

HARBOUR CLUB AT WESTEDGE

CHARLESTON | EST. 1994

STARTERS

SHE CRAB SOUP	11
SOUP DU JOUR	10
CRISPY BRUSSELS GRATED PARMESAN, LEMON GASTRIQUE, BACON LARDONS	12
PAN SEARED CRAB CAKES AVOCADO CREMA, RED PEPPER ROMESCO, CANDIED JALAPENO, ROASTED CORN SUCCOTASH	19
CRISPY GRILLED CHICKEN WINGS CHOICE OF PLAIN, BUFFALO, GARLIC PARMESAN, MANGO CHUTNEY CHOICE OF BLUE CHEESE OR RANCH	15
STEAK CRISPY PLANTAINS* ROASTED GARLIC CREMA, PICO DE GALLO, LEMON AVOCADO SMASH	16
BLACKENED MAHI TACOS CILANTRO LIME CREMA, AGAVE COLESLAW, GUACAMOLE SPREAD	14
LOW COUNTRY OYSTERS* HOUSE MADE COCKTAIL SAUCE, GRILLED LEMONS, MIGNONETTE	14/26
HOUSE CUT TRUFFLE FRIES GRATED PARMESAN, FINE HERBS, TRUFFLE OIL	12
THE FARMERS BOARD SNAP PEAS, TRI COLOR CARROTS, TRI COLOR CAULIFLOWER, CELERY, FRENCH ONION DIP, HUMMUS, GRILLED PITA	18

SALADS

TOSSED CAESAR SALAD CHOPPED ROMAINE, CAESAR DRESSING, POLENTA CROUTONS, PARMESAN CHEESE	10/15
COBB SALAD SPRING AND ROMAINE MIX, PORK BELLY LARDONS, BLEU CHEESE, TOMATOES, CRUMBLIED BOILED EGG, AVOCADO DRESSING	16
GRILLED PEACH SUMMER SALAD GRILLED PEACHES, BLUEBERRIES, STRAWBERRIES, GOLDEN RAISINS, TOASTED ALMONDS, GOAT CHEESE, RASPBERRY VINAIGRETTE	16
TOMATO BASIL PANZANELLA TOASTED ITALIAN BREAD, HEIRLOOM TOMATOES, BASIL, KALAMATA OLIVES, ROASTED CHICKPEAS, FRESH MOZZARELLA, SHALLOTS, ARUGULA, THYME VINAIGRETTE	16
SALAD ADD ON	
GRILLED SALMON*	10
GRILLED CHICKEN*	8
GRILLED SHRIMP*	10
ROSEMARY MARINATED STEAK*	11
SCOOP OF CHICKEN SALAD*	8
SCOOP OF LOBSTER SALAD*	12

THE MAIN

STEAK FRITES* 12 OZ NY STRIP, SKINNYTRUFFLE FRITES, GARLIC AIOLI, GOLDEN RAISIN & HERB COMPOUND BUTTER	34
GOCHUJANG SEARED SALMON* PAN SEARED SALMON, BLACK FRIED RICE, CRISPY EGG, SCALLION OIL, GOCHUJANG SAUCE	30
POKE BOWL* CHOICE OF TUNA, SALMON OR GRILLED CHICKEN STICKY RICE, AVOCADO, KIMCHI, EDAMAME MELODY, RAINBOW RADISH, TERIYAKI, YUM YUM SAUCE, TOASTED SESAME SEEDS	22
SHRIMP & GRITS CAROLINA STONE GRITS, BLACKENED SHRIMP, CONFIT CHERRY TOMATOES, ABDOULIE VELOUTÉ, SCALLIONS	28
GRILLED PORTOBELLO RIBS MARINATED PORTOBELLO MUSHROOM, CREAMY ASPARAGUS RISOTTO	26
PORK & BEANS* 9OZ TOMAHAWK PORKCHOP, BLACKEYE PEA CASSOULET	28
COQ AU VIN JOYCE FARMS AIRLINE CHICKEN BREAST, WHIPPED POTATOES, FIRE ROASTED TRI-COLOR BABY CARROTS, WILD MUSHROOM VELOUTÉ	28

HANDHELDS

CHOICE OF SIDE	
THE MEMBERS BURGER* WAGYU BEEF, ARUGULA, ROASTED TOMATO, CHARRED RED ONIONS, BLUEBERRY BACON JAM, AGED CHEDDAR CHEESE, BRIOCHE BUN	18
CAPRESE CHICKEN SANDWICH* HERB MARINATED GRILLED CHICKEN BREAST, BIB LETTUCE, HEIRLOOM TOMATO, FRESH MOZZARELLA, PESTO AIOLI, CIABATTA BUN	19
CALIFORNIA SHRIMP WRAP* ICEBERG LETTUCE, RED ONIONS, AVOCADO, MARINATED CHERRY TOMATOES, CHIPOTLE RANCH, CILANTRO LIME GRILLED SHRIMP, FLOUR TORTILLA	20
MARYLAND LOBSTER ROLL* BIB LETTUCE, CHIVES, CHERRY TOMATOES, LOBSTER SALAD, SOFT SPLIT TOP BUN	26
SUMMERTIME CROISSANT* CHICKEN SALAD, ARUGULA, MARINATED CHERRY TOMATOES, FRESH CAROLINA PEACHES, TOASTED ALMONDS	16
BLACKENED MAHI SANDWICH ARUGULA, TOMATO, OSTREA CAVIAR TARTAR, BRIOCHE BUN	22

SIDES

SKINNY FRIES	8
TRUFFLE FRIES	10
FIRE ROASTED TRI-COLOR CARROTS	9
TRI-COLOR CAULIFLOWER	9
WHIPPED POTATOES	9
GRILLED ASPARAGUS	9
HOUSE CHIPS	6



EXECUTIVE CHEF JUAN ACEVEDO
SOUS CHEF BRIAN HILL
GLUTEN-FREE SUBSTITUTIONS AVAILABLE UPON REQUEST

(*) - CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS.