

Appetizers

Tuna Tower

tuna tartare, lump crabmeat and avocado with lemon chile oil 18.00

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 and blue corn tortilla chips 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 16.00

Quattro Formaggi Blanc Pizza

thin crust with basil-infused olive oil, muenster, parmesan, bulgarian feta and mozzarella cheese 15.00

Lobster Thermador and Portabello Pizza

thin crust topped with lobster thermador, portabello 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

Crab Cake Salad

jumbo lump crab cake served atop mixed baby greens with shaved radishes, red onions, shallots and miso vinaigrette 18.00

Vine Ripened Tomato Salad

with a slice of bulgarian feta, cucumbers, red onions, provencal olives and balsamic vinaigrette 15.00
(add chicken 6.00)

Pool-Side Grilled Chicken Salad

with avocado slices, caramelized onions and goat cheese over soy ginger mixed greens 16.00

Greek Salad

with arugula, roma tomatoes, cucumbers, red onions, pepperoncini, provencal olives and creamy feta vinaigrette 16.00 (add grilled chicken 6.00)

Citrus Fruit Salad

with filet of orange, grapefruit, frisée, fresh mint and Basil olive oil vinaigrette. 14.00
(add grilled chicken 6.00)

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

Pool-Side Club

with ham, turkey, bacon, lettuce, tomato and mayonnaise on toasted club bread 14.00

Jumbo Lump Crab Cake Sandwich

with shredded romaine lettuce, sliced tomato and vidalia onion aioli 18.00

Kobe Beef Burger

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

Desserts

Baked Carolina Trifle 12.00

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

Chocolate Blonde Ice Cream Sandwich 12.00

rich chocolate ice cream sandwiched between a chocolate chip cookie

Crème Brûlée Sail Boat and Vanilla Tuile Cookie 12.00

smooth vanilla custard and fresh berries with an almond tuile cookie

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)

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.)