

CHEF'S SIGNATURE ENTRÉES

BOLOGNESE 20

» Our signature blend of ground flank steak, ground chuck, and filet tips sautéed in a herbed marinara with a hint of cream over linguine. Served with choice of soup or salad

MERMAIDS DELIGHT 31

» Fresh scallops, shrimp and lump blue crab meat come together in a sautéed creamy garlic mushroom scallion sauce over linguine pasta. Served with soup or salad.

SEAFOOD ITALIANO 29

» Sautéed shrimp, scallops, fresh mushrooms and scallions in a lightly spiced marinara over linguine pasta. Served with soup or salad.

CAJUN SHRIMP AND GRITS 22

» Blackened shrimp sautéed with a smoked Louisiana Cajun Tasso Ham and scallion cream sauce over cheesy stone ground grits. Served with soup or salad

SCALLOPS 38

» True Dry Scallops seared with a creamy lemon butter sauce served with a choice of 2 sides and salad or soup de jour

CHEF BRETT'S CRAB CAKES 34

» Two 5 oz. Lump Blue Crab cakes made daily from scratch by our Chef, with our homemade remoulade dipping sauce on the side. Served with 2 sides and soup or salad.

*GRILLED SALMON 26

» Fresh Atlantic caught Salmon nicely grilled and topped with a Blue Crab cajun cream sauce. Served with a choice of 2 sides and soup or salad

CHICKEN PARMESAN 20

» Hand breaded chicken cutlet fried in our signature blend of Italian seasoned bread crumbs. Then topped with mozzarella, parmesan, our house-made marinara and baked in the oven. Served over linguini. Choice of soup or salad.

ROASTED HERB CHICKEN 21

» Bell & Evans farm raised airline chicken breast that is slow oven roasted with a herb garlic butter sauce. Served with choice of 2 sides and soup or salad.

CHICKEN CACCIATORE 22

» Bell & Evans farm raised airline chicken breast that is slow oven roasted with our house-made marinara and topped with mushrooms, onions, bell peppers over linguine. Served with soup or salad.

SWAIN'S CUT'S

ALL ENTRÉES ARE SERVED WITH CHOICE OF 2 SIDES AND SALAD OR CUP OF SOUP DE JOUR UNLESS OTHERWISE NOTED.

» All steaks are hand cut in house, and cooked over an open flame grill. To ensure maximum flavor and tenderness our Chef will NOT cook any steak past medium. »

*BLACK ANGUS 8OZ. FILET MIGNON 42

» Cut in house, seasoned and topped with a mushroom bordelaise.

*BLACK ANGUS 14 OZ. RIBEYE 39

» Topped with a garlic, peppercorn compound butter.

*NEW YORK STRIP 41

» 60 Day Aged U.S.D.A Prime. Cut in house and topped with a garlic, peppercorn compound butter.

*16 OZ PORTERHOUSE PORK CHOP 29

» Flavored with a rosemary salt rub.



STEAK TOPPERS

» Sautéed truffle mushrooms +3
5oz. Crab Cake +15.50
Fried or Grilled Shrimp +10
Grilled Scallops +14

– *indicates menu items that can be cooked to order

SIDES

HUSHPUPPIES

HAND CUT FRENCH FRIES

GARLIC MASHED POTATOS

SALT RUBBED BAKED POTATO – Loaded with cheese, bacon and chives +\$3

STEAK FRITS – hand cut potato wedges tossed in garlic butter and dusted with parmesan and parsley

SEASONAL VEGETABLE

» Steamed broccoli al dente or grilled zucchini and yellow squash

{ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. }