

DINNER MENU



APPETIZERS

CAROLINA CRAB CAKE Pan sauteed crab cake served with sundried tomato aioli	10.95
COCONUT SHRIMP Coconut fried shrimp, spiced tropical salsa with a Thai curry dipping sauce	12.95
OYSTERS IN HALF SHELL * Fresh oysters served with mignonette and spicy cocktail	10.95 ½ DZN
CRAB DIP Smoked blue fin crab, Monterey Jack and cheddar cheese, served with toasted baguette slices	12.95
MUSSELS A TRE VIE Your choice of mussels prepared 3 ways: Traditional - White wine, garlic, herbs & butter Creamed - Tossed with our fresh cauliflower cream, garlic & herbs Spicy Red - Our house spicy marinara, fresh basil	11.95
GROUPEL BITES Locally caught grouper fried golden, with a house citrus aioli and mango coulis	11.95
BLACK AND BLUE TENDERLOIN TIPS Pan seared filet tips topped with sweet caramelized onions, pickled red cabbage, and Maytag blue cheese crumbles	12.95
PULLED PORK SLIDERS Pulled pork smothered in our house bourbon BBQ with pickled green tomatoes on mini brioche	10.95
CRISPY FRIED DUCK WINGS Tossed in a honey sesame yuzu glaze and finished with a side of our house superfood slaw	10.95
BLACKENED TUNA TACOS * Sliced blackened yellowfin tuna with crushed avocado, pickled red cabbage, fruit salsa and micro greens in a crispy wonton shell	12.95
CALAMARI "FRIES" Tempura cornmeal fried calamari strips with both sweet Thai and ponzu dipping sauces and a charred lemon	10.95
SOUP DU JOUR SHE-CRAB SOUP	PRICED DAILY CUP \$4.95 BOWL \$6.95

SUSHI ROLLS *

TEMPURA SHRIMP Tempura fried shrimp with sweet teriyaki sauce	5.95
SPICY TUNA Marinated tuna with green onion, sesame oil, chili paste, sriracha	6.25
CALIFORNIA ROLL Crabstick cucumber and avocado	5.95
CRUNCH Tempura shrimp, avocado, spicy tuna, asparagus, cucumber, cream cheese, with tempura flakes and rice seasoning finished with spicy mayo and sweet teriyaki	12.95

SALADS

Maytag blue cheese, citrus adobo, honey mustard, wild beet citrus, wildberry champagne vinaigrette, ranch, maple vinaigrette

CAESAR SALAD Baby romaine with house made Caesar dressing, shaved parmesan and fresh croutons Add: Grilled mahi or salmon 7.95, Shrimp, 6.95 Grilled chicken breast 5.95	7.95
PAVILION SALAD Spring mix with tomato, bacon crumbles, cucumber, shaved red onion, cheddar cheese, croutons and choice of dressing Add: Grilled mahi or salmon 7.95, Shrimp 6.95 Grilled chicken breast 5.95	7.95
GRILLED SHRIMP & WILD GREENS SALAD Carolina Gold grilled shrimp over a frisee and arugula salad tossed with almonds, crispy prosciutto, blue cheese, cranberries and finished with our adobo citrus vinaigrette	15.95
SHRIMP SALAD Cold boiled Carolina Gold shrimp, cucumber, heirloom tomatoes and fresh dill served over mesculin greens with sliced avocado and crostinis	13.95
SEARED SCALLOPS & GRILLED BABY ROMAINE Seared scallops, grilled baby romaine wedge, crispy fried prosciutto, candied walnuts, dried apricots, fresh berries finished with a wildberry champagne vinaigrette	15.95

ENTREES

PAVILION PRIME BURGER * 14.95 8oz. Burger made from chuck, short rib, and brisket, topped with smoked gouda cheese and thick cut applewood bacon on toasted brioche, served with fresh cut fries and superfood slaw	14.95
SHRIMP & GRITS 19.95 Pan seared Carolina Gold shrimp and andouille sausage over smoked Gouda yellow grits, finished in a fresh herb and garlic cream sauce	19.95
CRAB CAKE 24.95 Sauteed lump crab cakes over chipotle couscous, topped with fried leeks, finished with red pepper coulis	24.95
ATLANTIC MAHI-MAHI 25.95 Fresh pan-seared mahi wrapped in prosciutto over portabella risotto, finished with fresh fine herb oil and micro greens	25.95
AHI TUNA ALMONDINE * 24.95 Seared almond crusted Ahi tuna, coconut couscous, topped with a tri colored heirloom tomato and wilted arugula salad, finished with a house avocado dressing	24.95
FILET OF SALMON 23.95 Parmesan panko crusted salmon served with shrimp and grit cakes, finished with creamed kale	23.95
ROASTED CHICKEN 22.95 24 hour brined local half chicken seared and roasted, rosemary redskin potatoes and haricot verts	22.95
30 DAY DRY AGED BONE-IN PORK CHOP 24.95 8oz grilled pork chop, apple walnut stuffing, vanilla bean sweet potato hash and blistered haricot verts	24.95
HERB CRUSTED STEAK TENDER 22.95 Herb crusted bistro filet tender sliced and served over mashed potatoes and grilled asparagus, finished with a charred onion demi glaze	22.95
CHORIZO PEPPER PASTA 17.95 Bucatini pasta, locally made chorizo sausage, peppers and tomatoes tossed with fresh basil, emulsified olive oil and fresh grated parmesan	17.95
SHRIMP FUSILLI 17.95 Fusilli pasta and Carolina gold shrimp with tri-color heirloom tomatoes tossed with pesto and crumbled feta cheese	17.95
PASTA PRIMAVERA 16.95 Linguini with artichokes, tomatoes, peas, zucchini, and asparagus tips finished with a chiffonade of basil	16.95
SEAFOOD DIABLO 19.95 Linguini pasta tossed with mussels, shrimp, and clams in a spicy red sauce	19.95

BEVERAGES

Coke, Diet Coke, Sprite, Mellow Yellow, Lemonade, Sweet and Unsweet Iced Tea

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. State law prohibits individuals under 18 from consuming under cooked beef.