**Seafood**

- Blackened Blue Crab Claws.............. 9
- Lobster Deviled Eggs...................... 12
- Shrimp Cocktail........................... 16
- Chilled Lobster Rolls..................... 18
- 1/2 lb Snow Crab Legs..................... 20

**Bites**

- French Onion Dip caramelized vidalias, sherry, Worcestershire, chive, fried saltines......................... 9
- Crispy Goat Cheese Puff spinach, roasted bell pepper, poblano cream............................................ 12
- Ham & Cheese Croquettes Parisian cured ham, gruyere, chive, dijonnaise....................................... 11
- Garlic & Thyme Tenderloin Skewers horseradish sauce................................................................. 15

**Small Plates**

- Cast Iron Feta whiskey barrel aged, oregano, blistered tomato, grilled ciabatta..................................... 13
- Baby Gem Salad watermelon radish, shaved fennel, petit basque, creamy dill dressing......................... 13
- Chargrilled Cauliflower madras curry yogurt, roasted marcona almonds, tamarind & date.................. 12
- Pan Seared Scallops Congaree Milling yellow hominy grits, pickled onion, grilled scallion aioli........... 19
- Petite Lump Crab Cakes smoked creamed corn, micro arugula............................................................. 19

**Mains**

- Oyster Mushroom Risotto blue oyster mushroom, Arborio, white wine, parmesan............................... 17
- Pan Seared Atlantic Halibut Carolina gold rice middlins, shiitake, miso fumet........................................ 26
- Roasted Green Circle Chicken fine herb butter, baby carrot, parsnip, rutabaga purée.......................... 23
- Beef Wellington butter leeks, fingerling potato, black truffle jus......................................................... 28
- Roseda Farm Grass Fed NY Strip 14oz roasted brussels sprouts, fingerling potato.................................... 39
- Fish Collar of the Day smoked tomato puttanesca, crispy caper, yellow hominy grits (limited availability)....... 39
- Smashed Wagyu Burger caramelized onions, American cheese, burger sauce, old bay fries................. 16

**Extras**

- Parker House Rolls.......................... 7
- Sauteed Brussels Sprouts.................... 8
- Yellow Hominy Grits.......................... 8

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

**Platters**

- Served with Cocktail Sauce Old Bay Fried Saltine Crackers

- Petite.................................................. 39
  - 4 jumbo shrimp, 2 petite lump crab cakes, blackened blue crab cakes, trout rillette

- Grand................................................ 76
  - 8 jumbo shrimp, 4 petite lump crab cakes, blackened blue crab cakes, trout rillette, 1/2lb snow crab legs

**Premier Drams**

Chef's newly created sandwiches that pair perfectly with our now open Bottle Shop of Spirits!

Available for dine in or take out Wednesday to Sunday

- Gooey Grilled Cheese 13
  - St. Stephen brie, honey crisp apple, caramelized onion, fig jam, country bread

- Filet O' Fish 15
  - IPA battered Cod, housemade tartar, shredded lettuce, pickle relish

- Fried Chicken 16
  - pickle brined thigh, hot mayo, pickle

- Cubano 16
  - roasted pork shoulder, cured ham, spicy mustard, pickle, Swiss

- Imperial Dip 17
  - marinatted & roasted chuck roll, swiss, horsey sauce, au jus

  *served with choice of old bay fries or mixed greens

**Sweets**

- Lavender Creme Brulee 9
  - macerated orange & grapefruit, mint, Chandon

- Imperial Sundae 8
  - homemade vanilla ice cream, chocolate ganache, hazelnut, whipped cream, sprinkles

- Pumpkin Turnover 10
  - puff pastry, roasted pumpkin, bourbon caramel, vanilla ice cream

- Carrot Cake 8
  - cream cheese frosting, hazelnut brittle

**2023 Recovery Surcharge**

The Imperial has been operating with immense business cost increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on all checks. It is our hope that this will only span 2023. We greatly appreciate your continued patronage & support.