



Appetizers, Soups and Salads

Marinated Grilled Portabella with Balsamic Vinaigrette 9

Stuffed Cajun Mushrooms - Stuffed with lump crabmeat and spices 11

Shrimp Cocktail 10

Thai Bar-b-que Ribs - Semi spicy Thai sauce and green onions 13

Escargot with Mushrooms - en Burgundy wine and garlic butter with garlic toast wedges 11

Scallops en Bacon Brochette 11

Prince Edward Island Blue Mussels - Sautéed and served with spicy Marinara sauce and garlic toast points 9

Crab Cake with Spicy Black Bean Salsa 9

Local South Carolina Clams - Sautéed in a white wine, butter, garlic, lemon, diced tomatoes scallions and shallots 9

Joe's Sampler 17

Angel Hair pasta with shrimp, bacon wrapped scallops, blackened fish chunks and blackened beef tips

Smoked Salmon - served with sour cream and caviar, drizzled with a lemon olive oil caper dressing 14

Appetizer Trays - Trays serving four to five persons - ask your server 39

Classic Caesar Salad 8 *Greek Salad* 9

Soup Du Jour *Cup* 5 *Bowl* 7

Our Chef offers a choice of two homemade soups daily

Entrees

We use only Certified Angus Beef. All steaks are hand cut in-house daily. Beef entrees are served with fresh vegetables, Potato of the Day and a House Salad. Poultry, Veal and Seafood entrees are served with fresh vegetables.

Entrees without pasta will receive rice and a House Salad. We will not be held responsible for well-done beef.

Roast Prime Rib of Beef 12oz. cut 24 *14oz. cut* 27

A generous cut of Prime Rib served with Au Jus and Bearnaise sauce. Larger cuts are \$2.00 per oz. above 14 oz.

Steak Au Poivre 8oz. 29

An 8oz. Filet Mignon coated with peppercorns, sautéed and laced in a sauce of brandy, cream and Dijon mustard. Joe's favorite!

Filet Mignon 6oz. petite cut 24 *8oz. cut* 27

A center cut Filet char-grilled just the way you want it! Served with Bearnaise sauce

New York Strip 26

A center cut Filet char-grilled just the way you want it! Served with Bearnaise sauce

New York Strip & Mushrooms 28

A center cut Filet char-grilled and served with Teriyaki sautéed Portabella mushrooms

Steak Diane 28

A center cut filet char-grilled, topped with sauteed mushrooms in a marsala brown sauce

Rib Eye 24

A prime cut of aged beef char-grilled and served with Bearnaise Sauce

Filet Neptune 28

Tenderloin Medallions topped with crabmeat, shrimp and scallops. Laced with Bearnaise sauce

Lamb Chops 26

Char-grilled and served with a fresh mint jelly

Marinated Pork Chops 23

Char-grilled with an Apple Chutney

Triple Play 32

A char-grilled 12oz. Ribeye served with a Low Country Crabcake and blackened shrimp

Steak and Lobster market price

A char-grilled 6oz. Filet and broiled lobster tail

Veal Marsala 23

Fresh Veal medallions sautéed with mushrooms and served with Marsala wine and our homemade brown sauce

Veal Parmesan 23

Tender veal encrusted in Italian bread crumbs, sautéed with Mozzarella and Parmesan cheeses over fresh linguini with our homemade Marinara sauce

Veal Neptune 28

Fresh sautéed veal covered with crabmeat, shrimp and scallops, laced with Bearnaise sauce

Veal in Sun-Dried Tomato Cream 23

Sautéed fresh veal sauced with sun-dried tomatoes, scallions, pine nuts and cream

Pasta of the Day

Pasta only **15** Pasta with Chicken **19** Pasta with Seafood **24**

Southern Tradition Trout 24

A whole, boneless rainbow Trout, stuffed with crabmeat, coated in cornmeal, and pan sautéed with a Southern Comfort mushroom cream sauce

Shrimp and Grits 22

Lowcountry-style sautéed shrimp and Andouille sausage with stone ground grits

Shrimp and Scallop Alfredo 23

Large shrimp and sea scallops tossed in our own Parmesan cream sauce and served over fresh Fettucini

Shrimp Louis 23

Large shrimp sautéed in butter, garlic, white wine and special seasonings

Lowcountry Shrimp 23

Large shrimp sautéed in a peppery butter sauce. Our version of a Lowcountry favorite!

Shrimp Scampi 24

Large shrimp sautéed in garlic, butter Velouté sauce, lemon and herbs. Served on a bed of Angel Hair

Seafood Medley 25

Large shrimp, sea scallops, lump crab meat and New Zealand Mussels baked in garlic butter, white wine, lemon and herbs

Lowcountry Style Crab Cakes 24

A blend of back fin and lump crabmeat, sauces and breading, sauteed golden brown, with a spicy black bean cake and hollandaise sauce.

Scallops Meuniere 26

Sea scallops sautéed in lemon butter and seasonings, A Local favorite!

Prince Edward Mussels 26

Sautéed and served with spicy Marinara sauce and garlic toast points

South African Lobster Tail market price

A 10 - 12oz. South African cold water lobster tail broiled in lemon butter

Chicken Parmesan 20

Sautéed chicken breast baked with Mozzarella and Parmesan cheeses, served with Marinara over fresh Linguini

Chicken Dijon 21

Sautéed chicken breast served over a grilled Portabella mushroom

Chicken Oscar 26

Chicken breast dredged in Oriental bread crumbs, sautéed and topped with crabmeat, asparagus and Hollandaise

Sides

<i>Potato 3</i>	<i>Asparagus 4</i>	<i>Au Poivre Sauce 2</i>
<i>Sauteed Mushrooms 4</i>	<i>Veggie of the Day 3</i>	<i>Bernaïse Sauce 2</i>
<i>Rice 3</i>	<i>Neptune 9</i>	<i>Pasta 3</i>

Desserts and Cocktails

PLEASE ASK YOUR SERVER ABOUT TONIGHT'S DESSERT AND A LIST OF SPECIALTY AND AFTER DINNER DRINKS.

To ensure prompt service, house policy suggests one check on parties of six or more.
Split plate charge available. Cigarette smoking permitted in the outside areas only.

We accept VISA / MasterCard / American Express