


217 BISTRO DINNER

SOUPS & APPETIZERS

- Tomato, Crab & Jalapeño Soup** 7
Toasted white corn sticks.
- Classic French Onion Soup** 7
Brûlée of provolone, parmesan and gruyere, croutons.
- She Crab Soup** 7
Lump crab meat, sherry and crab roe.
- Fried Lobster Tail** 16
Jicama slaw, Asian mustard sauce.
- Tuna Tempura*** 14
Local kale slaw, yellow coconut curry, soy ginger vinaigrette.
- Artisan Cheese Board** 16
Selection of artisan cheeses served with homemade grilled bread.
- Oysters On The Half Shell***  Mkt
Tasting of oyster varieties with cucumber-wasabi mignonette, cocktail sauce, horseradish.
- Quick-Fried Calamari** 12
Cherry peppers, five-pepper jelly, lemon aioli, field greens.
- Petite Crab Cakes** 14
Lump crab, tartar, southern chow chow.
- Tapas Plate** 12
Butter-Bean hummus, marinated California kalamata olives, torn prosciutto, feta, grilled homemade bread and lavash.
- Lobster Ravioli** 15
Green onion, tomato, caviar, lemon butter sauce.
- Asian Ribs** 14
Baby back ribs with Mongolian sauce.

SALADS

- Hawaiian Salad** 15
Coconut shrimp, chopped romaine, oranges, apples, hearts of palm, roasted pineapple, cucumber, carrot, macadamia nuts, macadamia nut dressing, sesame seed furikake garnish.
- 217 Organic Field Green Salad** 6
Tomatoes, julienne carrots, sliced cucumbers, croutons, feta, roasted pecans, champagne-herb vinaigrette.
- Classic Caesar Salad** 5
Crisp romaine hearts, parmesan croutons.
- Warm Pistachio-Encrusted Goat Cheese Salad** 12
Fresh spinach, candied beets, balsamic dressing, lemon aioli.
- Pear Salad**  9
Chopped romaine, bleu cheese crumbles, sliced pear, candied walnuts, sliced grapes and herb vinaigrette.
- Seared Scallop Salad with Roasted Goat Cheese***  15
Spinach, torn prosciutto, sliced red onion, roasted goat cheese, grapes, lemon aioli, champagne-herb vinaigrette, balsamic reduction.
- The Wedge Salad**  14
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Stella bleu cheese dressing.



Abundantly Flavorful. Incredibly tender. Naturally juicy
The Certified Angus Beef® brand is Angus beef at its best®

ENTRÉES

- Pumpkin Seed-Encrusted Mahi*** 29
Black eye pea cake, wilted greens, basil crab mignonette.
- Braised Short Ribs**  30
Certified Angus Beef* short ribs, buttermilk mashed potatoes, country green beans with applewood smoked bacon, crumbled bleu cheese, cider braising liquid reduction.
- Grilled Filet Mignon w/Seared Shrimp*** 36
Certified Angus Beef* filet mignon, creamed spinach, gruyere potato cake, Russian tarragon béarnaise. **Add fried lobster tail 14**
- Horseradish-Encrusted Pork Schnitzel** 28
Roasted Brussel's sprouts, applewood smoked bacon, roasted potatoes, kale, sautéed onions, chasseur sauce.
- Steak Havana***  29
Flat iron, curry cauliflower, zucchini, squash, spinach, roasted Yukons, Cuban chimichurri.
- Grilled Chicken with Orzo** 26
Wilted arugula, zucchini, corn, crumbled goat cheese, meyer lemon vinaigrette.
- Oven Roasted Salmon*** 28
Black truffle mashed potatoes, roasted leek sauce, asparagus, fried leeks.
- Seared George's Bank Scallops***  32
Lobster and pea risotto, honey-glazed baby carrots, lobster carrot butter.
- Local Flounder** 29
Cornmeal-encrusted fresh local Flounder, pepper jack cheese grits, crawfish Creole, fried okra.
- Pan-Seared Lobster, Shrimp & Scallops** 32
Sundried tomatoes, scallions in parmesan béchamel over fettuccine.
- Herb-Encrusted Grouper** 32
Paprika-roasted Yukon Golds, sautéed spinach, caper-brown butter.
- 217 Eggplant Treasure Chest** 28
Local shrimp, scallops, Grouper in basil-parmesan cream sauce over fried eggplant.



South Carolina Chef Ambassador 2017**

Co-Owner Chef Adam Kirby**
Co-Owner Anne Hardee
General Manager Shawn Small



Sous Chef Elvis Xhani
Sous Chef Raiford King
Manager Peta Dabrowski

VISIT OUR SISTER RESTAURANT RUSTIC TABLE

Please notify your server in advance if you have certain allergies, so that we may take extra care in preparation.



Gluten Friendly

Additional 2.00 for Substitutions

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The immediate consumer or purchaser must be 18 years of age or older and notified in advance