



radius10

**starts**

- biscuits & cornbread - 4
- focaccia- tomato, onion, & feta - 4
- flatbread, hummus & olives - 4

**first courses**

- tuna tartare- 12
  - tomato fennel jus & avocado sorbet
- fried calamari - 11
  - fennel, sweet onion, lemon caper aioli
- mixed greens- 8
  - tomato, english cucumber, red onion, goat cheese, lemon garlic vinaigrette
- shellfish trio- 15
  - scallop ceviche, lump crab salad & jumbo shrimp
- “caesar”- 10
  - crispy romaine, buttery garlic crouton, cherry tomato, reggiano & black pepper anchovy dressing
- margherita pizza- 11
  - tomato puree, fresh mozzarella, torn basil- add sausage or soppresata- 2
- kobe beef short ribs- 15
  - black truffle grits, sweet onion compote, natural jus
- “escargot”- 13
  - basil fed snails, pain rustic, morel mushrooms & parsley lemon puree
- lobster pizza- 16
  - basil pesto, roasted corn salad, goat cheese & pancetta
- arugula salad- 10
  - candied walnuts, shaved pears, crumbled gorgonzola cheese & grilled pear vinaigrette
- general brumm’s chicken- 11
  - sticky rice, scallions & spicy sweet sour

**entrees**

- hawaiian ahi tuna- 29
  - szechwan stir fry of green beans, shiitake mushrooms, peppers & spicy sambal cilantro vinaigrette
- “low country” shrimp & scallops- 28
  - creamy grits, asparagus, chanterelle roasted corn ragout
- market fish- 29
  - chef’s daily preparation
- hawaiian escolar- 26
  - coconut risotto, fresh water chestnuts, orange spiced black tea broth, citrus crab salad & jalapeno oil
- hand cut fettuccine 25
  - spring onion, asparagus, wild mushroom ragout, truffle & reggiano
- rack of lamb- 28
  - five spice crust, sweet sour eggplant, bok choy & curried cauliflower coconut puree
- 12oz pork chop- 29
  - bacon cheddar grits, dave’s spring onion ragout & bourbon molasses glaze
- roasted chicken- 24
  - french fried haricot vert & truffle dipping sauce
- 7oz center cut filet- 32
  - blue cheese walnut crust, red wine shallot mashed potatoes & pear bordelaise

**sides**

- country ham & white cheddar “tater tots”- 5
- french fried haricot vert- 5
- mac & cheese- 6

**radius10 uses zero trans fats for frying  
all of our fish comes from responsibly managed sustainable fisheries**