

FIRST TASTES

JUMBO SHRIMP COCKTAIL

House-made cocktail sauce... 15.50 

* OYSTERS ON THE HALF SHELL

Cocktail sauce, horseradish... 14.25 

OYSTERS ROCKEFELLER

Baked with spinach, bacon and cheese... 15.75

* PAN SEARED AHI TUNA

Pickled ginger, wasabi, seaweed salad... 14.50 

JUMBO LUMP CRAB CAKE

Roasted corn and honey-roasted pepper relish, greens, remoulade... 15.50

APPLEWOOD BACON

WRAPPED SCALLOPS

Served with Creole Remoulade... 18.25 

KING CRAB LEGS

Served by the pound... MARKET PRICE 

WARM SHRIMP AND CRAB DIP

Parmesan cheese, golden pita chips... 12.95

TENDERLOIN & GOAT CHEESE QUESADILLA

Seared beef, blended cheeses, Larkin's salsa, guacamole... 13.99

TENDERLOIN BITES WITH CHIPOTLE AIOLI

Tenderloin of beef bites, chipotle aioli, pita chips... 13.75

TRUFFLED PARMESAN FRIES

Parmesan, white truffle oil... 7.95 

FRIED GREEN TOMATOES

Warm horseradish pimento cheese, crispy pork belly, remoulade... 12.95

SHORT RIB "POUTINE"

Yukon Gold fat fries, braised short rib, demi-glace, mushrooms, Brie and Boursin cheeses... 18.50 

MUSSELS POMMODORO

Mussels steamed with fresh basil, tomato, garlic and wine... 16.95

SIGNATURE SEAFOOD TOWER

Lobster tails, king crab legs, shrimp cocktail, chilled mussels & clams, oysters on the half shell.

2-3 people... 70 4-6 people... 120

LARKIN'S COMBINATION PLATTERS

**excludes seafood tower*

For parties larger than 4 guests

Select 3 - 12.50 per guest / Select 4 - 15.50 per guest

LARKIN'S SOUPS & SALADS

LARKIN'S SHE CRAB SOUP

A customer favorite!... 9.79 

FRENCH ONION AU GRATIN

Hint of sherry... 7.59

* LARKIN'S TABLESIDE CAESAR SALAD

Locally Grown


8.75 per guest - 2 guest minimum

Crisp romaine, tossed with Caesar dressing made right at your table

THE WEDGE

Wedge of iceberg lettuce, Bleu cheese crumbles, diced tomatoes and bacon... 9.50 

LARKIN'S HOUSE

Mixed greens, seasonal garden vegetables, marinated onions, spiced pecans... 8.50 

LARKIN'S "OLD SOUTH" SPINACH

Marinated onions, deviled eggs, walnuts, feta cheese, warm bacon dressing... 10.59

SPINACH, ARUGULA AND GOAT CHEESE

Spinach and arugula tossed with bacon, tomato, balsamic vinaigrette, warm peppered goat cheese, sesame-soy vinaigrette, spiced pecans... 11.59

HEIRLOOM TOMATO & BURRATA

Prosciutto, pesto, balsamic reduction... 15.25 

A charge of \$5 will be added to each shared entrée

Our Gluten Free items are prepared in a kitchen that also serves products made with wheat.

We will make every effort to accommodate any specific allergy request.

* Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness

LARKIN'S STEAK COLLECTION

Exclusive in Greenville, Larkin's serves DeBRAGGA, New York's butcher steaks.

100% Certified Angus Beef® Brand steaks.

*FILET MIGNON 7 OZ... 31.75 / 9 OZ... 36.95 / 12 OZ... 43.95

*BONE IN NEW YORK STRIP... 41.75

*BONE IN RIBEYE STEAK 28 OZ... 49.75

*CENTER CUT BONE IN RIBEYE... 52.50

LARKIN'S SIGNATURE

*BONE IN FILET MIGNON 14 OZ... 55.75

LARKIN'S RESERVED STEAKS

*DRY AGED NEW YORK STRIP 10 OZ... 48.99

*DRY AGED CENTER CUT RIBEYE 16 OZ... 53.99

ENHANCE YOUR SELECTION WITH:

BLEU CHEESE ENCRUSTED... 5.25

"AU POIVRE" black pepper, brandy... 4.50

SHERRY HERBED MUSHROOMS... 4.50

JUMBO LUMP OSCAR STYLE jumbo lump crab, asparagus... 15

6 OZ LOBSTER TAIL... 25.75

SCAMPI 3 garlic-herb shrimp... 12.50

BERNAISE... 4

SEASONAL SELECTIONS

VEAL OSSO BUCCO

Braised veal shank, red wine sauce, mushroom mashed potatoes... 37.75

*TORPEDO TENDERLOIN

Roasted tenderloin, smoked Gouda mashed potatoes, broccolini, sherry mushroom bordelaise... 35.25

*ROASTED RACK OF LAMB

Domestic, garlic-herb marinated, red wine Bordelaise, roasted marble potato medley, asparagus... 42.50

*GRILLED PORK CHOP

Over collards, pork belly, fried Brussels sprouts, balsamic demi glace... 29.75

*LARKIN'S SURF & TURF

6 oz lobster tail, 8 oz torpedo tenderloin served "au poivre"... 52.75

*SESAME ENCRUSTED AHI TUNA

Seared, edamame, soy chardonnay butter sauce... 29.50

LARKIN'S SHRIMP & GRITS

Stone ground grits, rich cheese sauce, sauteed jumbo shrimp, bacon, peppers and onions... 29.50

CHILEAN SEA BASS

Shrimp sofrito, onions, assorted bell peppers, applewood smoked bacon, fresh spinach... 39.75

*HOT SMOKED ATLANTIC SALMON

Mashed sweet potato, ginger cream sauce, haricot verts... 25.50

CHICKEN COQ AU VIN

Free-range chicken breast, mushrooms, haricot verts, marbled potatoes, pork belly, wine, natural jus... 28.75

SEAFOOD PESCATORE

Clams, Mussels, Scallops and Shrimp in a spicy tomato and herb broth with fresh linguini... 38

LARKIN'S FOUR CHEESE MACARONI... 7.50

FRESH CREAMED SPINACH... 6.50

WILD HUNTER STYLE MUSHROOMS... 8.50

FRESH ASPARAGUS... 8.25

MASHED SWEET POTATOES... 7.25

BRUSSELS SPROUT HASH... 8.25

POTATOES AU GRATIN... 7.50

TRUFFLED PARMESAN FRIES... 7.95

BROCCOLINI... 8.25

ONE POUND LOADED BAKED POTATO... 7.50

CHEDDAR CHEESE MASHED POTATOES... 6.50

SMOKED GOUDA MASHED POTATOES... 7.75

LOBSTER MASHED POTATOES... 14.95

RESTAURANT WEEK 2017 MENU

3 FOR \$30

* No substitutions, please
August 10-20, 2017

FIRST TASTE

CUP SOUP OF THE DAY or LARKIN'S HOUSE SALAD

ENTREE

*BRAISED SHORT RIB PAPPARDELLE

Shredded beef short rib and Milanese Sauce

or

CARIBBEAN RED SNAPPER

Corn meal and herb crusted red snapper with wild rice, roasted beets and champagne sauce

or

FREE RANGE CHICKEN BREAST

Roasted chicken breast with smashed red skin potatoes, haricot verts and prosciutto-Marsala Sauce

DESSERT

*Upgrade your dessert selection... 5

TUXEDO CHOCOLATE CAKE or STRAWBERRY CHEESECAKE