



LES SALADES

Caesar / \$15

ROMAINE HEARTS, HERBED CROUTONS,
PARMIGIANO REGGIANO

Iceberg Wedge / \$17

PICKLED RED ONION, TOMATO, BACON,
POINT REYES BLUE CHEESE

Betty Hege's House / \$15

SEASONAL ARTISAN GREENS, CELERY, RADISH,
CARROT, CUCUMBER, TOMATO, VIDALIA ONION,
FETA, GARLIC-MUSTARD VINAIGRETTE

FRUITS DE MER

Moules Marinière / \$23

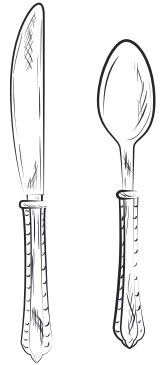
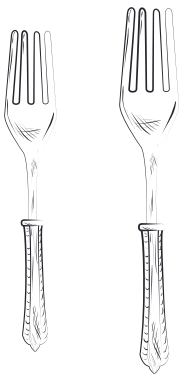
SMOKED TOMATO, GARLIC-PARSLEY BUTTER, WHITE WINE,
TOASTED BAGUETTE

Shrimp & Crab Cocktail / \$22

POACHED JUMBO SHRIMP, LUMP CRAB, COCKTAIL SAUCE

Rhode Island Style Fried Calamari / \$18

BANANA PEPPERS, THAI SWEET CHILI SAUCE



HORS D'OEUVRES

French Onion Soup / \$14

CARAMELIZED ONIONS, VEAL STOCK, BAGUETTE, GRUYÈRE

Lowcountry She Crab Soup / \$14

JUMBO LUMP CRAB MEAT, SHERRY CREAM

Maryland Crabcake / \$22

JUMBO LUMP CRAB CAKE, SHRIMP, REMOULADE SAUCE,
CREAM OF SWEET CORN & LEEKS, RED PEPPER COULIS,
PETITE ARUGULA SALAD

Hege's Country Pâté / \$19

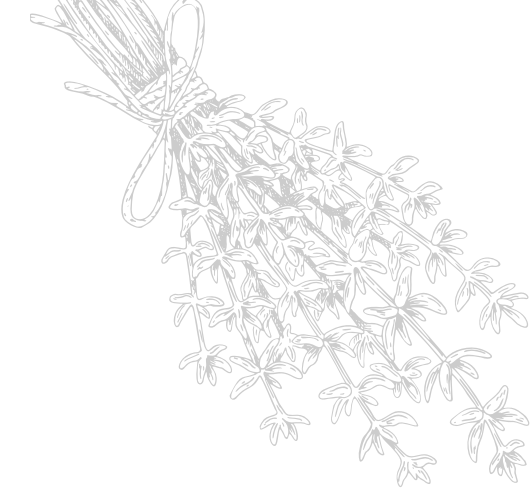
PISTACHIOS, FOIS GRAS, BLACK TRUFFLE, PICKLES,
FIG JAM, MUSTARD, TOASTED BAGUETTE

Escargots / \$19

GARLIC-PARSLEY BUTTER, BAGUETTE

Steak Tartare / \$20

FILET MIGNON, BELL PEPPER, CUCUMBER, WASABI PEAS,
SWEET TOGARASHI-VINAIGRETTE, ASIAN SALAD, SOY CURED
EGG YOLK, WONTON CHIPS



DE LA TERRE

Pan Roasted Duck / \$42

10 OZ. SKIN ON DUCK BREAST, FINGERLING SWEET POTATOES, HARICOT VERT, SWEET & SOUR GINGER AND LIME GASTRIQUE

Habanero Haystack

Pasta / \$38

10 OZ AIRLINE CHICKEN BREAST, ANDOUILLE SAUSAGE, SWEET CORN, ONION, BELL PEPPER, SMOKED HABANERO BUTTER , ANGEL HAIR PASTA

Braised Short Ribs / \$46

GARLIC & CHIVE GNOCCHI, CIPOLLINI ONIONS, CARROTS, BABY ARUGULA, BLUE CHEESE FONDUE

**Filet Oscar / \$60*

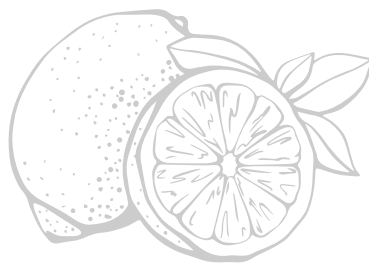
7 OZ. FILET MIGNON, JUMBO LUMP CRAB, HOLLANDAISE, ASPARAGUS, POMMES PURÉE

**Steak Frites / \$43*

5 OZ. FILET MIGNON, POMMES FRITES, ASPARAGUS, RED WINE AU JUS

**Ribeye / \$64*

14 OZ. RIBEYE, DAUPHINOISE POTATOES, SAUTÉED BROCCOLINI, GARLIC-HERB BUTTER, STEAK SAUCE, HORSERADISH CRÈME FRAÎCHE



FAMILY STYLE

SIDES / \$16

POMMES FRITES

ASPARAGUS WITH HOLLANDAISE

POMMES PURÉE WITH RED WINE JUS

ONION RINGS

BROCCOLINI

DE LA MER

Lobster Tail / \$54

8 OZ. BROILED COLD WATER LOBSTER TAIL, MAITRE D'HOTEL BUTTER, JUMBO SHRIMP, POMMES PURÉE, ASPARAGUS, LEMON BEURRE BLANC

Crab Stuffed Flounder / \$46

LOCAL FLOUNDER, JUMBO LUMP CRABMEAT STUFFING, MARSH HEN MILL STONE GROUND GRITS, SAUTEED BROCCOLINI, LEMON CAPER BUEBRE BLANC

Paella Valencia / \$48

HALF LOBSTER TAIL, CALAMARI, JUMBO SHRIMP, MUSSELS, SAFFRON RICE, OLIVE, ENGLISH PEAS, RED PEPPER, CHORIZO, SMOKED PAPRIKA TOMATO SAUCE

Shrimp & Crab Fettuccine

Carbonara / \$40

JUMBO SHRIMP, LUMP CRAB, GUANCIALE, FRESH EGG, PARMESAN, BLACK PEPPER, ENGLISH PEAS, FETTUCCINE

**consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*