

CASCADES

AMERICAN CAFÉ

The Raw

Oysters Iced on the 1/2
From East, West or Gulf Coasts
16/30

Oyster Sampler
1/2 Dozen from 3 American Coasts
16/30

Chesapeake Clams on the 1/2
(lightly steamed if you must)
14/26

Shrimp & Oyster Shooters
Bloody Mary & Horseradish
4 each

Shellfish Cocktail Tasting
Chef's Daily Crudo offering 18

The Cooked

Smoked Salmon Carpaccio
Pickled shallots, Caperberries
15

Florida Pink Shrimps Cocktail
Half pound or Full pound
16/30

New England Clam Bellies
Sunchoke Tartar
14

Pacific Dungeness crab
Half or whole
Market Price

Oysters Rockefeller
Pernod & Parmesan Gratin 16

Shellfish Tower

A Selection of Chilled Dungeness Crab, Florida Pink Shrimp, Oysters on the 1/2 from all three Coasts, Shucked Littleneck Clams, Blue Crab Claws
Horseradish Cocktail, Remoulade and Champagne Mignonette

Small Plates

Late Season Vegetable Tempura
Pumpkin, Brussels Sprouts & Portobello
And Garlic Herb Dip
14

Low Country Crab Cakes
Dressed Watercress & Creole Mustard
18

Kobe Beef Short Rib Sliders
Horseradish Aioli and Crispy Onions
15

Shrimp and Grits
Stone Ground with Andouille Gravy
16

The Starter Trio
Pick a sampling of any three 19

Salads

Super Chilled Iceberg Wedge
Artisan Bleu Crumbles and Bacon
Add Grilled Bistro Steak
9/18

Seafood Salad
Bay Scallops, Atlantic Shrimp, Blue
Crab Claws and mixed baby greens
16

Dressed Local Greens
Cucumber, Radish, Endive, Radicchio
Natural Greens & Herbed Vinaigrette
9

Traditional Caesar
Crispy Romaine & Shaved Parmesan
9

Soups

The Crab Bisque 9
Our Take on the Charleston Classic with a Hint of Sherry
Today's Choice 8
Please Ask Your Server Today's Selection

First Courses

Seasonal Suggestions

American Waters

Seared Georges Bank Scallops 33
Chorizo-Crushed Fingerling Potatoes, Saffron-Clam Broth

Pan-Blasted Steelhead Salmon 32
American Fries, Lemon-Parsley Aioli

Florida Rock Shrimp Pasta 28
Tennessee Ham, Warm Fennel & Artichokes, Orechiette Pasta

Farm & Garden

Braised Pot Roast Bolognese 27
Rich Tomato Ragout with House Made Chitarra Pasta & Pecorino Sardo

Harris Ranch Bistro Steak 31
Lean & Tender, Pepper-Gravy Elvis Fries

Smoked Pullet Rouge Chicken 28
Warm Potato & Bread Salad, Brown Chicken Jus

Prime Meats

Grilled to your specifications

16 oz. Grass Fed NY Strip

42

12 oz. Berkshire
Pork Chops

38

12 oz. Wagyu
Beef Hangar Steak

36

Double Cut Chops of
Domestic Free Range Lamb

38

Foie Gras Truffle Butter
Portobello-Peppercorn Demiglace
Garlic-Herb Chimichurri

Prime Seafood

Simply Prepared Pan-seared or grilled

Gulf of Mexico Triggerfish

34

Carolina Gulfstream
Wahoo

32

Northern Canadian
Arctic Char

31

Hawaiian
Ahi Tuna

36

Blood Orange Beurre Blanc
Sunchoke Tartar
Red Pepper & Almond Romesco

Sides for Sharing or not 9

Yazoo Braised Collards
Pimiento Mac n' Cheese
Brussels Sprouts Balsamic
Roasted Winter Root Vegetables

Spiced Sweet Potato Fries
Wild Rice & Mushroom Hot Dish
Pan-Blasted Broccolini Mornay
Golden Raisins & Spinach

General Manager- Robert Baugh
Executive Chef- Forrest Parker
Cascades is committed to sourcing the best available natural products, emphasizing a focus on sustainable species and sound practices of Fishing and Aquaculture

Main Courses