

Laura Alberts

Tasteful Options

APPETIZERS

Fried Green Tomatoes

Pesto Pimento Cheese
Fruit Chutney
Remoulade

7

Fried Brie Rolls

Raspberry Chipolte Coulis

7

Pimento Cheese & Beer Infused Sausage Flatbread

8

Laura's Trio

Crab Dip - Shrimp Paste
Jalapeno Pimento Cheese –
assorted crackers

12

Autumn Tart

Layers of Roasted Squash
Mushrooms – Cheddar -
Fall Spices -Puff Pastry -
Apple Butter Sauce

8

Hot Asparagus Dip

Parmesan Crostini

9

SOUPS & SALADS

Chef's Soup of the Day

4/8

Soup & Salad

House-Spinach-Caesar

10

House Salad

Mixed Greens – Cucumbers
Carrots – Purple Onion
Tomatoes -Toasted Pine Nuts

6/8

Sesame Crusted Tuna

Wasabi & Bok Choy Slaw
Asian Vinaigrette

8/14

Daniel Island Salad

Mixed Greens – Arugula
Carrots - Cherry Tomatoes
Cucumber - Candied Walnuts
Caramelized Apples – Onion
Bleu Cheese Crumbles
Raspberry Vinaigrette

11

Spinach Salad

Parmesan Cheese
Chopped Egg - Onion
Tomato - Crispy Bacon
Warm Bacon Dressing

7/9

Caesar Salad

Romaine - Tomato
Croutons - Parmesan
Homemade Dressing atop
Honey & Black Pepper Plate

6/8

SALAD TOPPINGS

- 5 Chicken Salad
- 5 Albacore Tuna Salad
- 8 Jumbo Lump Crabcake
- 7 Sautéed/Blackened Shrimp
- 8 Sautéed/Blackened Scallops

- Sesame Crusted/Blackened Ahi Tuna 8
- Sautéed/Blackened Chicken Tenders 5
- Sautéed/Blackened Mahi 8
- Sautéed/Blackened Salmon 8

Split Plate 3.50
Certified Fresh Local

SPECIALTIES

Beer Marinated Chicken

IPA Grain Mustard Sauce
Black-Eyed Pea Ragout
Bacon-Balsamic Collards
12

Slow Roasted Beer Braised Beef

Bleu Cheese
Mash Potatoes - Bacon
Balsamic Collards
13

Beer to Complement

Check out our American
Craft Beer on
Tap

Shrimp

Baba ghanoush

Flatbread, Fire Roasted
Eggplant- Fresh Mozzarella
Roasted Red Peppers-
Tomatoes- Parmesan
Basil Pesto-
Chili Garlic Shrimp
14

Wine to Complement

Peitan Albarino, Espana
*Fresh flowery bouquet, mild
acidity, apricot, pear with a
hint of honey on the finish*
8/25

Shrimp & Scallop Pasta

Grape Tomatoes
Asiago Cheese – Lemon
White Wine Sauce
13

Mediterranean Penne Pasta

Sun-dried Tomato Concasse
Artichoke – Kalamata Olives
Spinach – Basil - Feta
10

Sautéed Chicken /5

Sautéed Shrimp /7

Sautéed Sea Scallops /8

Wine to Complement

Cornaro, Pinot Grigio, Italy
*Dry, crisp, classic Old World
Pinot Grigio*
7/22

Herb Crusted Mahi

Black-Eyed Pea Ragout-
Lemon Buerre Blanc
14

Wine to Complement

Ponga, Sauvignon Blanc, NZ
*Citrus fruit with a
Crisp balanced finish*
7/22

Pan-Seared Salmon

Herb Israeli Pearl Cous
Cous – Pesto Beurre Blanc –
Pan Roasted Asparagus
14

Jumbo Lump Crab Cake

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

Wine to Complement

Peitan Albarino, Espana
*Fresh flowery bouquet, mild
acidity, Apricot & Pear with
a hint of honey on the finish*
8/25

Laura's BBQ

Shrimp & Grit Cake

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

Wine to Complement

Mendocino, Chardonnay
California
*Certified Organic
Apple, Pear Notes,
Medium Bodied
Refreshing finish*
8/25

Beer to Complement

Check out our American
Craft Beer on Tap

Split Plate 3.50
Certified Fresh Local

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES SO THAT WE MAY BETTER SERVE YOU.

WARM SANDWICHES

Island Crab Cake Open-face Sandwich

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

Grilled Meatloaf Sandwich

Laura's Special Sauce
Grilled Ciabatta
Choice of side
10
Grilled Onions &
Cheddar Cheese
50/1

Wine to Complement

Revelry, '08 Merlot
Columbia Valley, WA
Blueberry & Dark Cherry
Subtle Oak & Spice
8/25

Chipotle Pork Tenderloin Sandwich

Melted Provolone Cheese
Raspberry Chipotle -
Grilled Ciabatta
Side of Mojo Dressing
Choice of Side
10

Slow Cooked Beer Braised Pulled Beef

Smoked Gouda-
Caramelized Onions-
Grilled Ciabatta
12

Beer to Complement

Check Out Our American
Craft Beer on Tap

Blackened Ahi Rare Tuna BLT

Wasabi Aioli – Grilled
Ciabatta
Asian Slaw
13

Herb Roasted Vegetable & Fresh Mozzarella Sandwich

Seasonal Vegetables
Fresh Mozzarella
Pesto Pimento Aioli
Balsamic Drizzle
Open- face - Grilled
Ciabatta
Choice of Side
11

Mahi Your Way

Pan Seared - Blackened –
Mango Curry Aioli
Lettuce - Tomato - Ciabatta
Choice of Side
13

Fried Green Tomato Pesto Ham Sandwich

Fresh Mozzarella
Pesto Pimento Cheese Mayo
Grilled Ciabatta
Choice of Side
13

Marinated Chicken Sandwich

Bleu Cheese-Bacon-
Parmesan Peppercorn
Sauce-Lettuce-Tomato-
Onion-Grilled Ciabatta
12

Blackened Chicken Sandwich

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

SIDES

Potato Salad, Bleu Cheese Cole Slaw, Bacon Balsamic Collards, Kettle Chips
Additional 2.50/ Side Salads: House, Spinach, Caesar - Sweet Potato Fries

Split Plate 3.50

Certified Fresh Local

Ask to see our “By the Glass” Wine & Beer List
“Off the Wine List” Corkage fee /10

BEVERAGES

Sweet / Un-sweet Iced Tea /2
Raspberry / Peach Flavored Iced Tea /2.5
Arnold Palmer (Iced Tea & Lemonade)/2.5
Hot Tea / Coffee / Iced Coffee /2.5
Coke / Diet Coke / Sprite /2
Bottled Water, Sparkling/Natural /3

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