

APPETIZERS

Fried Green Tomatoes with goat cheese & tomato chutney

Eight dollars

Award Winning Crawfish Beignets with Tabasco syrup

Nine dollars

***Classic Oysters Rockefeller** with fresh spinach, smoked bacon, parmesan cheese & Sambuca

Twelve dollars

Crispy Calamari with pickled peppers, citrus chile glaze & feta cheese

Ten Dollars

Crab Cake green tomato chow chow & roasted red pepper aioli

Ten dollars

Pulled Pork Eggroll with BBQ sauce, hot mustard & peach chutney

Seven dollars

***Pan Fried Chicken Livers** with country ham, caramelized sweet onions & demi glace pan gravy

Eight dollars

Black & Blue Chips house fried potato chips, blackened tenderloin tips, caramelized onions, blue cheese sauce, corn & red pepper confetti

Twelve Dollars

Colossal Shrimp Cocktail with blueberry-vanilla BBQ sauce

Thirteen dollars

SOUPS & GREENS

French Onion Soup by the crock, with sweet onions & baby Swiss cheese

Eight dollars

Georgia Shrimp Bisque Drambuie scented crème fraiche

Seven Dollars

Spinach & Arugula Salad roasted butternut squash, dried cranberries, feta cheese, maple & honey walnuts and ginger vinaigrette

Eight Dollars

Romaine Caesar Salad with parmesan cracker & white anchovies

Six Dollars

ENTRÉES

Signature entrées are the chef's special creations and are served "as is" with a petite iceberg wedge salad and fresh buttermilk biscuits.

Choice of dressings: Vic's white Balsamic vinaigrette, creamy blue cheese, honey mustard & Vic's Ranch Dressing

Wild Georgia Shrimp & Smoked Cheddar Stone Ground Grits with applewood smoked bacon & rosemary barbecue

Twenty-two dollars

Crab Stuffed Catch of the Day fresh catch wrapped around a Vic's crab cake, topped with two Georgia shrimp,

Pernod tarragon cream & haricots verts

Thirty dollars

***Pan Seared Jumbo Scallops** with citrus risotto & lemon herb truffle butter

Twenty-eight dollars

***Mixed Seafood Grill** chefs choice of fresh seasonal seafood & sauce, served with grilled asparagus & roasted fingerling potatoes

Twenty-Eight dollars

Pecan Crusted Local Flounder flash fried with citrus honey butter sauce & house made andouille sausage-potato hash

Twenty-five dollars

***Mahi Mahi Francaise** roasted vegetable mélange of parsnips, carrots, Brussels sprouts, golden beets & a sweet corn cream sauce

Twenty-eight dollars

Vic's Jumbo Crab Cakes parmesan risotto & a roasted red pepper aioli

Twenty-eight dollars

***Grilled Certified Angus Beef® Ribeye** wild mushroom bordelaise, rosemary potato croquettes & grilled asparagus

Thirty dollars

***Pan Seared Filet Mignon** blue cheese and port wine sauce, crispy onions, roasted garlic mashed potatoes & sautéed haricots verts

Thirty dollars

Port Wine Braised Lamb Shank wild mushroom risotto, sautéed baby carrots, green beans. Black Mission fig jus

Thirty dollars

Southern Fried Pork Chop sweet onion gravy, mashed potatoes & haricots verts

Twenty-six dollars

Pan Roasted Tanglewood Farms Organic Chicken Breast sweet potato fritters, country ham, haricots verts & sweet tea lemon jus

Twenty-three dollars

Southern Pasta Carbonara with English peas, applewood smoked bacon & gemelli pasta topped with sautéed shrimp

Twenty dollars

Southern Meatloaf with crispy onions, sautéed haricots verts, roasted garlic mashed potatoes & glazed with Vic's BBQ sauce

Fifteen dollars

Crispy Fried Wild Georgia Shrimp or Oysters (or a combo of the two) garlic mashed potatoes & asparagus

Nineteen dollars

EVENING SANDWICHES

Sandwiches are served with a petite iceberg wedge salad or your choice of one side item.

***8 oz. Certified Angus Beef® Burger** with lettuce, tomato, shaved red onions & sweet pickles
(add gruyere, cheddar, blue cheese, mushrooms, caramelized onions, or bacon for fifty cents each)

Eleven dollars

Local Flounder Po'Boy with lettuce, vine ripe tomatoes & homemade remoulade

Eleven dollars

Individual sides are four dollars each unless otherwise note. Build your own plate of four items for fourteen dollars

Macaroni & Cheese, Roasted Garlic Mashed Potatoes, Smoked Cheddar Grits, Andouille-Potato Hash,

Collard Greens, Roasted New Potatoes, Sautéed Haricots Verts, Grilled Asparagus, Parmesan Risotto

***The consumption of raw or undercooked meats or fish, that may contain harmful bacteria, may cause serious illness or death.**

****An 18% gratuity will be added for parties of six or more.**

*****Checks cannot be split more than six ways**