

FIRST TASTES

- *DEVILED EGGS 

Lump crab, black garlic, crispy country ham, chives 10.99

*CRAB CAKES 

Jumbo lump crab, roasted corn and pepper relish, Old Bay popcorn, remoulade 14.99

*JUMBO SHRIMP COCKTAIL

House-made cocktail sauce 13.99

*BACON WRAPPED SCALLOPS 

Apple fennel slaw, sorghum molasses 18.99

TRUFFLE FRIES

Skinny fries, grated parmesan, truffle mist 8.99

*BEEF TARTARE WITH ROASTED BONE MARROW

Parsley salad, horseradish aioli, crostini 14.99

ESCARGOT EN CROUTE

Local mushrooms, snails, roasted garlic cream, puff pastry 11.99

LARKIN'S QUESADILLA

Braised beef, pepper jack, goat cheese, crema, pico de gallo, guacamole 11.99
- LARKIN'S SHARE PLATE

Three of our most famous after 14 years:
Deviled Eggs, Quesadilla, Bacon Wrapped Scallops

For parties larger than 4 guests
13.99 per guest
- # SOUPS
- *LARKIN'S FAMOUS SHE CRAB SOUP 8.99 

FRENCH ONION AU GRATIN 6.99
- # SALADS
- *TABLESIDE CAESAR

11.99 per guest - 2 guest minimum

Crisp romaine, tossed with Caesar dressing made right at your table
- WINTER VEGETABLE 

Golden beets, carrots, mountain apples, cranberries, pumpkin seeds, feta, greens,cider vinaigrette 9.99

CLEMSON BLUE 

Hydroponic Bibb lettuce, bacon, tomatoes, cucumbers, Clemson Blue Cheese dressing 11.99

SPINACH, ARUGULA AND GOAT CHEESE 

Tossed with bacon, tomato, peppered goat cheese, spiced pecans, balsamic vinaigrette 11.99

POACHED PEAR

Frisée, citrus segments, Camembert croutons, hazelnut vinaigrette, Grand Marnier sabayon 12.99
- A charge of \$5 will be added to each shared entrée
- Our Gluten Free items are prepared in a kitchen that also serves products made with wheat.
We will make every effort to accommodate any specific allergy request.

* Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness

LARKIN'S STEAK COLLECTION

Our steaks are Certified Angus Beef® Brand steaks. Aged minimum of twenty-eight days.

Our dry aged steaks are from DeBragga, New York's Butcher.

*RIBEYE STEAK
16 OZ 48.99

*FILET MIGNON
7 OZ 39.99
9 OZ 46.99

*PRIME STRIP STEAK
14 OZ 39.99

LARKIN'S SIGNATURE

*BONE IN FILET MIGNON 14 OZ

Mashed Yukon Gold potatoes with garlic and rosemary, asparagus, Bordelaise 68.99

*BONE-IN KC STRIP STEAK
DRY AGED 45 DAYS
14 OZ 59.99

*COWBOY RIBEYE
DRY AGED 45 DAYS
24 OZ 75.99

ENHANCEMENTS:

SEARED FOIE GRAS 16.99
SHERRY MUSHROOMS 4.99
*6 OZ LOBSTER TAIL 26.99
*GARLIC SHRIMP 14.99
*BACON WRAPPED SCALLOPS 15.99

SAUCES 3.99

BÉARNAISE
BORDELAISE
MAÎTRE D' BUTTER
HORSERADISH CREAM
BALSAMIC STEAK SAUCE
CLEMSON BLUE CHEESE

ON THE SIDE

LOBSTER MAC N'
CHEESE 16.99

GRILLED
ASPARAGUS 8.99 

TRUFFLE
PARMESAN
FRIES 8.99

SEASONAL SELECTIONS


*STEAK AU POIVRE 
Prime strip steak, Yukon Gold
mash potatoes, asparagus,
Au Poivre sauce 44.99


*GRILLED PORK CHOP 
Sea Island red peas, braised collard
greens, bourbon apple chutney 27.99

*ROASTED RACK OF LAMB 
Brussel sprout hash, roasted sweet
potatoes, honey mustard glaze,
roasted pecans 40.99


HALF ROASTED CHICKEN 
Carolina Gold rice, roasted carrots,
lemon thyme jus 21.99


*CAROLINA SHRIMP & GRITS
Low country grits, wild shrimp, tasso
gravy, scallions 25.99

*CHILEAN SEA BASS 
Shrimp sofrito, onions, assorted bell
peppers, applewood smoked bacon,
spinach 38.99

*PAN ROASTED SALMON 
Fall vegetable farro, horseradish cream,
apple fennel slaw 31.99

*ALASKAN HALIBUT
Marcona almonds, pea shoots, chorizo
risotto, saffron beurre blanc 35.99

MASHED YUKON
GOLD GARLIC &
ROSEMARY
POTATOES 9.50 

TWICE BAKED
POTATO 9.50 

BACON MAC &
CHEESE 9.50

BRUSSEL SPROUT
HASH 9.99 

CREAMED
SPINACH 7.99

*GRILLED ELK TENDERLOIN 

Yukon Gold mashed potatoes, roasted carrots, blackberry demi 46.99

All of our seafood is from sustainable sources

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