

To Share

Café Amalfi

or **Not to**

Seafood Chowder 10/13

Amalfi Original Recipe, Finished with Fresh Seared Scallop & Shrimp

Shrimp Bruschetta 16

Fresh Tomatoes, Onions, Garlic & White Wine, Basil, Grilled Baguette

Black & Blue Filet Tips 18

Pan Seared Tenderloin Tips, Crostini, Glace de Veal, Crumbled Gorgonzola

Diver Scallops 19

Roasted Corn Relish, Bacon Powder, Chive Emulsion

Beet Carpaccio 14

Roasted Beets, Dressed Baby Arugula, Herbed Goat Cheese

From the Garden

Hail Caesar 8/13

Crisp Chopped Romaine Hearts, Pickled Red Onion, Aged Parmesan Ribbons, Garlic Ciabatta Croutons

Amalfi Signature 9/14

Baby Spinach, Crimini Mushrooms, Grape Tomatoes, Red Onion, Applewood Smoked Bacon, Raspberry & Wildflower Honey Vinaigrette

Burrata & Heirlooms 16

Fresh Mozzarella, Seasonal Heirloom Tomatoes, Baby Arugula, Garlic Basil Puree, Aged Balsamic Reduction

SALAD TOPPERS: CHICKEN 5 // SHRIMP 7

BLUE CHEESE / RANCH / CAESAR / HONEY MUSTARD
BALSAMIC VINAIGRETTE / THOUSAND ISLAND / ITALIAN

Main

Pork Tenderloin 33

Sweet Potato Andouille Hash, Garlic Spinach, Bourbon Demi, Tobacco Onions

Shrimp & Grits 33

Blackened Carolina Shrimp, Cheesy Adluh Grits, Andouille Cream, Gullah Succotash

Jerk Rubbed Crispy Chicken 30

Charred Pineapple Salsa, Johnny Cakes, Chili Oil, Crispy Cilantro

Carolina Coast Black Drum 43

Purple Broken Rice, Baby Spinach, Tomato Mushroom Ragout, Lobster Broth

Tournedos of Beef 49

Twin Petite Filets, Forest Blend Mushroom Risotto, Grilled Asparagus, Cabernet Demi Glace

14oz Ribeye 47

Flame Grilled, Butchers Peppercorn Tallow Butter, Aged Asiago Potato Gratin, Charred Broccolini

Pistachio Crusted Grouper 44

Crab & Green Bean Salad, Ginger Scented Jasmine Rice, & Curry Virgin Oil

Please note: An automatic 19% gratuity will be added to parties of six (6) or more.

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

Ask your server about our Gluten-Free options

Farm & SEA