

Bites

Blackened Blue Crab Claws.....	9
Lobster Deviled Eggs.....	12
Shrimp Cocktail.....	16
Chilled Lobster Rolls.....	20
1/2 lb Snow Crab Legs.....	20
Hot Crab Dip.....	14

Towers

*Served with Old Bay Fried Saltine Crackers,
drawn butter, Alabama White sauce, toasted baguette*

Petite Chilled Seafood.....	42
<i>4 jumbo shrimp, trout rillette, blackened blue claws, 2 petite lobster rolls</i>	
Grand Crab Fest.....	76
<i>blackened blue claws, 3 jonah jumbo claws, 1lb snow crab legs, 4 housemade rangoon, hot lump crab dip</i>	
Imperial Crab Fest.....	118
<i>blackened blue claws, 5 jonah jumbo claws, 1 & 1/2lb snow crab legs, 4 shrimp & crab rolls, 7 housemade rangoon, hot lump crab dip</i>	

Choice of Snow Crab Seasoning

Maryland
Natty Boh, Old Bay, celery, lemon

Cajun
Zatarain's, creole spices, garlic

Garlic Lemon
white wine, lemon, celery, onion

Dinner

BITES

French Onion Dip <i>caramelized vidalias, sherry, Worcestershire, chive, fried saltines.....</i>	9
Crispy Goat Cheese Puff <i>spinach, roasted bell pepper, poblano cream.....</i>	12
Ham & Cheese Croquettes <i>Parisian cured ham, gruyere, chive, dijonaise.....</i>	11
Garlic & Thyme Tenderloin Skewers <i>horseradish sauce.....</i>	15

SMALL PLATES

Cast Iron Feta <i>whiskey barrel aged, oregano, blistered tomato, grilled ciabatta.....</i>	13
Baby Gem Salad <i>watermelon radish, shaved fennel, petit basque, creamy dill dressing.....</i>	13
Caramelized Leek Tart <i>pernod cream, crispy gaufrettes.....</i>	10
Housemade Crab Rangoon <i>Alaskan snow crab, cream cheese, tamari, honey-sriracha sauce.....</i>	12
Pan Seared Scallops <i>Congaree Milling yellow hominy grits, pickled onion, grilled scallion aioli.....</i>	19

MAINS

Oyster Mushroom Risotto <i>blue oyster mushroom, Arborio, white wine, parmesan.....</i>	17
<i>*seared scallops +15</i>	
Pan Seared Atlantic Rockfish <i>Carolina gold rice middlins, shitake, miso fumet.....</i>	26
Crispy Skin Duck Breast <i>parmesan spätzle, roasted brussels, duck jus.....</i>	32
Beef Wellington <i>butter leeks, fingerling potato, black truffle jus.....</i>	28
Roseda Farm Grass Fed NY Strip 14oz <i>roasted brussels sprouts, fingerling potato.....</i>	39
Fish Collar of the Day <i>smoked tomato puttanesca, crispy caper, yellow hominy grits (limited availability).....</i>	37
Fish & Chips <i>IPA battered Atlantic cod, tartar sauce, malt vinegar.....</i>	20
Smashed Wagyu Burger <i>caramelized onions, American cheese, burger sauce, old bay fries.....</i>	16
<i>*bacon +2 *Impossible patty +2</i>	

2024 Recovery Surcharge

The Imperial has been operating with immense business cost increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on all checks. It is our hope that this will only span the first half of 2024. We greatly appreciate your continued patronage & support.

PREMIER DRAMS & SAMS

Chef's newly created sandwiches that pair perfectly with our now open Bottle Shop of Spirits!
Available for dine in or take out

Brie Grilled Cheese 13
*St. Stephen brie, honeycrisp apple,
caramelized onion, fig jam, country bread*

Filet O' Fish 15
*IPA battered Cod, housemade tartar,
shredded lettuce, pickle relish*

Fried Chicken 16
pickle brined thigh, hot mayo, pickle

Cubano 16
*roasted pork shoulder, cured ham,
spicy mustard, pickle, Swiss*

Imperial Dip 17
*marinated & roasted chuck roll,
swiss, horsey sauce, au jus*

Soft Shell Crab 22
*tempura fried soft shell,
pickled slaw, spicy mayo*
**served with choice of
old bay fries or mixed greens*

Extras

Parker House Rolls.....7
fennel honey butter, maldon salt

Sauteed Brussels Sprouts.....8
garlic, shallot, lemon vinaigrette

Yellow Hominy Grits.....8
parmesan, chive

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness