

DINNER
MENU
843 284 0840

Jacob's

RESTAURANT

childrens menu
available

STARTERS

SHRIMP AND CORN MUSH PUPPIES with a warm pimento cheese	\$7.00
PEACH SPIKED CRABCAKES with a roasted sweet corn sauce and a spring onion crème fraiche	\$9.00
LOWCOUNTRY OYSTERS "ROCKEFELLER" oysters on the half shell baked with braised greens, crisp bacon & panko	\$9.00
NEW ORLEANS SHRIMP in the shell sauteed in garlic tabasco butter	\$7.00
CALAMARI flash fried with a charred pepper aioli	\$8.00
FRIED GREEN TOMATO TOWER green tomatoes and cajun crawfish corn salad layered and finished with a roasted red pepper coulis	\$7.00
SWEET POTATO CHIPS with a warm clemson blue cheese sauce	\$6.00
ASPARAGUS "FRIES" tempura fried asparagus with a cajun aioli	\$6.00
SOUTHERN FRIED QUAIL over cheddar grit cakes with a maple pecan brown butter and caramelized granny smith apples	\$10.00
BBQ DUCK SPRING ROLL stuffed with cabbage, carrots, goat cheese and spring onions served with a sweet and sour pepper relish	\$6.50
STEAMED MUSSELS served with grilled french bread Tasso- ale and tomato broth add linguine	\$9.00 \$3.00
Classic lemon-herb and white wine Creamy yellow curry, spinach and basil	

SMALL SALADS

SIMPLE SALAD mixed baby greens, spiced pecans, dried cranberries, tomatoes and cucumbers with a sweet balsamic vinaigrette	\$5.50
JACOB'S WEDGIE crisp iceberg wedge with tomatoes, applewood smoked bacon and house blue cheese dressing	\$5.50

LARGE SALADS

SPINACH, ARUGULA & SALMON herb grilled salmon, cucumbers, tomatoes, mesquite grilled onions and shaved parmesan with a pecan vinaigrette	\$12.50
JUMBO SEARED SEA SCALLOPS house mixed baby greens, caramelized granny smith apples, tomatoes, cucumbers and crumbled blue cheese with a molasses vinaigrette	\$12.00
SKIRT STEAK house mixed baby greens with tomatoes, cucumbers, mesquite grilled onions and fresh mozzarella with a chimichurri vinaigrette	\$12.00
GRILLED ASPARAGUS & GOAT CHEESE FRITTER house mixed baby greens with a citrus herb vinaigrette topped with an over easy fried egg	\$9.00

SOUPS

JACOB'S CHOWDER made with country ham, corn and potatoes topped with cornmeal fried oysters	\$5.50
SOUP of the DAY chef's daily creation	\$5.50

KOBE BEEF MEAT LOAF topped with a smoked tomato relish served over buttermilk mashed potatoes wilted mustard greens and bacon with red eye gravy	half \$10.50	full \$13.50
ROASTED STUFFED PORK TENDERLOIN pear and goat cheese stuffed, rolled in honey panko herb crumbs finished with a pear-bourbon au poivre sauce served with buttermilk mashed potatoes and grilled asparagus		\$15.00
CAJUN TURKEY fried or grilled turkey breast with sage brown butter sauce, a drizzle of black strap molasses, cranberry cornbread pudding and sauteed green beans and tomatoes		\$13.50
GRILLED SKIRT STEAK topped with a roasted garlic blue cheese butter and a balsamic reduction served over grilled sweet potato "steak fries" and sauteed green beans and tomatoes		\$13.50
LEMON HERB ROASTED SPLIT 1/2 CHICKEN finished on the grill and served with mac-n-cheese and grilled zucchini		\$13.50
BLACKENED CATFISH with a crawfish tomato arugula salad, yellow rice pirlau and a drizzle of spring onion crème fraiche		\$13.50
SHRIMP-N-GRITS shrimp, andouille sausage, peppers, onions and tomatoes in a tasso cream sauce served over goat cheese grits topped with fried mustard greens		\$14.00
JACOB'S SHORT RIBS stout braised served over goat cheese grits with grilled asparagus and a natural stout gravy		\$15.00
ALICE'S PAN FRIED CHICKEN iron skillet southern fried chicken with a peach chutney and buttermilk mashed potatoes with red eye gravy and wilted mustard greens and bacon	half \$10.50	full \$13.50
GRILLED SALMON over mashed molasses sweet potatoes with a green tomato jus, roasted tomato salsa and a spinach and pecan pesto served with sauteed green beans and tomatoes		\$15.00
SAGE RUBBED ROASTED LAMB RACK served over buttermilk mashed potatoes, sauteed green beans and tomatoes, lamb jus and a charred green tomato-mint salsa verde		\$19.00
LOWCOUNTRY PEARLS mussels, shrimp, scallops and white fish in a zesty tomato pot liquor over yellow rice pirlau		\$15.50
MAPLE BRINED GRILLED PORK CHOP topped with caramelized granny smith apples and a cider veloute served with molasses sweet potatoes and grilled zucchini		\$14.00
CAROLINA GOLD BBQ PORK RIBS over warm potato salad and southern corn cole slaw topped with flash fried onion rings		\$15.00
KOBE BEEF BURGER 8 oz kobe beef burger topped with pimento cheese, mesquite grilled onions and smoked applewood bacon on a rustic bun served with house made potato chips		\$11.00

FRIED SEAFOOD

flounder	\$ 12.50	shrimp	\$12.50
oysters	\$ 13.50	sea scallops	\$13.50
combo any (2)		\$ 15.00	
combo any (3)		\$ 16.50	

**fried seafood served with tartar, cocktail sauce,
house made potato chips and southern sweet corn cole slaw**

SIDES

all sides \$ 3.50 each

cheesy stone ground grits	buttermilk mashed potatoes
molasses mashed sweet potatoes	baked mac n' cheese
sauteed green beans & tomatoes	grilled asparagus
wilted mustard greens and bacon	grilled zucchini
southern sweet corn cole slaw	yellow rice pirlau