

Coosaw Creek

Executive Chef: Curtis McKenney

Starters

House Made Soups 8/12

New England Clam Chowder
Tomato And Crab Gazpacho

Fried Green Tomatoes 12

Curried peach preserves, lemon & thyme whipped feta

King Salmon Crudo 16

Chopped kimchi, wakame seaweed, crunchy garlic topping,
charred shishito-scallion chimichurri

Blackened Jumbo Shrimp ^{GF} 15

Seared blackened shrimp with pickled okra & house remoulade

Duck Poppers 15

Duck confit, scallion cream cheese and jalapeno rolled in bacon,
served crispy with Boursin smear

Zucchini Crab Bites ^{GF} 17

Garlic oil seared zucchini, spinach artichoke crab dip

Country Club Chicken Wings 15

Carolina Gold BBQ, Lemon Pepper, Dry Rub, Buffalo, Memphis
BBQ, Teriyaki. Celery and blue cheese

Seasonal Salads

Classic Caesar Salad 8/12

Garlic croutons, aged parmesan, black peppercorns

Blueberry & Pickled Peach Salad ^{GF} 14

Mixed greens, crumbled goat cheese, pickled peach vinaigrette

Dilly Cucumber Tomato Salad ^{GF} 14

Baby arugula, crumbled feta, garlic cider vinaigrette

Strawberry Fields Salad ^{GF} 15

Baby spinach, candied pistacio, fresh strawberries, 18 year
balsamic vinaigrette

Add A Protein* ^{GF}

Grilled Chicken 8 / Grilled Shrimp 9 / Seared Salmon 10

Chef's Whim

Lowcountry Shrimp & Grits ^{GF} 28

Andouille, Tasso ham, tomato, peppers, onion, stone grits,
white cheddar and Tasso gravy

Seared Everything Bagel Spiced King Salmon* 26

Carolina gold rice, roasted red pepper, everything bagel crispies

Pan Roasted Murray Farms Half Chicken ^{GF} 24

Sweet potato Mostarda, wilted Tuscan kale

USDA Prime "Bone-In King Cut" NY Strip Au Poivre* ^{GF} 42

Twice baked potato, Romanesco broccoli, peppercorn brandy sauce

Seared Duck Elote* ^{GF} 28

Hudson Valley duck breast topped with corn-tomato-leek relish, Pecorino
Romano cheese and sweetcorn sabayon sauce

Pork Baby Back Ribs 18/28

Full or half rack, smoked Gouda mac & cheese, twice baked potato

Diver Scallop & Tomato Bruschetta ^{GF} 32

Thyme grit cake, goat cheese crumbles, smoked pink peppercorns

Available Sides: 8

Twice Baked Potato / Smoked Gouda Mac & Cheese / Irish Cheddar Grits
Seared Vegetables with Lemon Herb Butter / Grilled Sweetcorn Helotes

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. Alert your server if you have special dietary requirements. Tax and 20% gratuity added to final bill.