

CHILLED SEAFOOD

*OYSTERS ON THE HALF SHELL	Classic Cocktail Sauce • Horseradish • Champagne Mignonette	5.50 (ea.)
SHRIMP COCKTAIL	Classic Cocktail Sauce • Lemon • Horseradish • Avocado Cream	22
*SCALLOP CRUDO	Blood Orange • Serrano Chili • Radicchio • Cilantro	28
TUNA TARTARE	Serrano Chili • Mango • Poblano Slaw • Tuna Tuile	34
*AMERICAN HACKLEBACK CAVIAR	Small Eggs • Delicate & Buttery Flavor • Jet Black Color	78
*AMERICAN OSETRA CAVIAR	Medium Eggs • Complex & Earthy Flavor • Amber to Chocolate Brown Color	160
*SEAFOOD TOWER	Oysters • Tuna Poke • Caviar Deviled Eggs • Shrimp • Lobster Tail • King Crab Salad	250

FIRST PLATES

*CAESAR SALAD	Heart of Romaine • Smoked Trout Roe • Hibiscus Pickled Shallot • Herb Powder • Parmesan • Brioche	22
ICEBERG WEDGE	Benton's Bacon • Charred Tomato • Maytag Blue Cheese • Buttermilk Dressing	22
BEET SALAD	Goat Cheese • Nut Granola • Radish • Horseradish • Mimosa Dressing	18
CHESTNUT SOUP	Mushroom Salad • Porcini Powder • Crème Fraîche	17
CREAMED ONION SOUP	Caramelized Shallot Purée • Chive • Parmigiano-Reggiano	17
"KIAWAH OYSTER ROAST"	East Coast Oysters • Cheddar Cheese • Cornbread • Hot Sauce	36
*BEEF TARTARE	Burrata • Black Mission Fig • Pink Peppercorn • Sweet & Sour Red Onion • Anchovy Dressing	31
POACHED PEARS	Farro • Pomegranate • Pickled Shallot • Tête de Moine • Apple Cider Vinaigrette	18
DEVILED EGGS	Kimchi • Smoked Trout & Fried Caper • Pickled Cucumber • Blue Cheese & Bacon	18

Welcome to The Ocean Room.

We ask that, while in the restaurant, you please refrain from flash photography and silence any electronic devices.

The Ocean Room takes pride in sustainably sourcing our produce from South Carolina farmers.

*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*BEEF

FILET MIGNON	Certified Angus Beef • 28 Day Wet Aged	72 (8oz) • 110 (12oz)
NEW YORK STRIP	Meyer Natural Angus • USDA Prime • 30 Day Wet Aged	75 (12oz)
RIBEYE	Meyer Natural Angus • USDA Prime • 30 Day Wet Aged	85 (16oz)
COWGIRL	Certified Angus Beef • USDA Prime • 28 Day Wet Aged	95 (18oz)
PORTERHOUSE	Meyer Natural Angus • USDA Prime • 45 Day Wet Aged	200 (30oz)
DRY AGED TOMAHAWK RIBEYE	1855 Black Angus • USDA Prime • 45 Day Dry Aged	240 (32oz)

ENTRÉES

BISON RIBEYE	Sweet Potato • Orange • Cipollini • Coffee Jus • Mille-Feuille	75
AGNOLOTTI	Mascarpone • Spinach • Smoked Almond Gremolata • Sage • Spiced Pepita	60
SEARED DUCK	Apricot Chutney • Butternut Squash • Kumquat • Swiss Chard • Apricot Jus • Pepita	60
*SEA SCALLOPS	Velvet Saffron Corn • Honey Lemon Polenta Cake • Apple • Fennel • Finger Limes	60
*SEARED TROUT	Trout-Roe Beurre Blanc • Morel Mushrooms • Poalo Potatoes • Hazelnut Yuzu Cream • Squid-Ink Cracker	60
*BLACK COD	Carrot Nage • Turnip • Carrot • Croquette • Puffed Quinoa • Foam	60
MARINATED MUSHROOMS	Garlic Shoyu • Beluga Lentils • Cauliflower Vegan Butter • Mushroom Consommé	50

SIDES

CREAMED SPINACH	17	•	14	POTATO PURÉE
SWEET POTATO GNOCCHI	17	•	18	GERMAN ROASTED POTATOES
TRUFFLED POMMES FRITES	18	•	16	LOADED TWICE BAKED POTATO
GRILLED BROCCOLI	14	•	26	LOBSTER MAC & CHEESE
ROASTED CAULIFLOWER	14	•	16	HONEY-GLAZED SQUASH

STEAK ADDITIONS

HOUSEMADE SAUCES	
*Sauce Béarnaise	4
Sauce Au Poivre	4
Sauce Bordelaise	4
Ocean Room Steak Sauce	4
Horseradish Crème Fraiche	4
ROASTED GARLIC	5
PEPPERCORN CRUST	4
BLUE CHEESE CRUST	12
*MAINE LOBSTER OSCAR	34