

DINNER

SOUPS AND SALADS

LOWCOUNTRY CHOWDER :: 6.5

lowcountry shrimp and fish in a seafood broth with corn, tomatoes, fingerling potatoes and andouille sausage

ICEBERG WEDGE :: 6.5

cold, crisp iceberg lettuce with chopped bacon, carolina sweet onions, tomatoes and our signature house-made blue cheese dressing

CAESAR WITH SHAVED COUNTRY HAM :: 6.5

romaine leaves wrapped in shaved benton farms country ham, house-made caesar dressing, parmesan, romano and asiago cheeses with cornbread croutons

BEET AND GOAT CHEESE :: 7

artisanal lettuce, lime-honey vinaigrette, spicy pecans, red and golden beets and sweetgrass dairy goat cheese

TAPAS

CHEESE, FISH AND FOWL :: 13.95

house cured salmon, smoked duck breast, three cheeses from sweet grass dairy in georgia with fig preserves, savannah bee seasonal honey and a french baguette

SOUTHERN SAMPLER PLATTER :: 15.95

choose any four of our popular southern and lowcountry appetizers listed below

hummus • fried oysters • fried shrimp • smoked duck • cured salmon • pimento cheese • beef carpaccio

PIMENTO CHEESE PLATE :: 6.75

house-made pimento cheese and flatbread crackers

HUMMUS PLATE :: 8.5

house-made hummus with pickled onions, feta cheese, kalamata olives and grilled pita

NAPOLEAN OF FRIED GREEN TOMATO :: 9

local tomatoes, pimento cheese, herb and chili oils

SOUTHERN FRIED SHRIMP BASKET :: 9

local shrimp lightly fried southern style, house-made dill tartar and southern cocktail sauce

CRAB CAKE :: 9.75

our signature pan seared jumbo lump crab cake with gribiche sauce and cucumber dill relish

TUNA TARTARE :: 9.90

sushi grade tuna marinated in lime, soy and chili with avocado salad, wasabi aioli, soy syrup and wonton crisps

SOUTHERN FRIED OYSTERS :: 9.5

buttermilk battered and flash fried select oysters with charred corn relish and a spicy-sweet pickle remoulade

BLACK PEPPER SEARED BEEF CARPACCIO :: 9.5

seared rare black pepper encrusted new york strip with barefoot farms arugula, extra virgin olive oil, sea salt and truffle pecorino

SPICY SOUTHERN CALAMARI :: 8.75

crisp fried calamari, louisiana style hot sauce, smoked tomato ranch

BURGERS

ANGUS SLIDERS :: 8

2 mini burgers with cheddar cheese, house pickles, yellow mustard and hand cut fries

extra angus slider 3.35

LAMB SLIDERS :: 9

2 mini lamb burgers with minted yogurt, feta cheese, house pickles and hand cut fries

extra lamb slider 3.95

BREAKWATER BURGER :: 9.75

grilled black angus burger with thick sliced bacon, hand cut fries and choice of cheddar, swiss, blue or brie cheese

TAPAS & LARGE PLATES

DRUNKEN DUCK BREAST :: 9 tapas / 18.5 entrée
pan seared duck breast with mushroom risotto, cherry-brandy demi-glace and drunken cherries

CORNMEAL DUSTED DIVER SCALLOPS :: 13 tapas / 26 entrée
pan seared scallops with cream corn risotto and a tabasco beurre blanc

GRILLED LAMB RACK :: 14.5 tapas / 26.75 entrée
herb encrusted lamb rack with rosemary grits, julienne snow peas and a port-mint demi-glace

SHRIMP AND GRITS :: 10 tapas / 20 entrée
lowcountry specialty with stoneground carolina grits, local shrimp and tasso ham gravy

ENTRÉES

NEW YORK STRIP MEDALLIONS :: 25
fire grilled center-cut new york strip, warm german potato salad, haricots verts, and a green peppercorn demi-glace PAIR WITH SEAN MINOR CABERNET :: 9.75

BLACKENED MAHI :: 21
blackened carolina mahi with buttermilk mashed potatoes, spinach and a crab beurre creole
PAIR WITH CHAPOUTIER COTES DU RHONE BLANC :: 8.75

FIRE GRILLED FILET MIGNON :: 33
8oz barrel-cut filet mignon with caramelized onions, gorgonzola, rosemary grits, haricots verts, and a truffle demi-glace PAIR WITH FOREFRONT CABERNET :: 13.75

BRAISED SHORT RIB :: 22
braised beef short rib, johnny cake, local collard greens, roasted red pepper chow chow, and a braising reduction sauce PAIR WITH ALEXANDER VALLEY SIN ZIN :: 8.75

FRESH LOCAL CATCH :: *market price*
daily fish entrée featuring freshly caught fish from our carolina coastal waters

LAMB MEATLOAF :: 18
traditional lamb meatloaf with buttermilk mashed potatoes, haricots verts, and a natural lamb jus reduction
PAIR WITH BARREL OF MONKEYS SHIRAZ :: 10.75

PAN SEARED SALMON :: 22
pan seared salmon, parisian gnocchi, sage and butternut squash, and a red wine sauce
PAIR WITH BRIDLE RIDGE PINOT NOIR :: 7.75 OR ZD PINOT NOIR :: 13.75

DUROC BONE-IN PORK CHOP :: 24
grilled three onion and bacon lardon, sweet potato hash, braised red cabbage, and a firecracker applesauce
PAIR WITH CHAPOUTIER COTES DU RHONE ROUGE :: 8.75

..... 4 each

SIDES

homemade french fries :: buttermilk mashed potatoes :: wild mushroom risotto

rosemary grits :: wilted spinach :: cream corn risotto :: seasonal vegetables

We will gladly prepare any of our fish selections grilled or baked with lemon and olive oil.

Breakwater Restaurant proudly uses sustainable seafood and produce from local farmers, growers and fishermen.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Vegetarian dishes available upon request.