

THREE YEAR ANNIVERSARY

August 10, 2023  
5pm - 10pm



\$75 per person

## First Course

Roasted Lowcountry Cups\*  
*Creamed kale, crispy allium, oyster foam*

## Chilled *or* Charcoal- Roasted

Oysters\*

## Second Course

SC Flounder Crudo\*  
*Popcorn mousse, huckleberry, corn vinaigrette, puffed sorghum*

Local Shrimp  
*1/2 lb | 1 lb*

Lowcountry Cups  
*1/2 dozen | 1 dozen*

Lobster  
*1/2 lobster | Whole lobster*

Northern  
*Half dozen | Full dozen*

Middleneck Clams\*  
*1/2 dozen | 1 dozen*

Southern  
*Half dozen | Full dozen*

## Third Course

Crab Flan\*  
*Asparagus purée, mussels, potato galette*

Single\*

Tempest  
Tower\*

Double\*

70

135

105

## Fourth Course

Sourdough Seared Mero Seabass\*  
*Local pepper basquaise, heirloom tomato, saffron*

### Tip the Kitchen Initiative

Tempest Guests,  
**WE** are trying something different.

Here's how it works:

Your receipt will now have a line that reads "Kitchen Tip"

**CHOICE:** Leaving a gratuity is entirely up to you! Please do NOT feel obligated.

**WORTHY:** Kitchen tips should only be awarded for an experience that's worthy

**FOR WHO:** All kitchen staff who are working today.

Every contribution will be paid to the kitchen team in addition to their normal pay.

**PARTNERSHIP:** 5th Street Group ownership will match all Kitchen Gratuity up to \$250 each day.

**APPRECIATION:** If you are reading this **WE** are thankful you are here.

Thank you for choosing us.

-5th Street Group

## Dessert

Petite Pierre's  
*Chocolate caramel stones, matcha crumble, calamansi sauce*