



THANKSGIVING *grand buffet*

SEAFOOD STATION

Jumbo Shrimp Cocktail (GF) - House Cocktail, Roasted Garlic Aioli
Cold Crab Claws (GF) - Mustard Aioli
Roasted NC Oysters (GF) - Rouille, Parmesan
Mini Crab Cakes - Chili-Lime Aioli
Calamari, Shrimp, and Octopus Salad (GF)
Low Country Oyster Stew - Popcorn Rice, Sofrito

CARVING STATION

Prime Rib* (GF) - Herb-Crusted, Au Jus, Horseradish Cream Sauce
Joyce Farms Roasted Whole Turkey (GF)
Joyce Farms Confit Turkey Breast (GF)
Pork Tenderloin (GF) - BBQ Spice, Cherry Mostarda
Spiced Ham (GF) - Pineapple, Brown Sugar
Classic Gravy & Cranberry Relish

SALADS & MORE

Panzanella Salad (V) - Tomato, Cucumber, Fresh Mozzarella,
Charred Red Onion, Peppers, Basil, White Balsamic Vinaigrette
Kale Salad (V) - Creamy Caper Dressing, Sun-dried Tomatoes, Croutons
Goat Cheese Salad (V/GF) - Mixed Greens, Radish, Pumpkin Seeds,
Sunflower Seeds, Beets, Carrot Turmeric Vinaigrette
Antipasto Platter (GF) - Artisan Meats & Cheeses, House Made Jams, Candied Nuts, Pickles
Seasonal Fruit Platter (VG/GF)
Broccoli Salad (GF) - Pancetta, Radish, Bleu Cheese, Red Wine Vinaigrette

SIDES

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| Smashed Yukon Gold Potatoes (V/GF) | Collard Greens (GF) |
| Smashed Sweet Potatoes (V/GF) - Maple Butter | Creamy Cavatappi Mac & Cheese (V) |
| Oyster Corn Bread Stuffing | Garlic Green Beans (V/GF) |
| Smoked Squash Polenta (V) - Brown Butter, Pine Nuts, Herbs | Warm Potato Salad (V/GF) - Mustard, Scallion |
| Classic Sausage Stuffing - House Made | Mushroom Bread Pudding - Parmesan |
| Cauliflower-Fennel Gratin (V/GF) | Wild Rice (VG) - Drunken Cherries, Mint |

ASSORTED DESSERTS

V - vegetarian | VG - vegan | GF - is or can be gluten free

*Menu items subject to change based on availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.

eAST
Oceanfront Dining