



eat : little

[you have to start somewhere. how about here?]

meatballs stuffed with fresh mozz

Fresh hereford ground beef with herbs and spices finished with tomato ragout. Mmmm! : 6

oysters rock

This dish puts the ROCK in Rockafeller:
half shell oysters, sauteed spinach, bacon, asiago,
hollandaise, smoked paprika & fennel pollen
order of 4 : 10
order of 8 : 20

new wave coquille st. jacques

Pepper-seared scallops with shiitake duxell, tarragon
veloute and melted gruyere : 8

goat cheese terrine

chilled chevre mousse over watercress with a petite
tomato salad, english cucumber julienne, charred
tomato and red pepper vinaigrette : 8

dim sum trio

Three favorites served sans cart. ginger-chicken
potsickers with a special soy, three-flavor pork beg-
gars purse with spicy scallion sauce and lobster spring
roll with a sweet chili dip : 8

escargots christina

These guys are basil-fed and prepared with fines
herbs, normandy butter and bread crumbs, then
baked to perfection : 8

carpaccio of hereford tenderloin

pepper and brandy cured beef thinly sliced over
pesto green beans, pickled red onion, olive oil and
english sea salt : 10

eat : green

[you've also got to eat your vegetables. we suggest something in a nice salad.]

spinach and roasted shitake salad

with warm bacon vinaigrette and dijon-chive
deviled egg : 7

pistachio-crusted goat cheese salad

sauteed chevre medallion over field greens with
pomegranate vinaigrette and grand marnier soaked
cranberries : 7

caesar

baby romaine, parmesan reggiano, croutons and white
anchovy - creamy roasted garlic dressing : 7

greek superdeluxe

field greens, olive assortment, pickled peppers, oven
dried tomatoes, feta, spanish onion, english cucumber,
grilled baby artichoke with white balsamic, fresh
oregano and first pressed olive oil : 8

eat : between

eat : big

[go ahead, eat big. make you strong like bull.]

pan-seared veal meatloaf

Mom's meatloaf in overdrive with shiitake pan gravy, mashed potato and sauteed french green beans : 16

southern herbed chicken with paulie's poblano-cheddar biscuits

herb roasted free range chicken (breast, leg and thigh), low country collard greens and white pepper gravy served with paulie's white cheddar-poblano biscuits : 17

spaghetti ala mamma

mom's spaghetti with a twist. italian sausage, cremini mushrooms, and a rich old country tomato sauce with reggiano, fresh herbs and truffled garlic bread over linguini and topped with a mozzarella stuffed meatball : 16

boardwalk cioppino

Rock shrimp, scallops, seasonal crab, mussels and clams in a tangy saffron-infused fennel broth served with grilled sour dough : 24

ahi quick-sear

with soy-ginger grill sauce

tuna steak with a soy-ginger grilling sauce topped with a tuna tar tar 'egg roll' over a wasabi rice cake, sauteed pea shoots, and mustard oil : 25

veggie lasagna

oh yeah, baby! this is a free-form lasagna layered with toasted pinenut ricotta, grilled zucchini, pistachio pesto, sun-dried tomato sauce and charred yellow tomato : 17

Not-at-all-famous, but d%#&! good if we do say so ourselves

carolina blue crab cake

Jumbo lump broiled with sauteed shoe string veggies, and served with pan roasted red bliss potatoes and a dijon-thyme vinaigrette : 24

sangiovese braised beef shortribs

braised and served over stoneground soft white polenta, garlic kale and a red wine tomato ragout : 20

eat : on the side

[want a little something extra? it's okay, you only live once.]

mozzarella meatball : 3

low country collards : 3

stone ground soft polenta : 2

pomme frites : 3

paulies pablano biscuits : 2

chilled pesto green beans : 3