



DINNER MENU - 5/3 - 5/11

— STARTERS —

CORNMEAL BREADED FRIED OKRA *With house remoulade sauce* 12

ATLANTIC SNAPPER CRUDO *Thinly sliced fresh snapper finished with a charred tomato vinaigrette on house made pesto.* 16

GOAT CHEESE TART *Garlic and herb goat cheese with caramelized onions and tomatoes served with mixed greens and a citrus vinaigrette.* 14

LOCKET'S HOUSE SALAD *Fresh mixed greens with candied pecans, cortina cheese, croutons and tomatoes with your choice of house Vidalia onion, ranch, bleu cheese or balsamic vinaigrette.* 8 14

CLASSIC CAESAR SALAD *Chopped Romaine, house made Caesar dressing, croutons and fresh shaved Parmesan.* 8 14

CAPRESE SALAD *Fresh vine ripened tomatoes from Davis Produce, sliced thick with fresh mozzarella, balsamic glaze and house made pesto over mixed greens.* 14

— MAIN COURSES —

All selections served with a side salad

GRILLED SHORT RIB *Prepared with a Gullah style marinate and grilled. Not your typical short rib! Served with seasonal vegetables and potatoes with paprika sauce.* 24

ROASTED CHICKEN *Quarter chicken - your choice of breast or thigh quarter - served with steak fries seasonal vegetables and a citrus herb dipping sauce.* 20

SEARED MARKET FISH *Seared Atlantic snapper served over a cauliflower puree with seasonal vegetables and beurre blanc.* 26

GEORGIA SHRIMP PAPPARDELLE *Fresh shrimp from Mr. Dubberly's dock served over pappardelle with spring vegetables in a light butter sauce with fresh Parmesan cheese.* 22

MEAT AND TWO SIDES *Tod's meatloaf recipe, wrapped in bacon, sliced thick with spicy tomato sauce, served with home fries and green beans* 24

— OTHER ITEMS —

CHEESE BOARD *Your choice of two of our seasonal cheese selections served with various jams, fruits and crackers (\$6 for each additional cheese or sausage selection)* 24

BRIE EN CROUTE *Triple cream brie baked in puff pastry with fig jam - very shareable!* 24

Parties of 7 or more will receive one check and are subject to an 18% gratuity unless prior arrangements have not been made. When ordering, let us know of any food allergies or requested omissions as once an order is placed it may not be changed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.