

LUNCH 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	½ DOZEN 10.95
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	12.95
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	PRICED DAILY
SHE-CRAB SOUP	CUP \$4.95 BOWL \$6.95

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
ROASTED BEET SALAD Sliced yellow and red beets slow roasted and topped with fresh grapefruit, goat cheese and spinach finished with a citrus vinaigrette	8.95
GRILLED SHRIMP & WILD GREENS SALAD Grilled shrimp over a frisee and arugula salad tossed with almonds, crispy prosciutto, Maytag blue cheese, cranberries and finished with our adobo citrus vinaigrette	14.95
SHRIMP SALAD Cold boiled Carolina Gold shrimp, cucumber, heirloom tomatoes and fresh dill served over mesclun greens with sliced avocado and crostinis	13.95
SWEET BABY SPINACH & SHAVED PEAR SALAD Fresh baby spinach, candied walnuts, pear, drizzled with a maple vinaigrette and finished with fresh shaved parmesan reggiano	7.95
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	14.95
BLACKENED TUNA & ASIAN SOBA NOODLE SALAD Blackened yellowfin tuna served over a cold soba noodle salad with shredded cucumbers, carrot, green onion, crushed peanuts, and cilantro, topped with an edamame & roasted corn relish finished with a sweet sesame miso dressing	14.95

SANDWICHES

Served with lettuce, onion, and tomato, and fresh cut fries and superfood slaw

ANGUS BURGER * 10.95 8oz. Grilled angus topped with pimento cheese, house made bacon and garlic aioli on toasted brioche	10.95
PAVILION PRIME BURGER * 13.95 8oz. Burger made from chuck, short rib, and brisket, topped with smoked Gouda cheese and thick cut applewood bacon on toasted brioche	11.95
HAMMOCKS CHICKEN SANDWICH 11.95 Buttermilk fried free range organic chicken breast topped with a smoked provolone "gravy", roasted onion puree, and charred peppers on toasted wheat beer cornbread	11.95
CHICKEN PROSCIUTTO 11.95 Seared and topped with a pinenut pesto, fresh provolone and fresh radicchio on Texas toast	11.95
SHRIMP SALAD SANDWICH 12.95 Cold boiled Carolina Gold shrimp salad with a lemon dill dressing, diced cucumber, tomato, and red onion on toasted baguette	12.95
CAROLINA CRAB CAKE SANDWICH 12.95 Crabcake served on a jalapeno cornbread toast topped with a sundried tomato aioli	12.95

TURKEY BURGER 11.95 Fresh ground with mushrooms, herbs and spices, topped with caramelized onions, and sundried tomato jam, on toasted brioche	11.95
ROASTED PORTABELLA AND RED PEPPER 11.95 Chargrilled red peppers and balsamic roasted portabellas topped with smoked provolone and spinach on a toasted baguette	11.95

HERB MARINATED GRILLED MAHI-MAHI 13.95 Marinated mahi, grilled and topped with spinach, caramelized onion and smoked provolone on toasted brioche	13.95
---	-------

CHEF SPECIALTIES

PAVILION SHRIMP & GRITS 14.95 Pan seared Carolina Gold shrimp and andouille sausage over smoked Gouda yellow grits, finished in a fresh herb and garlic cream sauce	14.95
SEAFOOD DIABLO 16.95 Linguini pasta tossed with mussels, shrimp, and clams in a spicy red sauce	16.95
CHORIZO PEPPER PASTA 13.95 Bucatini pasta, locally made chorizo sausage, peppers and tomatoes tossed with fresh basil, emulsified olive oil and fresh grated parmesan	13.95
SHRIMP FUSILLI 15.95 Fusilli pasta and Carolina Gold shrimp with tri-color heirloom tomatoes tossed with pesto and crumbled feta cheese	15.95
PASTA PRIMAVERA 12.95 Linguini with artichokes, tomatoes, peas, zucchini, and asparagus tips finished with a chiffonade of basil	12.95

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.