

Appetizers

Baked Flatbread

with parmesan cheese, garlic infusion and extra virgin olive oil drizzle 12.00

Tuna Tower

tuna tartare, lump crabmeat and avocado with lemon chile oil 19.00

Lobster and Scallop Ceviche

lobster and scallops marinated with citrus juices and served with blue corn tortillas 17.00

Colossal Crab Cocktail

colossal lump crabmeat served with cocktail sauce and traditional garnishes 18.00

Jumbo Shrimp Satays

seared with thai chili dipping sauce 18.00

USDA Prime Beef Quesadilla

with balsamic onions, cremini mushrooms, mozzarella, goat cheese and horseradish aioli 16.00

Duck Confit Nachos

with red onions, tomatoes, pineapple mango salsa, blue corn tortilla chips and mild pepper queso 19.00

USDA Prime Filet Mignon Kebab

seared with a smoked gouda polenta cake and chimichurri drizzle 24.00

Salsa Fresca

garden fresh tomato salsa served family style with blue corn tortillas 12.00

Pizzas

Pancetta and Roasted Pineapple Pizza

thin crust with plum tomato sauce, red onions, jalapeños and mozzarella cheese 17.00

Quattro Formaggi Blanc Pizza

thin crust with basil-infused olive oil, muenster, parmesan, bulgarian feta and mozzarella cheese 16.00

Lobster Thermador and Portabello Pizza

thin crust topped with lobster thermador, portobello mushrooms, truffle oil drizzle, mozzarella and parmesan cheese 21.00

Mediterranean Pizza

thin crust with USDA prime beef, red onions, provencal olives, tomatoes, spinach, basil oil, mozzarella and bulgarian feta cheese 18.00

Tuscan Pizza

thin crust with ricotta and mozzarella cheese, genoa salami, fresh basil and olive oil drizzle 18.00

Barbecue Chicken Pizza

thin crust with chicken, caramelized onions, sliced mushrooms, mozzarella and goat cheese with sweet barbecue sauce 18.00

Salads

Tandoori Chicken Salad

with organic spinach, pickled ginger dressing and ricotta salata cheese 17.00

Vine Ripened Tomato Salad

with a slice of bulgarian feta, cucumbers, red onions, provencal olives and balsamic vinaigrette 16.00
(add grilled chicken 5.00)

Pool-Side Grilled Chicken Salad

with avocado slices, caramelized onions and goat cheese over soy ginger mixed greens 17.00

Greek Salad

with arugula, roma tomatoes, cucumbers, red onions, pepperoncini, provencal olives and creamy feta vinaigrette 16.00 (add grilled chicken 5.00)

Crab Cake Salad

jumbo lump crab cake served atop mixed baby greens with shaved radishes, red onions, shallots and miso vinaigrette 22.00

Sandwiches

(served with waffle-cut french fries)

Southern Shrimp Salad Croissant

large flaky croissant served with jumbo shrimp chunks, diced celery, onion and fresh dill 18.00

Serrano and Manchego

thinly sliced serrano ham with melted manchego cheese and roasted garlic aioli served on a flour dusted sour dough baguette 15.00

Jumbo Lump Crab Cake Sandwich

with shredded romaine lettuce, sliced tomato and vidalia onion aioli 22.00

Kobe Beef Burger

with applewood-smoked bacon, american cheese, lettuce and tomato 18.00
(add onion straws 4.00) (add foie gras 16.00)

Consuming ground beef cooked less than medium-well (155 degrees F / 65C) may pose a possible health risk.
Purchaser must be at least 18 years of age. (SC Statute)

Desserts

Baked Carolina Trifle

strawberry ice cream and raspberry sorbet layered with candied peanut cake, topped with a flamed meringue crust 12.00

Chocolate Blonde Ice Cream Sandwich

rich chocolate ice cream sandwiched between a chocolate chip cookie 12.00

Crème Brûlée Sail Boat and Vanilla Tuile Cookie

smooth vanilla custard and fresh berries with an almond tuile cookie 12.00

Chocolate Mousse Bon Bon

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache 14.00

**Chaise lounges and pool use is a privilege for hotel guests only
(Guests will be required to present their guest ID badges from 11 a.m. – 5 p.m.)**