

LUNCH

Menu

QUICK LUNCH

Gumbo & Garden | 14

Cup of Seafood Gumbo + Your Choice of House or Caesar Salad

Soup & Sandwich | 15

Choice of Soup with Half Sandwich (Ham & Cheese or Turkey with Cranberry Mayonnaise)

STARTERS

French Onion Gratinée | 9

Slow-Caramelized Onions, Rich Beef Broth, Gruyère, Toasted Crostini

Lowcountry Seafood Gumbo | 10

Local Wild Georgia Shrimp, Crab, Andouille Sausage, Okra, Carolina Rice

Crispy Goat Cheese Fritters | 12

Golden Fried Chèvre, Bacon Jam, Candied Bacon

Southern Board for the Table | 14

House-Made Hummus, Pimento Cheese, Roasted Pepper Relish, Crackers & Crisps

FROM THE GARDEN

Coastal Caesar | 14

*Crisp Romaine, Shaved Parmesan, Brioche Croutons, Anchovies
Enhance with Grilled Chicken +6 | Shrimp +8 | Grilled Salmon +9*

Black & Blue Steak Salad | 17

Seared Filet Tips, Blue Cheese, Smoked Bacon, Tomatoes, Cucumber, Herb Ranch

Golden Isles Summer Salad | 15

Grilled Pineapple, Mandarin, Candied Pecans, Feta, Avocado Crostini, Citrus Vinaigrette

Heirloom Caprese | 15

Local Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic

LOCAL FAVORITES

Lowcountry Shrimp & Grits | 22

*Local Wild Georgia Shrimp, Andouille, Sweet Peppers, Cajun Cream,
Stone-Ground Grits*

Pair With: Kuranui Sauvignon Blanc

Fresh Catch of the Coast | MKT

Daily Local Selection, Seasonal Accompaniment, Honey Lemon Beurre Blanc

Pair With: Chardonnay

HANDHELDS

***Served with Fries, Slaw, Chips, or Seasonal Fruit ***

Oaks Riverfront Burger | 15

*6 oz. Beef Patty, Smoked Cheddar, Caramelized Onion, Signature Sauce,
House-Made Toasted Brioche Bun*

Pair With: Alain De La Treille Pinot Noir

Coastal Peach & Bourbon Burger | 16

*6 oz. Beef Patty, Bourbon-Glazed Peach Compote, Aged White Cheddar,
Applewood Bacon, Crispy Shallots, House-Made Toasted Brioche Bun*

Pair With: Pinot Noir or Rosé

Riverfront Fish Sandwich | 14

*Fried, Blackened, or Grilled Local Catch, Lettuce, Tomato, Signature Sauce,
House-Made Brioche Bun*

Pair With: Sauvignon Blanc

Darien Prime Cheesesteak | 15

Slow-Roasted Prime Rib, Caramelized Onion, Mushrooms, Provolone

Pair With: Cabernet

Buttermilk Fried Chicken Sandwich | 14

Fried Chicken Breast, Slaw, Remoulade, House-Made Toasted Brioche Bun

Pair With: Sparkling Brut or Chardonnay

ADD PAIRED WINE FOR \$6/GLASS

20% Gratuity Will Be Added To All Parties of 6 or More

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS