



**3** COURSES FROM **\$** OUR ENTIRE MENU FOR **36**

*Starting Dec. 1st thru February 29th. excludes Nov. 24th thru 29th, Dec. 18th thru Jan. 1st, Feb. 12th thru 14th.  
Must present coupon when ordering. Not valid with any other discounts, coupons or promotions.*



**GREAT BEGINNINGS**

**OLD FORT PUB SHE CRAB SOUP**  
An Island Tradition since 1973

**DAILY FEATURED SOUPS**  
Contemporary & Classic Preparations

**CHEF'S CHERRY WOOD SMOKED SALMON**  
Pea Shoot, Sweet Red Onion, Crème Fraiche, Sunflower Seed Crostini

**GRILLED LAMB TENDERLOIN**  
Warm Goat Cheese Tart, Baby Mache, Beet Relish, Rosemary Aioli

**SPRING ASPARAGUS**  
Steamed, Hazelnut Vinaigrette, Pickled Red Onions, Romano Cheese

**SKILLET 'ROASTED' CALAMARI**  
Sun Dried Tomatoes, Sweet Garlic, Nicoise Olives & Capers, Wilted Greens

**PICKLED RED ROYAL SHRIMP COCKTAIL**  
Citrus, Avocado, Red Onion, Popcorn Shoots, Carolina Plantation Rice Salad

**SALADS**

**COLLAGE OF LEAFY GREENS**  
Chef's Garden Organic Greens, Tomatoes, Cucumbers, Croutons, Herb Buttermilk Ranch Dressing

**TRADITIONAL CAESAR**  
Hearts of Romaine, Creamy Garlic Dressing, White Anchovy, Croutons Shaved Parmesan Cheese

**SPINACH, RADDICCHIO & FRISEE**  
Shaved Peaches, Red Onions, Pecan Praline, Poppy Seed Vinaigrette

**MELANGE OF CHOPPED GARDEN VEGETABLES**  
Tomato-Herb Vinaigrette, Petite Greens, Parmesan

**ENTREES**

**SEA ISLAND BOUILLABAISSSE**  
Local Shrimp, Scallops, Crawfish, Mussels, Roasted Tomatoes Tasso Ham, Wilted Collard Greens & Saffron Aioli

**JOYCE FARMS CHICKEN BREAST**  
Seasoned with Thai Red Curry served over Coconut Milk Pineapple Confit, Sweet Peppers, Lychee Berries & Candied Ginger Black Sushi Rice

**LOCH DUART SCOTTISH SALMON**  
Southern Style Benne Crusted, Cucumber Dill Salad, Radishes Scallion Vinaigrette

**CAROLINA RAINBOW TROUT**  
Pan Sauteed over Whipped Potatoes, Baby Artichokes, Cremini Mushrooms Grape Tomatoes & Sherry Dill Cream

**JURGIELEWICZ & SONS BREAST OF DUCK**  
Rhubarb Chutney, Strawberries, Baby Bok Choy Bulgur Wheat Pilaf

**LOWCOUNTRY STYLE SHELLFISH CAKES**  
Green Tomato, Avocado, Sweet Pepper Relish Anson Mills Stone Ground Grits

**WINTER PRIMA VERA**  
Campanelle Pasta, Market Vegetables, Sun Dried Tomato Sauce Mascarpone & Ricotta Cheeses

**RACK OF NEW ZEALAND LAMB**  
Roasted with Herbs de Provence served with Baby Artichokes Pearl Onions, Mintalade Sauce, Crushed Edamame

**\*MENU AND PRICING SUBJECT TO CHANGE**

**WATERFRONT DINING | AAA 4 DIAMOND AWARD RECIPIENT | 65 SKULL CREEK DRIVE | 843.681.2386 | WWW.OLDFORTPUB.COM  
EARLY BIRD DINING 5-5:30 | SUNDAY BRUNCH 11-2PM | OPEN NIGHTLY 5-9:30 SPRING/SUMMER | OPEN NIGHTLY 5-9:00 FALL/WINTER**