

STARTERS

LOCAL FRIED GREEN TOMATOES

Goat cheese, sweet red pepper coulis *(v)*...\$12

SAVORY WILD MUSHROOMS

Sautéed with leeks, garlic and maître d' butter *(gf)* *(v)*...\$12

BAKED BRIE EN BRIOCHE

Melba sauce and toasted almonds *(v)*...\$15

PRINCE EDWARD ISLAND MUSSELS

Simmered with leeks, garlic, Pernod and white wine *(gf)*...\$13

OYSTERS ON THE HALF SHELL

Served chilled, cocktail sauce, shallot vinaigrette and lemon *(gf)*

½ dozen...\$14 | full dozen...\$22

OYSTERS ROCKEFELLER

Spinach, bacon, heavy cream and Tabasco...\$22

CHILLED SHRIMP COCKTAIL

Four jumbo shrimp and cocktail sauce *(gf)*...\$19

PAN SEARED SHRIMP

Maple, ginger and soy glazed shrimp with wilted spinach...\$14

SESAME SEARED TUNA

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$16

SAUTÉED JUMBO LUMP CRAB CAKE

Spicy dill mustard...\$25

CAPRESE SALAD

Vine ripe tomatoes, fresh mozzarella, house made pesto and a balsamic, honey glaze...\$14

CHARLESTON SHE CRAB SOUP

Fresh crabmeat, crab roe and sherry...\$15

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions when ordering.
(gf) gluten free | (v) vegetarian

ENTREES

Entrees are accompanied with mixed green salad in our house vinaigrette, cornbread, fresh vegetables, and a choice of garlic and leek mashed Yukon gold potato, sweet potato and carrot puree, roasted rosemary potatoes, or basmati rice.

An \$8 plate charge will be added for those who wish to split entrees.

– STEAKS –

Steaks may be prepared char-grilled, blackened, peppercorn encrusted, or espresso encrusted.

BACON WRAPPED FILET MIGNON

6 ounce...\$38 | 8 ounce...\$50

USDA PRIME RIB EYE

14 ounce...\$49

NEW YORK STRIP

14 ounce...\$38

We cannot guarantee the integrity of any steak or chop cooked past medium.

– SAUCES –

BÉARNAISE *(gf)*

PORT WINE DEMI GLAZE

GREEN PEPPERCORN-BRANDY *(gf)*

MAÎTRE D'BUTTER *(gf)*

– SIDES –

RED WINE MUSHROOM BORDELAISE... \$4

WILD MUSHROOM SOY MAPLE GLAZE... \$4

SAUTÉED SPINACH ...\$5

SAUTÉED MUSHROOMS ...\$5

ASPARAGUS WITH BÉARNAISE ...\$5

FETTUCCHINI ALFREDO ...\$5

OSCAR STYLE ...\$14

jumbo crab meat, asparagus and béarnaise

All of The Parson's Table beef is USDA choice or higher and aged a minimum of three weeks for tenderness and flavor.

SPECIALTIES

SLOW ROASTED PRIME RIB OF BEEF, AU JUS

(gf) 12 ounce...\$38 | 16 ounce...\$49

BRAISED BEEF SHORT RIB

Pan glazed Brooklyn Brown Ale braised beef short rib...\$40

MAPLE BOURBON GLAZED PORKCHOP

14 ounce Berkshire Farm Porkchop with a wild mushroom honey soy sauce...\$39

PAN SEARED DUCK BREAST

Soy and sherry marinated duck breast, raspberry Chambord sauce...\$29

100 % GRASS FED NEW ZEALAND RACK OF LAMB

Cashew encrusted with a roasted shallot and Madeira wine reduction
½ rack...\$29 | full rack...\$54

WIENER SCHNITZEL

Sautéed herb breaded veal with lemon butter...\$29

PARMESAN ENCRUSTED CHICKEN WITH SHRIMP

Sautéed chicken breast with shrimp, sun-dried tomatoes, capers and lemon butter sauce...\$29

GRILLED PORTOBELLA STEAK

Grilled portobella mushrooms, steamed asparagus, roasted rosemary fingerlings seasoned in olive oil (v)...\$29

SPINACH AND CHEESE TORTELLINI WITH WILD MUSHROOMS

Tossed with fresh spinach, wild mushrooms, grape tomatoes, parmesan cheese and
olive oil...\$25

SEAFOOD

FRESH CATCH OF THE DAY

ROASTED NORTH ATLANTIC SALMON

Salmon fillet with asparagus, grape tomatoes, capers in lemon butter sauce...\$30

SESAME SEARED TUNA

Soy, ginger, wasabi, apricot glaze, toasted sesame seeds and pickled ginger...\$36

SEAFOOD PESTO

Shrimp, sea scallops, mussels and lump crab meat in a pesto cream sauce...\$40

BROILED SEAFOOD PLATTER

Broiled Salmon, shrimp, sea scallops, Oysters Rockefeller and lump crab cake...\$46

SAUTÉED JUMBO LUMP CRAB CAKE

with Spicy dill mustard sauce
one cake...\$34 | twin cakes...\$54

LOBSTER TAILS

Broiled cold water lobster tail (*gf*)
Market Price

SHRIMP AND GRITS

Shrimp, bacon, tomatoes, mushrooms and shallots over cheddar cheese grits (*gf*)
small plate...\$26 | large plate...\$34

LITTLE RIVER SHRIMP AND SCALLOPS

Sautéed shrimp, sea scallops, chopped pecans, mushrooms in a lemon butter sauce...\$42

SEARED SEA SCALLOPS

Pan seared maple-ginger-soy glazed sea scallops
small plate...\$36 | large plate...\$46

EARLY BIRD MENU

Served from 4:00–4:30 pm

GRILLED NORTH ATLANTIC SALMON

Char-grilled Salmon fillet, béarnaise (*gf*)...\$22

SLOW ROASTED PRIME RIB OF BEEF, AU JUS

An eight ounce slice of Prime Rib of Beef, au jus (*gf*)...\$26

SAUTEED PANKO ENCRUSTED FLOUNDER

Green tomato and shallot lemon butter...\$24

NY STRIP

Char-grilled ten ounce NY Strip steak, maître d' butter (*gf*)...\$26

CHICKEN MARSALA

Sautéed boneless chicken breast with mushrooms,
marsala wine demi-glaze and fettuccine alfredo...\$24

CHILDREN'S MENU

Breaded Chicken Breast, Prime Rib of Beef, 4 ounce Grilled Salmon or Penne Pasta with Alfredo Sauce
Served with mashed potato, applesauce, and an ice cream sundae...\$12