

RESTAURANT WEEK SOUTH CAROLINA JAN 7-17, 2021

CHEF'S TASTING MENU

\$35 per person

FIRST COURSE

Choice of:

She Crab Soup

or

Caesar Salad

SECOND COURSE

Choice of:

Chef's Fresh Catch Selection

served over cauliflower puree,
roasted cauliflower and roasted mushrooms

or

Chicken Alfredo

fresh fettuccini, parmesan, romano cheese,
bacon lardons, parsley and garlic

or

Smoked Shrimp & Grits

shrimp, andouille sausage and
tri-colored peppers in a smoked tomato broth

THIRD COURSE

Choice of:

Creme Brulee

or

Chocolate Chip Cookie Skillet

WHITE WINE FLIGHT \$16

Choose any three barreled white wines

RED WINE FLIGHT \$20

Choose any three barreled red wines,
excluding Caymus



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PREMIUM CHEF'S TASTING MENU

\$65 per person

FIRST COURSE

Choice of:

She Crab Soup

or

H&B House Salad

SECOND COURSE

Choice of:

Surf & Turf

6 ounce aged Angus filet mignon with
a 6 ounce lobster tail, whipped potatoes,
haricot verts, bordelaise

or

Surf, Surf & Surf

crab stuffed flounder with 6 ounce lobster tail
over cauliflower puree, roasted cauliflower
and roasted mushrooms

THIRD COURSE

Choice of:

Baked Alaska

or

Cake Sampler

WHITE WINE FLIGHT \$16

Choose any three barreled white wines

RED WINE FLIGHT \$20

Choose any three barreled red wines,
excluding Caymus

