

# WaterScapes



**Our Farms,  
Fishermen,  
& Friends**

**Freewoods Farms**  
Cane Syrup  
Myrtle Beach, SC

**Livingston  
Bulls Bay Seafood**  
Shrimp, Clams  
Soft Shell Crabs  
McClellanville, SC

**Travis Hughey**  
Fresh Eggs  
Andrews, SC

**Eden Farms**  
Pork  
State Center, Iowa

**Lee's Farm**  
Produce  
Murrells Inlet, SC

**Kenyon Seafood**  
All Local Fish  
Murrells Inlet, SC

**Anson Mills**  
Grits & Rice  
Columbia, SC

**Indigo Farms**  
Vegetables & Honey  
Calabash, NC

**Painted Hills**  
Beef  
Fossil, OR

**Thompson Farms**  
Chicken & Vegetables  
Conway, SC

**Copasetic Farms**  
Raw Goats Milk  
Calabash, NC



## First Tastes

<b>Crispy Oysters</b> Country Ham & Leek Reduction, Sunchoke Relish	12	<b>Low Country Vegetable Soup</b> Collard Greens, Black-Eyed Peas & Autumn Vegetables	8
<b>Wood-Grilled Flat Bread</b> House-Made Mozzarella, Slow Cooked Pulled Pork Caramelized Onions	9	<b>Autumn Salad</b> Balsamic Roasted Beets & Garden Greens Honey Almond Vinaigrette	9
<b>Pan Seared Jumbo Lump Crab Cakes</b> Pepper Chow Chow & Mustard Remoulade	15	<b>Parmesan Seared Romaine Salad</b> Sun-Dried Tomatoes, Crispy Prosciutto, Kalamata Olives	9
<b>Seared Ahi Tuna</b> Toasted Bee Pollen, Arugula & Ver Jus	14	<b>Beer &amp; Cheddar Soup</b> Mushrooms, House-Made Bacon	8
<b>Smoked Chicken Tortellini</b> Tomato Agrodulce	10	<b>Shrimp &amp; Grits</b> Country Ham Madeira Gravy	10
		<b>Pimento Cheese</b> Crispy Lavash & Bacon Pepper Jam	6

## Featured Wines

Rodney Strong Cabernet Sauvignon	8	Rodney Strong Chardonnay	6
Jekel Cabernet Sauvignon	7	Cambria "Katherines Vineyard" Chardonnay	7
Clos Pegase Cabernet Sauvignon	11	La Crema Chardonnay	8
Glass Mountain Merlot	6	Acacia Chardonnay	10
Chandon Pinot Noir	10	Markham Sauvignon Blanc	7
Aquinas Pinot Noir	7	Sartori Di Verona Pinot Grigio	6
Alexander Valley Sin Zin	9	Domaine Ste. Michelle Sparkling	6

## Entrées

<b>Porcini Rubbed Tenderloin</b> Portobello & Roasted Garlic Mashed Potatoes Crispy Onions & Cider Jus	30
<b>Roasted Chicken</b> Mushroom Duxelle, Sweet Potato Gnocchi Brussels Sprout Leaves	19
<b>36 hr. Short Rib</b> Pumpkin & Pearl Onion Carolina Gold Risotto New South Porter Jus	24
<b>Crispy Skinned Duck Breast</b> Blue Corn Grits, Charred Scallions Fig & Ginger Reduction	24
<b>Bistro Steak</b> Grilled Teres Major Cut Wild Mushroom & Potato Spoon Bread Root Vegetables & Montagnola Blue Cheese Butter	24
<b>Wood-Grilled Pork Rib Chop</b> Pearl Pasta, Spinach & Fennel Confit Bacon Apple Jus	26
<b>Roasted Fall Vegetable Pasta</b> House-Made Pappardelle, Arugula & Goat Cheese	16
<b>New Bedford Sea Scallops</b> Anson Mills Grits, Crispy Pork Belly Maple Bubbles	27

## Sides

Creamy Grits	Pumpkin Grit Rice	Pearl Pasta
Roasted Garlic Mashed	Baby Carrots	Brussels Sprout Leaves

WaterScapes strives to serve as much local and sustainable foods we can source to do it's part to shorten the carbon footprint and bring you the freshest quality food available." - **James Clark Executive Chef**

Consumption of raw or lightly cooked proteins could be harmful to your health.  
Prices are subject to all applicable state and local taxes.