



START HERE

- Calamari Puttanesca lightly seared with kalamata olive, capers, kale and a tomato tapenade
- Price Edward Island Steamed Mussels with roasted garlic and herbs with crostinis
- Lobster "Mac-n-Cheese" baked with gruyere, germont white and sharp cheddar cheeses, with nutmeg béchamel
- Braised Pork Belly cucumber & apple slaw with a soy glaze
- Wild Mushroom Risotto truffle, cracked pepper, olive oil, balsamic reduction and parmesan
- Jumbo Shrimp Cocktail classic shrimp cocktail with house made tanqueray cocktail sauce
- Roasted Sweet Red Beets and Arugula Salad pecan crusted goat cheese and port balsamic reduction
- Spring Greens the CQ's Way grape tomatoes, cucumbers, carrots and white balsamic vinaigrette
- Caprese vine ripened tomatoes, fresh mozzarella, baby greens, shaved red onions, pesto and port balsamic reduction

ENTREES

- Roasted Bone-In Chicken Breast prestige farms herb marinated, chef whipped potatoes, baby carrots, haricot vert, patty pans & herb jus
- Loch Duart Salmon pan seared, cream leek risotto, baby carrots and tomato compote
- Seared Ahi Tuna sesame crusted and pan seared with a edamame hummus, vegetable slaw, pickled ginger and ponzu sauce
- Grilled Cobia coconut jasmine rice, patty pans, baby carrots, pineapple salsa and mango sabayon
- Crab Cakes lump crab, CQ's succotash with corn, edamame red onions, tomatoes, tri bell peppers, spinach and classic remoulade
- CQ's Lobster Pasta sautéed spinach, grape tomatoes with boursin soubise over campanelle pasta
- "Butcher Block" Prime Pork Chop house bacon, red skin potatoes, caramelized onions, glazed apples, haricot vert and a mustard demi glace
- Prime 16oz. Ribeye chef whipped potatoes, baby carrots, haricot vert & caramelized onions
- Grand Marnier Braised Short Ribs whipped potatoes, sautéed spinach, pepperade, and a jus reduction
- Grilled Shrimp jumbo shrimp, zucchini, squash, tomatoes, spinach, red bliss potatoes, and a classic beurre blanc

END HERE

- Crème Brule classic and distinctive
- Dark Chocolate Bourbon Pecan warm bourbon pecan filing with little bits of dark chocolate
- Peanut Butter Chocolate Ganache Pie light, fluffy and full of flavor
- Warm Bread Pudding today's favorite

***MENU AND PRICING
SUBJECT TO CHANGE**

**HARBOUR TOWN | 140 LIGHTHOUSE ROAD | 843.671.2779 | WWW.CQSRESTAURANT.COM
EARLY DINING 5-5:30 | SPRING/SUMMER HOURS 5-9:30 | FALL/WINTER HOURS 5-9**