

DINNER

SIGNATURE

\$75 PER PERSON

APPETIZERS FOR THE TABLE

Street Corn Fritters
Shrimp & Lobster Dynamite

SALAD CHOICE

Bibb Lettuce
Casesar

ENTRÉE CHOICE

Cajun Charred Steak*
chimichurri sauce
Grilled Local Fish or Salmon
sweet corn relish & lemon
Sweet & Sour Cauliflower
black garlic sweet & sour, carolina grits, citrus &
pea tendril salad
Nawlin's BBQ Shrimp & Grits
black garlic tonkatsu, crystal spicy aioli, grilled bread
Smoked Half Chicken
creole hot honey sauce, cheese grits

SIDES FOR THE TABLE *choice of two*

Crispy Brussels Sprouts & Bacon
Mac & Cheese
Lucky Fries
Roasted Cauliflower

DESSERT

Chef's Selection For The Table

*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

MANAGED BY  LESSING'S
HOSPITALITY GROUP
EST. 1890

DELUXE

\$95 PER PERSON

APPETIZERS FOR THE TABLE *choice of three*

Shrimp Cocktail
Crispy Cauliflower
Ahi Tuna Poke Tacos*
Country Ham and Cheese Board
Brisket Loaded Cornbread

SALAD CHOICE

Bibb Lettuce
Casesar

ENTRÉE CHOICE

Creole Pecan Macadamia Nut Crusted Local Fish
lobster cognac sauce
Grilled Local Fish
wild rice pilaf, tropical salsa
Chargrilled 8oz. Skirt Steak*
piquillo pepper chimichurri, dressed greens, lucky fries
Applewood Smoked Baby Back Ribs*
honey poppyseed coleslaw & hot honey cornbread
Nawlin's BBQ Shrimp & Grits
black garlic tonkatsu, crystal spicy aioli, grilled bread
Smoked Half Chicken
creole hot honey sauce, cheese grits

SIDES FOR THE TABLE *choice of three*

Cheddar Carolina Stone Ground Grits
Shrimp Mac and Cheese
Crispy Brussels Sprouts & Bacon
Grilled Asparagus
Roasted Cauliflower
Lucky Fries

DESSERT

Chef's Selection For The Table

DINNER

PREMIUM

\$120 PER PERSON

APPETIZERS FOR THE TABLE *choice of four*

Petite Seafood Tower*
peel & eat shrimp, premium oysters on the half shell, clams
Lobster & Shrimp Dy-No-Mite!
Ahi Tuna Poke Tacos*
Brisket Loaded Cornbread
Crispy Cauliflower
Country Ham and Cheese Board

SALAD CHOICE

Daily Greens Salad
Chopped Cobb Salad

ENTRÉE CHOICE

Creole Pecan Macadamia Nut Crusted Mahi Mahi
grits, lobster cognac sauce
Seared Local Catch of the Day
green beans, tropical salsa
14 oz. Chargrilled NY Strip Steak*
lucky fries, piquillo pepper chimichurri
Applewood Smoked Baby Back Ribs*
honey poppyseed coleslaw & hot honey cornbread
Smoked Half Chicken
creole hot honey sauce, carolina cheese grits, pickled chili
Maple Ginger Salmon Poke Bowl*
asian sticky rice, quick pickles, pickled red onions,
guacamole, crispy wontons

SIDES FOR THE TABLE *choice of four*

Sautéed Broccolini
Cheddar Carolina Stone Ground Grits
Shrimp Mac and Cheese
Crispy Brussels Sprouts & Bacon
Sweet Potato & Jalapeño Mash
Lucky Fries
Honey Poppyseed Coleslaw

DESSERT

Chef's Selection For The Table

*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

MANAGED BY  LESSING'S
HOSPITALITY GROUP
est. 1890