

## 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.....	15

## 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 &amp; 1/2lb snow crab legs, 4 shrimp &amp; 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>	16

## 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 Golden Tilefish <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 & 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*

*\*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*