 18**  
butternut squash filling, celery root, apple, sage brown butter toasted pumpkin seeds  
*add sautéed shrimp or jumbo crab 11*  
*add grilled chicken breast 6*

 **3 FOR \$32**

<b>PICK ONE</b>	<b>PICK ONE</b>	<b>PICK ONE</b>
BABY GREENS	SALMON	CRÈME BRÛLÉE
SHE CRAB SOUP	4OZ FILET	KEY LIME PIE
CAESAR SALAD	RAVIOLI	SEASONAL COBBLER

**SATURDAY EVENING FEATURE**  
**PRIME RIB DINNER 14 oz 35**

served with loaded baked potato, au jus, horseradish cream, creamed spinach

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
18% gratuity will be added to parties of six or more.