



CARTER PLANTATION DINNER MENU

STARTERS

JUMBO LUMP CRAB CAKE \$8
SPICED REMOULADE, CARTER SLAW

ROASTED PORK AND GOAT CHEESE SPREAD \$7
CHIPOLTE CARMAL SAUCE, FRIED FLAT BREAD

CHICKEN CONFIT AND ANDOUILLE GUMBO \$5 / \$7
LAUREL LEAF RICE

CRISP FLATBREAD PIZZA \$9
SEARED STEAK TIPS, TOMATOES, ONIONS, SWEET PEPPERS, PROVOLONE, FRIED EGG

CAESAR SALAD \$4
CHOPPED HEARTS OF ROMAINE, CAESAR DRESSING, HERB CROUTONS, SHAVED PARMESAN

SALAD MAISON \$5
SEASONAL GREENS, SUGARCANE VINAIGRETTE, PICKLED ONIONS, CHÈVRE CHEESE, CANDIED PECANS

ENTREES

SHRIMP AND GRITS \$17
SEARED JUMBO SHRIMP, BARBEQUE BUTTER, CHEDDAR GRITS, BREAD

SEARED AHI \$19
CHILI SAUCE, WONTONS, YUKON GOLD POTATOES, SUMMER SQUASH

LOCAL HONEY DUCK BREAST \$18
MERLOT SAUCE, MASHED SWEET POTATOES, GRILLED VEGETABLES

GRILLED 12OZ RIBEYE \$22
GARLIC BUTTER, SKILLET POTATOES, ZUCCHINI AND YELLOW SQUASH

FRIED JUMBO SHRIMP PLATTER \$17
CARTER FRIES, COLE SLAW, JALAPENO HUSHPUPIES, SAUCES

FRIED THIN CUT CATFISH PLATTER \$15
CARTER FRIES, COLE SLAW, JALAPENO HUSHPUPIES, SAUCES

DESSERTS

BREAD PUDDING \$5
RUM GLAZE

DEEP DISH KEY LIME PIE \$6
GRAHAM CRACKER CRUST