



# THANKSGIVING 2020

## TRADITIONAL TURKEY DINNER

turkey breast, mashed potatoes, gravy, candied sweet potatoes, stuffing, haricot verts, corn pudding, cranberry sauce and jalapeño cornbread 30

kids (under 12) 16

## BEGINNINGS

**FISH BITES** a mix of today's fresh catch, lightly breaded and fried, served with jalapeño dressing and remoulade 12

**CRAB CAKE TRIO** trio of mini crab cakes, served with remoulade and micro basil 18 (GF)

**BOURBON BACON** thick cut Duroc bacon with brown sugar bourbon glaze 16 (GF)

**PUFF PASTRY WRAPPED BRIE** Brie en croute, raspberry chipotle glaze 14

**H&B HOUSE** mixed baby gem lettuces, pomegranate seeds, pears, parmesan cheese, banyuls vinaigrette 9 (GF)

**CAESAR** romaine, parmesan crisps, croutons, caesar dressing 8 (GF)

**THE WEDGE** iceberg, bacon, cherry tomatoes, scallions, bleu cheese, shaved croutons, buttermilk herb dressing 7 (GF)

## SEA

**FRESH CATCH** market price

**SMOKED SHRIMP & GRITS** shrimp, andouille sausage and tri-colored peppers in a smoked tomato broth 26 (GF)

**FRIED FLOUNDER & GRITS** fried flounder, andouille sausage and tri-colored peppers in a smoked tomato gravy 26

**CRAB CAKES** lump blue crab, fresh parsley, remoulade, served with broccolini and whipped potatoes 28 (GF)

**PAN-SEARED SCALLOPS** celery root puree, sauteed kale, roasted mushroom medley 28 (GF)

**HONEY SOY GLAZED SALMON** creamy Carolina Gold Rice risotto, served with haricot verts and roasted local oyster mushrooms 28 (GF)

## FROM THE STEAM GALLEY

**\*SEAFOOD TOWER** oysters in shell, crab legs, mussels, shrimp cocktail, lobster tail *market price* (GF)

**PUMPKIN SOUP** 10

**SHE CRAB SOUP** 10

**\*BLOODY MARY OYSTER SHOOTER** 5 | topped with shrimp 7

**STEAMED SHRIMP BY THE POUND** 20 (GF)  
1/2 POUND 12

**STEAMED MUSSELS** 12.5 (GF)

**\*FRESH OYSTERS IN SHELL** *market price* choice of cocktail sauce or fresh grated horseradish (GF)

**H&B SHRIMP COCKTAIL** 14 (GF)

**BOMBER SHRIMP** 10

**OYSTERS ALA HEIDI** 14 (GF)

## LAND

**\*FILET MIGNON** Aged Angus filet mignon, bordelaise, served with whipped potatoes and haricot verts *market price* (GF)  
add Croissants' coffee rub 3 | add lobster tail *market price*

**NEW YORK STRIP AU POIVRE** served with whipped potatoes and roasted carrots *market price* (GF)

**VEGETARIAN PLATE** roasted beets, mushrooms and carrots, celery root puree, haricot verts and micro herbs 20 (GF)  
*available vegan by request*

## HOUSEMADE SIDES

Whipped Potatoes with Brown Chicken Jus 6 (GF)

Haricot Verts 6 (GF) † French Fries 4

Mac & Cheese 6, Add Crab or Shrimp 4

(GF) indicates gluten-free item

(GF) indicates item that can be modified to be gluten-free