

breakwater

RESTAURANT & BAR

BEAUFORT SHRIMP FESTIVAL FALL 2020

IN ADDITION TO OUR REGULAR DINNER MENU WE
WILL OFFER THE FOLLOWING SHRIMP INSPIRED
DISHES USING LOCAL SHRIMP CAUGHT IN OUR
COASTAL WATERS!

FOR THE TABLE

LOWCOUNTRY BOIL EGG ROLL :: 13

*local shrimp | andouille sausage | roasted corn
red potatoes | old bay remoulade*

suggested wine pairing - Elicio Vermentino, france \$8

SHRIMP & CRAB STEAMED DUMPLINGS :: 14

*lump crabmeat | shallots | local shrimp
sweet soy reduction*

suggested wine pairing - Caruso & Minini Nero D'Avola, italy \$12

SIGNATURE ENTREE

SHRIMP ÉTOUFFÉE :: 26

*local shrimp | bell peppers | shallots | celery | saffron rice
stewed tomato and lobster gravy*

suggested wine pairing - chemistry pinot gris, willamette \$11

EXECUTIVE CHEFS *Elizabeth Shaw & Gary Lang*

EXECUTIVE SOUS CHEF *Marley Wreden*

GM *Donna Lang*

*THE CONSUMPTION OF RAW OR UNDER COOKED EGGS, MEAT,
POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS.