



# CARTER PLANTATION

## 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*