

STARTERS

Blue Point Oysters on the 1/2 Shell 14

GF - 1/2 Dozen, Pickled Ginger Mignonette, Citrus Cocktail Sauce
Tobasco, Grilled Lemon

Grilled Beer & Honey Chicken Skewers 8

GF - Sweet Peppers and Onions, Geechee Ranch

Pulled Pork and Rice Croquettes 9

BBQ Pork, Carolina Gold Rice, Creole Mustard Sauce

PEI Mussels 10

White Wine, Garlic, Lemon, Herbs

Warm Crab & Artichoke Dip 14

Grilled Ciabatta, Lemon

Crispy Calamari & Rock Shrimp 12

Sweet and Sour Cherry Peppers, Scallions, Basil Aioli

Low Country BBQ Shrimp 13

Tasso Ham, Garlic, Lemon, Herbs, White Wine, Baguette

Fried Gulf Oyster Lettuce Wrap 12

Vegetable Slaw, Dill Pickles, Old Bay Tartar, Lemon, Bibb Lettuce

SOUPS + SALADS

She Crab Soup cup 7.1 bowl 10

Crab Roe, Sherry, Scallions

Greek Salad 8.5

GF - Cherry Tomatoes, Cucumbers, Red Onion, Feta, Marinated Olives
Pita Chips, Red Wine Vinaigrette **Can be gluten free**

Classic Caesar Salad 3.9/9

ADD SEARED TUNA 9

ADD GRILLED SALMON 8

ADD GRILLED SHRIMP 7

Gumbo + Rice cup 7.4 bowl 10.25

Shrimp, Andouille Sausage, Okra, Tomatoes

Local Arugula Salad 9

GF - Red & Yellow Beets, Poached Apples, Pecan Crusted Goat Cheese
Sherry Vinaigrette

Fried Jumbo Shrimp Iceberg Wedge 14.25

Bacon, Thousand Island, Red Onion

ENTREES

Pan Roasted Faroe Island Salmon 21

GF - Brussels Sprouts Slaw, Apple, Pickled Raisins, Roasted Pecans
Smoke Bacon, Local Arugula

Pan Roasted Georgia Quail 19

GF - Canewater Farms Grits, Arugula Salad, Pan Jus

Chick Pea & Fall Vegetable Stew 13

GF - Sweet Potato, Parsnips, Carrots, Beet Chips

Shrimp Fried Rice 16.5

Asian Vegetables, Ginger, Egg, Soy and Sriracha Sauce

Sautéed Crab Cake One 13.5 or Two 26

Cucumber, Tomato, Red Onion Salad, Red Wine Vinaigrette
Tartar Sauce

Blackened NC Catfish 19

GF - Okra Pilaf, Tomato & Sweet Pepper Broth
Green Tomato Preserves

NC Flounder 28

Crab Imperial, Asparagus, Mashed Potatoes, Citrus Beurre Blanc

Catch of the Day Mkt

GF - Choose Two Sides, Beurre Blanc Sauce

Grilled Berkwood Farms Pork Chop 28

Mac & Cheese, Roasted Broccolini, Coca Cola Gastrique

Local Fish or Shrimp Tacos 15

Fried or Grilled, Avocado, Pico de Gallo, Shredded Cabbage
Chile-Lime Sour Cream, House Made Hot Sauce
Served in Flour Tortillas or Romaine Lettuce

3 Peppercorn Crusted Half Chicken 21

GF - Mashed Potato, French Beans, Chicken Jus

Shrimp Orecchiette Pasta 21

Smoked Sausage, Onions & Peppers, Garlic, Parmesan

8oz Hanger Steak 32


Loaded Potato Gnocchi, Roasted Brussels, Demi

SIDES

House Salad - Caesar Salad - Sautéed Spinach - Garlic Whipped Red Potatoes - Carried Brussels Sprouts Slaw - Okra Rice Pilaf
Green Beans - Roasted Brussels - Roasted Broccolini - 3 Cheese Mac & Cheese - Steamed Rice - Cane Water Farm Grits - French Fries
3.9

The Landings Club is committed to purchasing local, sustainable seafood whenever possible.
For our guests with allergies, please inquire with your server on available options prepared by the Chef.

GF - denotes menu items that are Gluten Free as listed.

 LEAF promotes whole and plant based foods that are nutrient dense, dark colored, close to source and prepared minimally.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.