

# Laura Alberts

## Tasteful Options

### APPETIZERS

#### **Fried Green Tomatoes**

Pesto Pimento Cheese  
Fruit Chutney  
7

#### **Shrimp & Conch Fritters**

Cajun Remoulade  
Jicama Slaw  
9

#### **Sweet Potato Fries**

Grand Marnier Sauce  
4

#### **Laura's Trio**

Crab Dip - Shrimp Paste  
Jalapeno Pimento Cheese  
12

#### **Hot Asparagus Dip**

Parmesan Crostini  
7

#### **Sesame Crusted Tuna**

Wasabi & Soy Ginger  
Lime Sauce – Asian Slaw  
10

#### **Jumbo Lump Crab Cake**

Fruit Chutney - Remoulade  
8

### SOUPS & SALADS

#### **Chef's Soup of the Day**

4/8

#### **Soup & House Salad**

10

#### **Caesar Salad**

Romaine – Tomato Croutons -  
Parmesan Homemade Dressing  
A top Honey & Black Pepper  
Plate  
6/8

#### **House Salad**

Mixed Greens – Cucumbers  
Carrots – Purple Onion  
Tomatoes  
Toasted Pine Nuts  
6/8

#### **Wine to Complement**

Sass Pinot Gris, Willamette, Oregon

*Classic, soft, supple with hints of pear, slightly sweet finish*

8/25

### SALAD TOPPINGS

5	Chicken Salad/Tuna Salad	Pecan Crusted Flounder	8
6	Sautéed/Blackened Shrimp	Blackened Ahi Rare Tuna	8
7	Sautéed/Blackened Scallops	Sauteed-blackened-Crusted Mahi	8
8	Jumbo Lump Crab Cake	Sauteed/Blackened Chicken Tenders	4

**No split checks for parties of 6 or more**

**Certified Fresh Local**

## SPECIALTIES

### **Pork Tenderloin Milanese**

Panko Crusted - Spinach  
Grape Tomatoes  
Citrus Vinaigrette Parmesan  
Cheese  
12

### **Mediterranean Penne Pasta**

Sun-dried Tomato Concasse  
Artichoke – Kalamata Olives  
Spinach – Basil - Feta  
10  
Sautéed Chicken /4  
Sautéed Shrimp /6  
Sautéed Sea Scallops /7

### **Meatloaf**

Wild Mushroom Gravy  
Garlic Mashed Potatoes  
Veggie of the Day  
12

### **Flat Iron Steak & Fries**

Sweet Potato Fries  
Pimento Cheese Aioli  
Wild Mushroom Sauce  
14

### **Wine to Complement**

*Roza Ridge Cabernet  
Zillah, WA  
Medium Bodied*

8/25

### **Pecan Crusted Flounder**

Mixed Greens – Citrus  
Vinaigrette  
14

### **Wine to Complement**

*Zolo Torrontes, '08, AR  
Delicate, fresh flavor of tropical  
Flowers & Fruit, well balanced  
& long finish  
8/25*

*This wine will go well with all our  
Seafood Dishes*

### **Jumbo Lump Crab Cake**

Fried Grit Cake  
Sautéed Spinach  
Roasted Red Pepper  
Beurre Blanc  
Fruit Chutney  
14

### **Pesto Shrimp Pasta**

Penne Pasta-Sun-dried  
Tomatoes  
Creamy Basil Pesto  
13

### **Shrimp & Scallop Pasta**

Grape Tomatoes-Spinach  
Asiago Cheese  
Lemon Butter Sauce  
13

### **Laura's BBQ Shrimp & Grit Cake**

Stone Ground Grit Cake  
BBQ Bourbon Sauce  
Crumbled Bacon  
Cheddar Cheese  
Warm Ciabatta  
13

### **Sesame Crusted Ahi Tuna**

Bok Choy Salad  
Red Wine Soy Vinaigrette  
14

### **Pan Seared Mahi**

Carolina Gold Rice-  
Seasonal Veggies-  
Caper Brown Butter Sauce  
14

**Corkage Fee on Bottles of Wine /10  
20% gratuity added to parties of 6 or more.**

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## WARM SANDWICHES

All Sandwiches Served with a Side

### **Blackened Chicken Breast Sandwich**

Fresh Mozzarella – Lettuce  
Tomato - Grilled Ciabatta  
Homemade Potato Chips  
Bleu Cheese Crumbles  
12

### **Grilled Meatloaf Sandwich**

Laura's Special Sauce  
Grilled Ciabatta  
9  
Grilled Onions & Cheddar  
Cheese /.50/1

Wine to Complement  
Bila-Haut, '06 Cotes Du  
Roussillon, France  
*Perfectly balanced blend*  
7/22

### **Chipolte Pork Tenderloin Sandwich**

Melted Provolone Cheese  
Raspberry Chipolte  
Side of Mojo Dressing  
10

### **Roasted Vegetable & Fresh Mozzarella Sandwich**

Seasonal Vegetables  
Fresh Mozzarella  
Pesto Pimento Aioli  
Balsamic Vinaigrette  
Drizzle Grilled Ciabatta  
11

### **Mahi Your Way**

Pan seared – Blackened –  
Almond Sesame Crusted  
Mango Curry Aioli  
Lettuce - Tomato - Ciabatta  
13

### **Island Crab Cake Open-Face Sandwich**

Pan Fried – Remoulade  
Fruit Chutney  
Mixed Greens – Tomato  
Balsamic Vinaigrette  
13

### **Blackened Ahi Rare Tuna BLT**

Wasabi Aioli – Grilled  
Ciabatta  
Seaweed Salad  
13

Wine to Complement  
“O’

“O”, '08 Riesling, Oregon  
*Floral nose with a light  
sweetness to calm palate on the  
finish*  
8/25

**Ask Us to Pair a  
Draught Craft Beer to  
Complement Your  
Sandwich**

## SIDES

Homemade Potato Salad, Bleu Cheese Cole Slaw, Mediterranean Couscous, Kettle Chips  
House Salad /1.95 Sweet Potato Fries /2.50

Corkage Fee for Bottles of Wine /10  
20% gratuity added to parties of 6 or more No split checks for parties of 6 or more

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## BEVERAGES

Sweet / Un-sweet Iced Tea /2  
Raspberry / Peach Flavored Iced Tea /2.5  
Hot Tea / Coffee / Iced Coffee /2.5  
Coke / Diet Coke / Sprite /2  
Bottled Water, Sparkling/Natural /3

Ask to see our “By the Glass” Wine & Beer List

Check out our Bottled Beer List  
and  
Wine by the Glass List

### **Corkage Fee**

**Bottles of Wine purchased in retail shop for consumption on premise  
Add \$10 to retail price**

**Draft beer sold by pints only for on premise consumption**

### **Growler Hour Wednesdays**

Bring LA growler in on Wednesdays and get Growler Hour Discount

Don't own an LA Growler

Get your LA Growler “Free” (\$6 Value) on Wednesday

With a regular price fill

All draft beer available in Bombers

LA Bomber is \$2 + price of fill

**20% gratuity added to parties of 6 or more.**

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**Make Reservations  
843-881-4711  
891 Island Park Drive  
Daniel Island**