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 BROICH
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 born 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
FETTUCCINI 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
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