

HERE AT CHIVE

ENJOY

THE MOST AMAZING

FOOD

IN STYLE

WITH COLD PLATES

TANTALIZING PING

AND A SUCCULENT

RAW BAR

HANDCRAFTED FOR YOU



PING

Asian inspired, slow cooked, grilled delicacy

SQUID	12
QUAIL	13
OCTOPUS	13
PRAWN <i>(head on)</i>	15
SCALLOPS	15
LOBSTER	15
STEAK <i>Grassfed from Hunter Cattle</i>	15
LAMB <i>Grassfed from Hunter Cattle</i>	18
BUFFALO	17
WAGYU KOBE STEAK	19
SUGGESTED WINE PAIRING: HOB NOB PINOT NOIR	

RAW BAR/COLD PLATES

SASHIMI*	16
Chef selection	
SUGGESTED WINE PAIRING: MASO CANALI PINOT GRIGIO	
TUNA CEVICHE*	16
Assorted fresh fruit, avocado, sesame seed on top of seaweed salad	
SUGGESTED WINE PAIRING: MONTINORE "BOREALIS" WHITE BLEND	
SHRIMP COCKTAIL	17
Served with housemade cocktail and horseradish sauce	
SUGGESTED WINE PAIRING: SONOMA CUTRER CHARDONNAY	
LOBSTER ON THE RITZ	19
Lobster cocktail	
SUGGESTED WINE PAIRING: HESS SHIRTAIL CHARDONNAY	
CHILLED OYSTERS*	6PC MP/12PC MP
Seasonal	
SUGGESTED BEER PAIRING: ABITA ANDY GATOR	

* CONSUMING RAW OR UNDER COOKED SEAFOOD, POULTRY OR MEAT CAN INCREASE YOUR RISK FOR FOODBORNE ILLNESS

ENJOY YOUR EXPERIENCE

IN STYLE

WITH APPS, SOUPS AND SALADS

THAT WILL HAVE YOU

PUTTING

ON THE RITZ

APPETIZERS

STEAMED CLAMS	12
SUGGESTED WINE PAIRING: DIVINING ROD CHARDONNAY	
FRIED CALAMARI / FRIED SHRIMP	13 / 13
SUGGESTED WINE PAIRING: J LOHR FALCON'S PERCH PINOT NOIR	
CHIVE MUSSELS	13
Roasted garlic, leeks, turmeric, fennel, cream, and white wine	
SUGGESTED WINE PAIRING: UPPER CUT SAUVIGNON BLANC	
THE CUTTING BOARD	16
Assorted premium cheese, olives, seasonal fruit served with Savannah Bee Co. honey	
SUGGESTED WINE PAIRING: AMALAYA MALBEC	
LOBSTER AND SHRIMP ROLL	15
Crispy egg roll with lobster and shrimp, pineapple and mango dipping sauce	
SUGGESTED WINE PAIRING: FERRARI CARANO FUME BLANC	
BEEF CARPACCIO	15
Thinly sliced & pan seared, served with ponzu sauce, cucumber, seaweed salad	
SUGGESTED WINE PAIRING: MEIOMI PINOT NOIR	
CHIVE MIXED GRILL FOR TWO	19
Grilled buffalo, prawn, scallop	
SUGGESTED WINE PAIRING: J LOHR FALCON'S PERCH PINOT NOIR	
CHIVE SEA PLATTER FOR 2 OR 4*	59/85
Ocean's finest Selections (Maine Lobster, Clams, King Crab Legs, Mussels, Wild Shrimp, Crawfish)	
SUGGESTED WINE PAIRING: BUTTERFLY KISS PINOT GRIGIO	

SOUPS

SHE CRAB SOUP	11
Hand picked dungeness and blue crab, sherry	
SUGGESTED WINE PAIRING: BUTTERFLY KISS PINOT GRIGIO	
SWEET POTATO AND LOBSTER SOUP	13
SUGGESTED WINE PAIRING: XPLORADOR SAUVIGNON BLANC	

SALADS

JAPANESE MUSHROOM SALAD	11
Mizuna, hearts of palms with miso ponzu dressing	
SUGGESTED WINE PAIRING: MASO CANALI PINOT GRIGIO	
CAESAR SALAD	12
Crispy prosciutto, roasted walnuts	
SUGGESTED WINE PAIRING: MERCER CANYONS RIESLING	
MANGO AND ARUGULA SALAD	13
Mango, arugula, avocado, cucumber, roasted walnuts	
SUGGESTED WINE PAIRING: SEAN MINOR SAUVIGNON BLANC	

ADD SIDE SALAD WITH YOUR ENTRÉE FOR \$7

*CONSUMING RAW OR UNDER COOKED SEAFOOD, POULTRY OR MEAT CAN INCREASE YOUR RISK FOR FOODBORNE ILLNESS

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. A SERVICE GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE. A \$25 CAKE FEE WILL BE APPLIED TO ANY OUTSIDE DESSERT. OUR CORKAGE FEE IS \$35.

ITS THE

BEE'S KNEES

THE CATS PAJAMAS

PLATES

THAT WILL BLOW YOUR MIND

SALMON 14 S/20 L
Served over spring mixed salad

SUGGESTED WINE PAIRING: XPLORADOR SAUVIGNON BLANC

FLOUNDER & CRAB 15 S/20 L
Served over sauteed spinach with lowcountry chive oil

SUGGESTED WINE PAIRING: MONTPELLIER CHARDONNAY

CRAB CAKE 15 S/20 L
Mother of crab cake, fried green tomato

SUGGESTED WINE PAIRING: J LOHR RIVERSTONE CHARDONNAY

STRIPED BASS 15 S/22 L
Pan seared drizzled with red curry sauce

SUGGESTED WINE PAIRING: SEAN MINOR SAUVIGNON BLANC

OCEAN'S 5 16 S/20 L
Gang Phet Talay, noodles, clams, mussels, shrimp, scallops, crab

SUGGESTED WINE PAIRING: MÖNCHHOF RIESLING

STUFFED STRIPED BASS 16 S/24 L
Sea bass stuffed with hand-picked crab meat

SUGGESTED WINE PAIRING: MERCER CANYONS RIESLING

DUNGENESS CRAB 17
Hand-picked Dungeness crab, avocado, seasonal fruit, mint-seed

SUGGESTED WINE PAIRING: MÖNCHHOF RIESLING

LOBSTER & EDAMAME RISOTTO 18 S/30 L
SUGGESTED WINE PAIRING: HESS SHIRTAIL CHARDONNAY

PRAWN RISOTTO 19
Grilled prawns, shittake mushrooms, edamame, asparagus, cherry tomatoes

SUGGESTED WINE PAIRING: HESS SHIRTAIL CHARDONNAY

CHILEAN SEA BASS 20 S/30 L
Pan seared on top of tomato spinach orzo

SUGGESTED WINE PAIRING: SONOMA CUTRER CHARDONNAY

SEA SCALLOPS 25
Pan seared, seasonal veggies

SUGGESTED WINE PAIRING: SEAN MINOR SAUVIGNON BLANC

AHI TUNA* 29
Pan seared tuna over a bed of sautéed spinach with red curry, yellow curry, and lemon caper sauce

SUGGESTED WINE PAIRING: MEIOMI PINOT NOIR

ALASKAN KING CRAB 49 S/69 L
SUGGESTED WINE PAIRING: BUTTERFLY KISS PINOT GRIGIO

FREE RANGE CHICKEN BREAST 19
Grilled Airline chicken with red curry and seasonal veggies

SUGGESTED WINE PAIRING: SEAN MINOR SAUVIGNON BLANC

ALL NATURAL PORK TENDERLOIN 19

SUGGESTED WINE PAIRING: HAYMAN AND HILL CABERNET

FILET MIGNON 20 S/30 L
Grassfed beef from Hunter Cattle

SUGGESTED WINE PAIRING: J LOHR SEVEN OAKS CABERNET

MISO MARINATED DUCK BREAST 21
Marinated and served over veggies

SUGGESTED WINE PAIRING: HOB NOB PINOT NOIR

LAMB CHOP 29
Hunter Cattle grassfed, grilled with red curry sauce

SUGGESTED WINE PAIRING: DELAS COTES-DU-RHONE

BUFFALO TENDERLOINS 29 S/39 L

SUGGESTED WINE PAIRING: MARIO PERELLI CABERNET SAUVIGNON

* ALL MEAT DISHES COME WITH RISOTTO OR SEASONAL VEGGIES

* CONSUMING RAW OR UNDER COOKED SEAFOOD, POULTRY OR MEAT CAN INCREASE YOUR RISK FOR FOODBORNE ILLNESS



A GLASS OF
WINE
CAREFULLY SELECTED
TO COMPLIMENT
THAT DISH