

SNACKS

DEVEILED EGGS * <i>truffle-dijon, southern classic</i>	9	BACON WRAPPED DUCK POPPERS * <i>roasted jalapeno-cream cheese spread, arugula, molasses paint</i>	11
HUMMUS PLATTER <i>pickled vegetables, toasted pita, tabbouleh, olive oil</i>	9	SPINACH & ARTICHOKE DIP <i>traditional preparation, everything spice crisp</i>	10
CHICKEN LEMONGRASS DUMPLING <i>scallion oil, chili oil, fresh scallion, dark soy ponzu</i>	9	CHARCUTERIE & CHEESE <i>housemade sourdough, local honey, fresh fruit, candied pecans</i>	17
FRIED LOCAL SHRIMP * <i>corn tortilla, corn puree, arugula, pico de gallo</i>	12		

STARTERS + SMALL SALADS

SUITE 700 CAESAR <i>romaine heart, parmesan, anchovy, focaccia crouton</i>	12
SOUP DU JOUR <i>daily selection</i>	9
SHE CRAB SOUP <i>chive, sherry, lump crab</i>	11
GARDEN SALAD <i>mixed greens, grape tomato, red onion, benton's bacon, choice of dressing: ranch, blue cheese, greek dressing, balsamic, honey mustard</i>	9
OYSTERS ON THE HALF SHELL * <i>chef selected rotation</i>	18/34/50
CLASSIC OYSTERS ROCKEFELLER * <i>Benton's bacon, spinach, parmesan, lemon</i>	20/38/56
CLASSIC SHRIMP COCKTAIL* <i>lemon, romaine, cocktail sauce</i>	12
WAGYU RAVIOLI <i>beef jus, pecorino, chive</i>	17/28

LARGE PLATES

KILLER WEDGE * <i>iceberg, hot house tomato, egg, lardon, crispy onion, scallion, maytag blue</i>	12
4 oz FILET 9 GRILLED SALMON 8 MARINATED CHICKEN BREAST 7 LOCAL SHRIMP 8	
GRILLED SUMMER PEACH & RICOTTA SALAD * <i>baby spinach, balsamic, pistachio, lemon vinaigrette</i>	14
4 oz FILET 9 GRILLED SALMON 8 MARINATED CHICKEN BREAST 7 LOCAL SHRIMP 8	
HARBOUR BURGER * <i>our custom blend of short rib, chuck and brisket, skinny fries, brioche bun</i>	16
SHRIMP SALAD ROLL <i>local shrimp, mirepoix, aioli, skinny fries</i>	17
PAN SEARED IPSWICH SCALLOPS * <i>english pea puree, mint & bulgur wheat salad, baby green zucchini</i>	22/37
HARBOUR CLUB <i>sourdough, benton's bacon, tomato, baby gem lettuce</i>	16
LAMB CAPONATA* <i>aubergine, heirloom tomato, white balsamic, marble potato</i>	34
FRENCH DIP * <i>prime rib, aged white cheddar, provolone, parmesan, toasted hoagie, au jus</i>	16
POKE * (SALMON OR TUNA) <i>choice of fish, soybean, cucumber, kimchi, avocado, jasmine rice, napa cabbage, teriyaki, spicy mayo</i>	18
JOYCE FARMS CHICKEN BREAST * <i>fresh pappardelle, Mycopia mushrooms, baby spinach, parmesan cream</i>	24
STEAK FRITES * <i>8 oz Prime hanger steak, skinny fries, dijon, rosemary sea salt</i>	26
HARBOUR CATCH * <i>chef selected Atlantic dayboat catch, Summer corn puree, romanesco, pico de gallo, beurre blanc</i>	MP
SHRIMP & GRITS <i>local shrimp, tasso cream, Logan Mill grits</i>	27

HARBOUR BAR

- SCRATCH KITCHEN -

ALL DAY MENU

CRAFT COCKTAILS

Watermelon Sugar High <i>La Gritona reposado, watermelon, cucumber, mint +Proceeds benefit the Charleston Animal Society...</i>	12
Man Overboard <i>hibiscus & pineapple infused rum, velevet falernum, coconut water, flor de cana floater...</i>	13
Beets Me <i>Casamigos blanco, beet shrub, lime, black lava salt</i>	13
Yellow Canary* <i>melon infused vodka, cocchi americano, yuzu, pineapple, egg white</i>	12
Spring Ting <i>Mi Campo Blanco, Ting Grapefruit soda, pineapple & grapefruit juice, Tajin rim...</i>	12
Blackberry Caipirihna <i>cachaca, agricole rum, lime, blackberry</i>	11
But First, Coffee * <i>cold brew, rye, Bittermens orange citrate, egg white</i>	13
Seasonal Mocktail <i>beet shrub, lime juice, topo chico, lava salt</i>	10

DRAFT WINE + BEER

WINE	
Vina Galana Verdejo CASTILLA-LA MANCHA, SPAIN 2019	9
Dry Creek Chenin Blanc LOIRE VALLEY, FRANCE 2018	10
Tiamo Barbera LOMBARDY, ITALY 2018	9
BEER	
Munkle Brugge City Brune CHARLESTON	7
Low Tide Brewery Tide Chaser IPA JOHN'S ISLAND	7
Wicked Weed Appalachia Session IPA ASHEVILLE	6
Westbrook One Claw Rye Pale Ale MT. PLEASANT	6
Westbrook White Thai MT. PLEASANT	6
Tarboro Brewing Co. Watermelon Sour TARBORO	6
Delerium Tremens Belgian Syle Ale 16oz BELGIUM	12
Commonhouse Wise One Hefeweizen N. CHARLESTON	6
Highwire Bed of Nails Brown Ale ASHEVILLE	6
Coast Brewing Co. HopArt IPA CHARLESTON	7
Beneford Oyster Stout LANCASTER	6
Maeloc Dry Hard Cider SPAIN	7
Omission Ultimate Light Golden Ale (GF) OREGON	5
Athletic Brewing Co. Upside Dawn (NA) CONNECTICUT	5
Budweiser	5
Bud Light	5

CRAFT CAFE

One Love Kombucha	6
Nitro Cold Brew	5
<i>Selection of espresso beverages also available on the full beverage menu</i>	

* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness

