



LINKS

AN AMERICAN GRILL

APPETIZERS

Jumbo Lump Crab Cake 16

tomato and okra, chow chow, benne seeds

Yellowfin Tuna Carpaccio 16

grapefruit and orange, Castelvetro olives, Calabrian chili, scallion

Three-Flavored Lobster 20

tempura lobster tail, herb salad, tamarind chili sauce

Jumbo Shrimp Cocktail 16

cocktail sauce, chow chow tartar, lemon

Fritto Misto 18

flash fried, shrimp, calamari, oysters, lemon, seasonal vegetables, chow chow tartar

Prosciutto and Burrata 17

stone fruit compote, vincotto, foccacia

FRESH SHUCKED OYSTERS

East Coast Oysters on the Half Shell

half dozen / dozen
mignonette, horseradish
Mkt

BUTCHER'S SELECTION

Links signature cuts

Filet Mignon

petite 38 | Links cut 46

Bone-In Ribeye 22 oz 58

Links Bar Steak 32

Slow-Roasted Prime Rib

12 oz 36 | 16 oz 45

subject to availability

New York Strip 12 oz 42

Duroc Pork Chop 36

select one sauce and one side

SAUCES

Brandy Peppercorn
Bordelaise
Horseradish Mousse
Bearnaise

additional sauce 3

SIDES

Mushrooms and Taleggio
Beer-Battered Onion Rings
Creamed Spinach
Macaroni and Cauliflower Gratin
Broccolini Bagna Cauda
Whipped Potatoes
Side of the Day

additional side 9

ENHANCEMENTS

Jumbo Lump Crab Cake 15
Fried Oysters 14
Grilled Jumbo Shrimp 12
Lobster Tail Mkt

SOUPS AND SALADS

French Onion 9

caramelized onion broth, croutons, Gruyere cheese

Daily Soup 9

seasonal selection

Caesar Salad petite 8 full 12

romaine, challah croutons, parmigiano, traditional dressing

Wedge Salad petite 9 full 13

bacon, radish, cherry tomatoes, hard-boiled egg, cucumber, scallion, avocado, buttermilk blue cheese dressing

Roasted Beet Salad 14

mixed greens, orange segments, pickled fennel, feta cheese, citrus basil vinaigrette

CHATEAUBRIAND

130

Classic Caesar Salad

romaine, challah croutons, parmigiano, traditional dressing

Chateaubriand

center-cut tenderloin of beef, mushrooms, bordelaise, choice of two sides

Knickerbocker Glory

rum raisin caramel
vanilla ice cream
banana creme patisserie
honeycomb brittle

ENTREES

Beef Short Rib "a la Mode" 32

whipped potatoes, "pot roast vegetables", horseradish mousse, hazelnut jus

Lobster Risotto 38

cold water lobster tail, grilled asparagus and zucchini, pickled shallots, preserved lemon, herb salad

Chicken Fricassee 26

brick-pressed half chicken, roasted mushrooms, field peas, braised escarole, preserved Meyer lemon, pan jus

Yellowfin Tuna "Huli Huli" 34

short-grain rice, salt-baked pineapple, charred broccoli, chili oil, sambal aioli

Sardinian Bolognese 24

house-made pappardelle, saffron, pecorino sardo

Basil Gnocchi 22

house-made ricotta dumpling, pomodoro crudo, mozzarella, eggplant, herbed crumble

Smoked Trout 28

shaved fennel salad, tomato, potatoes, St. John's green sauce

Scottish Salmon 32

whipped Yukon Gold potatoes, broccolini, green goddess hollandaise



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SIGNATURE COCKTAILS

Links Old Fashioned 18

Woodford Private Reserve "Sea Pines Batch No. 1", maple syrup
Bittermilk No. 6, cinnamon stick

Honey Ginger Mule 14

Tito's Handmade Vodka, house-made honey syrup, grapefruit
ginger beer, ginger zest, rosemary

Corpse Reviver 18

Bombay Sapphire Gin, Lillet Blanc, Cointreau, Lucid Absinthe
fresh lemon juice

Aged Cohiba 16

BACARDÍ Gran Reserva Diez 10 yr rum, smoke, bitters, cane syrup

The Guadalajara 14

Illegal Mezcal, guava, fresh jalapeño, lime, salt rim

Malted Palmer 18

Woodford Reserve Straight Malt, molasses, fresh lemon
mint, club soda

Classic Rye Manhattan 18

Russell's Reserve 6 yr rye, Dolin sweet vermouth, bitters
Bordeaux cherry

Cucumber Elderflower Collins 13

Hendrick's Gin, St Germain, house-made honey syrup
fresh lemon juice, muddled cucumber, club soda

Fresh Fruit Mojito 13

BACARDÍ Superior Rum, seasonal fresh fruit, fresh mint
cane syrup

Raspberry Lavender Spritzer 15

Grey Goose Vodka, house-made lavender syrup, fresh raspberry
fresh lime, club soda

WINES BY THE GLASS

Featured Wines of the Month

Chardonnay, Highlands 41, Paso Robles, CA 10 38

Darkness Red Blend, Highlands 41, Paso Robles, CA 12 42

Sparkling Wine

Gloria Ferrer, Brut, Sonoma, CA, NV 12.50

Avissi Prosecco, DOC, Veneto, IT, NV 10.50

Chardonnay

Château de la Greffière, Burgundy, FR 16.50

Kendall-Jackson, Vintner's Reserve, CA 12.50

William Hill, Central Coast, CA 10.50

Rombauer, Napa Valley, CA 26

Pinot Grigio/Pinot Gris

The Sea Pines Resort Private Label, CA 10

Alverdi, Pinot Grigio, Molise, IT 9

Sauvignon Blanc

Tuck Beckstoffer, Est. 75, St. Helena, CA 10.50

13 Celsius, Marlborough, NZ 11

Alternative Whites

Picpoul de Pinet, Gérard Bertrand, Languedoc, FR 9

Grüner Veltliner, LAURENZ V., AT 10.50

Riesling, Nik. Weis, Urban, Mosel, DE 11

Rosé, Jean-Luc Colombo, Cape Bleue, FR 11.50

CRAFT BEERS

Jack's Hard Cider 8.50

Atomic Dog - Gettysburg, PA

Ellie's Brown Ale 8

Avery Brewing Co. - Boulder, CO

Hazelnut Brown Ale 8

River Rat Brewing Co. - Columbia, SC

Astronaut Sauce IPA 8.50

River Rat Brewing Co. - Columbia, SC

Stone IPA 8

Stone Brewing - Escondido, CA

One Claw Rye Pale Ale 8

Westbrook Brewing - Mount Pleasant, SC

White Thai Belgian Witbier 8

Westbrook Brewing - Mount Pleasant, SC

Merlot

Peirano Estate, Six Clones, Lodi, CA 10.50

Zinfandel

Alexander Valley Vineyards, Redemption, Sonoma, CA 12.50

Pinot Noir

A to Z, Willamette Valley, OR 13

Meiomi, Monterey/Santa Barbara County, CA 15

Louis Latour, Bourgogne, AOC, Burgundy, FR 16.50

Cabernet Sauvignon

The Sea Pines Resort Private Label, Paso Robles, CA 12

Oberon, Napa Valley, CA 14.50

Beringer, Knights Valley, Sonoma, CA 16.50

Michael Mondavi Family, Emblem, Napa Valley, CA 20

Alternative Reds

Grenache/Syrah, M. Chapoutier, Côtes-du-Rhône, FR 10

Sangiovese, Tenuta Sassoregale, Tuscany, IT 11

Petite Sirah/Petit Verdot, Michael David, Lodi, CA 12.50

Bordeaux, Château Lassègue, Saint Émilion, FR 16.50

DRAFT BEERS

Seasonal Selection 8.50

River Dog Brewing Co. - Ridgeland, SC

Huger Street IPA 9

Palmetto Brewing Co. - Charleston, SC

American Amber Ale 6.75

Yuengling - Pottsville, PA

Lefty Loosey West Coast IPA 9

Revelry Brewing Co. - Charleston, SC

American Pale Ale 5.50

Michelob ULTRA - St. Louis, MO

Belgian Pilsner 8.50

Stella Artois - Belgium

Lighthouse Blonde Ale 8.50

River Dog Brewing Co. - Ridgeland, SC

Fallen Oak Lager 8.50

Southern Barrel Brewing Co. - Bluffton, SC