

Small Plates

Club Chips and Dip ~ \$6.50

Fresh Crispy Potato Chips with Housemade
Blue Cheese Dip

Portabella Fries ~ \$6.50

A whole Portobello Mushroom, flash fried &
served with Horseradish sauce

***Tuna Carpaccio~ \$9**

A New Twist on a Classic

Thinly Sliced Sushi-grade Tuna with Whole
Grain Mustard Aioli Served with Baby Arugula
Salad

Crab Cake Appetizer ~ \$8

Three CCC Classic Crab Cakes served with Fresh
Slaw and Remoulade Sauce

Goat Cheese Medallions ~ \$7

Pan-Fried and Served on Top of Roma
Tomatoes and Presented on
A Fresh Herb Salad

Seafood Corneaks~ \$7.25

On Potato Crisps with Chipotle Slaw

Sampler Platter for Two ~ \$12

Crab Cakes, Portabella Fries, Seafood
Corneaks & Goat Cheese Medallions

Caesar Salad ~ \$7

Tossed Romaine, Parmesan Reggiano,
Croutons with Caesar Dressing

CCC House Salad ~ \$4.25

Mixed Greens with Cucumber and
Carrot Sticks Sliced Tomato and Seasoned
Croutons. Choice of Dressing

Steakhouse Salad ~ \$7

Crisp Wedge of Iceberg Lettuce, Cucumber,
Tomato, Apple Wood Smoked Bacon, Blue
Cheese Crumbles and Housemade Blue Cheese
Dressing

Large Salads

Harbor Salad ~\$12

Field Greens tossed in Orange Vinaigrette with
chopped Bacon, Tomato, and Cucumber & Five
Shrimp

Buffalo Chicken Salad~ \$9

Blend of Iceberg- Romaine Lettuces, Cheddar
and Blue Cheeses, Diced
Tomatoes and Cucumbers Tossed with your
Choice of Ranch or Blue Cheese
Dressing. Make it Mild or Hot!

Classic Chef Salad ~ \$10

Smoked Ham, Turkey, Cheddar & Swiss Cheeses,
Hard Boiled Egg, Iceberg Lettuce, Red Peppers
& Bermuda Onion with Choice of Dressing

Long Street Salad ~ \$8.75

Grilled Chicken with Arugula, Gorgonzola,
Pecans, Peas & Pomegranate Vinaigrette

Side Items ~ \$3

Fresh Fruit
Cole Slaw
French Fries
Kennebec Chips

Side Items \$3.50

Baked Potato
Grilled Broccoli
Jasmine Rice
Grits
Sautéed Asparagus
Fried Pickles

Large Plates

Greek Chicken ~ \$14.50

Boneless Chicken Breast poached in White Wine accompanied by Artichoke Hearts, Tomatoes, Feta Cheese and Olives

GA Peach & Pork Medallions ~ \$15.50

Served Napoleon Style with Grilled Green Tomatoes, Honey Dew, & Burrer Blanc, Finished with a Molasses Drizzle

***Chicken Cutlets with Asparagus and Capers~\$14.50**

Pan-Seared Boneless– Skinless Chicken Deglazed with White Wine Served with a Mushroom-Brown Rice Pilaf. Finished with a Tarragon-Mustard Aioli

CCC Crab Cakes ~ \$21

Our Signature Crab Cakes with Creamy Orzo & Broccoli with Roasted Red Pepper Sauce

Salmon Filet ~ \$20

Scottish Salmon Filet with Chimichurri Sauce paired with Roasted Zucchini, Squash and Portabella Mushrooms served over Stone Ground Grits

Lobster Newburg Crepes ~ \$13.50

2 Classic French Crepes Stuffed with Poached Maine Lobster, Green Onion, Asparagus Tips, and Crimini Mushrooms, Boiled Vine-Ripe Tomatoes and English Peas

Bagou Fish ~ \$23

Blackened Red Fish over Stone Ground Grits With Lobster Cream Sauce

Fajitas Mesal ~ \$12

Sliced Marinated Skirt Steak, Pico de Gallo, Guacamole, Lime Sour Cream, Bell Peppers Served with Refried Beans, Spanish Rice and Warm Tortillas

***Linguine with Shrimp and Clam Sauce~\$18**

Sautee Shrimp in Butter Deglazed with White Wine and Finished with Clam Sauce. Served on a Bed of Linguine

Mustard Crusted Beef Tenderloin ~ \$14.50

4oz Filet of Beef Seared then finished with a Whole Grain Mustard Glaze Served with Mashed Potatoes and Asparagus

8 oz Choice Angus Filet Mignon ~ \$23

Served with Mashed Potatoes, Asparagus and Your Choice of Sauce: Natural, Bleu Cheese, Au Poivre

4oz Petit Filet Mignon ~ \$14.50

Filet of Beef Grilled to Your Liking Served with Mashed Potatoes and Asparagus. Choice of Sauce: Natural, Bleu Cheese, Au Poivre

Coquilles St. Jacques A La Parisienne ~ \$20

Sautéed Sea Scallop in Butter with Shallots, Sliced Mushrooms, White Wine, Cream & Bleu Cheese Crumbles. Served on a Bed of Linguini Noodles

Add the Following to ANY Entrée

Grilled Chicken \$3

Seared Sea Scallops \$7

Regular Lump Crab Meat \$6

Grilled Shrimp \$7

Grilled Salmon \$6

All Entrée Split Charge, Add \$2

We can accommodate most dietary needs. Please ask your server for assistance.

We use fresh domestic fish and strive for the highest quality available.

***Please See New Menu Items**