



Reservations (843) 522-1866

MEATS

Tournedos -

Beef Filet, Seared In Butter, Broiled to Temperature, Served With Bearnaise Sauce

\$28.00 ... 12oz \$23.00 ... 8oz

Steak Au Poivre -

Beef Filet, Seared in Butter, Broiled to Temperature, Served with Green Peppercorn, Cream, &

Cognac Reduction

\$28.00 ... 12oz \$23.00 ... 8oz

Beef Teriyaki -

Beef Filet, Grilled And Baked In A Delicious Teriyaki Sauce

\$28.00

Beef Tartar -

Uncooked Beef Filet, Shaved, Served With Egg Yolk, Capers, Onions, Cornichons And Pickled

Beets

\$23.00 ... 8oz

Grilled Rib Eye -

A Perfect Cut, Grilled To Perfection

\$23.00

Blackened Rib Eye w/Bleu Cheese Crumbles -

Seasoned With Cajun Spices And Cooked To Perfection

\$25.00



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Black and White Layered Beef Filet And Sliced Pork Served -
With Bearnaise Sauce (Two Cooking Temperatures Required)

\$22.00

Rack Of Lamb -

A Full Frenched Rack Grilled And Served With A Smooth Mint Sauce

\$30.00

Wienerschnitzel -

Breaded Veal, Sauteed Slowly In Butter, Garnished With Lemon, Anchovies And Capers

\$22.00

Veal Piccata -

Tenderized Veal Sauteed in Butter, Served on a White Wine, Lemon Juice & Capers Reduction

\$22.00

Lemon Chicken Marsala -

Tenderized Chicken Breasts Sauteed in Butter, Served with a Lemon Juice & Marsala Reduction

\$16.00

Canard al' Orange -

Slow Cooked Half Duck, Finished In The Broiler And Served With A Delicate Orange Sauce

\$24.00



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SEAFOOD

Fresh Catch -

Daily Seafood Special Depending Upon Availability
Market Price

Baked Grouper -

Fresh grouper, Baked with a Green & Red Pepper Tomato Sauce
\$22.00

Seafood Platter -

Flounder, Crab Cake, Shrimp, Scallops, Calamari, & Oysters
\$28.00

Seafood Combo -

Choice of Two: Flounder, Scallops, Shrimp, Oysters, Crab Cakes or Calamari
\$22.00 (add \$6.00 for Additional Choice)

Shrimp Scampi -

Local Shrimp Served In A Traditional Butter And Garlic Sauce
\$20.00



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Soft Shell Crabs -

Whalers, Fried in Seasoned Flour - A Local Favorite

Market Price

Crab Cake Dinner -

Emily's Special Recipe, Served Over Remoulade Sauce

\$20.00

Crab Combo -

Fried Soft Shell Crab and Crab Cake

\$22.00

Bronzed Tuna -

Sashimi Grade Yellow Fin Tuna, Lightly Blackened, Briefly Seared on Both Sides

Unless Otherwise Requested, Served over Emily's Fish Sauce

\$22.00

Grilled Salmon -

Atlantic Salmon Filet Grilled and Served with Emily's Fish Sauce

\$22.00



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Shrimp and Scallops Curry -
Sea Scallops and Shrimp Curried and Served over Long Grain Rice
\$21.00

Shrimp and Grits -
Not Your Typical Shrimp and Grits, A Little On The Spicy Side Winner of the 2006 Shrimp
Festival (Best Dish, Best Restaurant)
\$18.00

Smurf & Turf -
Emily's 8oz Filet Served with Your Choice of Seafood: Flounder, Crab Cake, Shrimp, Scallops,
Calamari, or Oysters
\$28.00 (Add \$6.00 for Additional Seafood Choice)

PASTA

Chef's Choice Pasta - Penne, Bow Tie, Angel Hair? Cream Sauce, Seafood, Meat Sauce?
We Don't Know ntil The chef Tells Us. Always A Delectable Dish
\$20.00