Raw and Chilled Seafood

JUMBO SHRIMP COCKTAIL $18
JUMBO LUMP CRAB COCKTAIL $18
OYSTERS ON THE HALF SHELL* ½ DOZEN OR DOZEN MP
Duet of East Coast oysters
CHILLED LOBSTER TAILS $38
Three 4 oz. split tails, drawn butter
HALLS SEAFOOD TOWER FOR TWO $49 FOR FOUR $98
Oysters, shrimp, lobster tail

Soups and Appetizers

SHE-CRAB SOUP CUP $8 BOWL $12
CHOPHOUSE ONION SOUP $12
OYSTERS ROCKEFELLER $18
LUMP CRAB CAKE $18
Roasted corn salsa, pickled green tomato relish, smoked paprika crema
SPICY SHRIMP $16
Fresh pineapple chili-garlic sauce
FRIED CALAMARI $15
LOWCOUNTRY FRIED GREEN TOMATOES $16
Crab, shrimp, bacon succotash
TUNA TARTARE* $18
Avocado, corn tortilla, chipotle crema
PRIME STEAK TARTARE* $15
Served with quail egg and gaufrette crisps
THE BACON STEAK $15
STUFFED MUSHROOMS $14
Prosciutto and fontina stuffed mushroom caps

Salads

SIMPLE GREENS $11
Field greens, goat cheese, spiced pecans, sherry-honey vinaigrette
HALLS CHOP SALAD $12
Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-butter milk dressing
CAESAR SALAD $10
Romaine hearts, house-made croutons, fresh-grated Parmesan, white anchovies, slaved prosciutto
WEDGE SALAD $11
Iceberg lettuce, smoked bacon, blue cheese, avocado
ROASTED BEET SALAD $13
Spiced cashews, orange supremes, chèvre, finished with local honey
BURATTA SALAD $16
Heirloom tomatoes, arugula pesto, balsamic reduction

Seafood

AHI TUNA* $36
Seared Ahi tuna, baby arugula, olives, Marcona almonds, citrus-anchovy butter sauce
PAN-SEARED SCALLOPS* $36
Pan-seared Nantucket diver scallops, lemon beurre blanc, vegetable risotto, caviar
WILD SALMON* $32
Blackened cedar plank salmon, cucumber yogurt dill sauce
SHRIMP & GRITS $29
Jumbo shrimp, tasso ham gravy, peppers, onions, stone-ground grits
FLOUNDER $35
Crab and Parmesan-encrusted flounder, lemon-caper butter, cucumber, radish, local honey
LOBSTER THERMIDOR $64
Whole, stuffed, 1½ pound Maine lobster, mushrooms, sherry cream, manchego cheese, wilted spinach
All of Halls’ steaks are cut from USDA Prime beef, flown in from Allen Brothers of Chicago, and wet or dry aged for the ultimate tenderness, juiciness and flavor.*

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**WET AGED**

**FILET MIGNON**
- The finest tenderloin cuts available

<table>
<thead>
<tr>
<th>Petite Cut, 9 oz</th>
<th>Prime Cut, 12 oz</th>
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<td>$44</td>
<td>$56</td>
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**BONE-IN FILET MIGNON, 14 oz**
- Exceptionally rare cut, succulent and tender

- $68

**NEW YORK STRIP, 16 oz**
- Classic steak-lover’s steak with fine, silky texture

- $58

**RIB EYE, 16 oz**
- Distinguished by rich marbling and the natural flavor kernel

- $51

**BONE-IN RIB EYE, 20 oz**
- With rich marbling that slowly melts and bastes the meat

- $56

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**PRIME RIB**

**RED’S PORTERHOUSE**
- Dry aged cut includes entire sirloin strip and tenderloin filet

| Red’s Porterhouse, 26 oz | $96 |

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**DRY AGED**

**RIB EYE, 16 oz**
- For true steak connoisseurs

- $58

**KANSAS CITY BONE-IN STRIP, 20 oz**
- Thickly cut and firm; serious steak lovers savor this cut

- $69

**TOMAHAWK RIB EYE, 34 oz**
- A graceful, arched rib bone sets off this extremely tender steak

- $98

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**GRASS FED**

**FILET MIGNON, 6 oz**
- 100% grass fed with an exquisite flavor profile

- $48

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**WAGYU**

**JAPANESE A5 WAGYU FILET**
- Experience the inimitable marbling and sought-after flavor that is Japanese beef (2 oz. minimum)

- $29/oz

**AMERICAN MISHIMA WAGYU FLAT IRON STEAK, 12 oz**
- Intricate marbling, rich buttery flavor, carved

- $65

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**CHOPS**

**VEAL CHOP**
- 16 oz cut, frenched rib chop, arugula salad, cherry tomatoes

- $49

**RACK OF LAMB**
- Carved, full rack, rosemary-roasted fingerling potatoes

- $57

**BERKSHIRE BROILED PORK CHOP**
- Apple-mustard glazed, heritage chop, brown sugar-baked Sea Island Red Peas, charred broccoli, bacon-bourbon jus

- $34

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**ACCOMPANIMENTS**

**CREAMY GORGONZOLA**
- $8

**OSCAR STYLE**
- Jumbo crab, asparagus, hollandaise

- $22

**SAUTÉED MUSHROOMS AND ONIONS**
- $8

**LOBSTER TAIL, 10 oz**
- Broiled

- $27

**SEALED FOIE GRAS**
- $22

**BLACK TRUFFLE BUTTER**
- $11
On the Other Hand

**Manchester Farms Quail**  $26
Pepper jack grits, sweet and sour collard greens, roasted gravy

**Maple Leaf Farms Braised Duck**  $29
Braised, semi-boneless, ½ duckling, tomatoes, roasted fingerling potatoes, haricots verts

**Grilled Vegetable Ravioli**  $32
Peppers, mushroom, onion, carrot, asparagus, Buratta cheese, tomato-cream sauce

Signature Sides

**Sweet and Sour Collard Greens**  $12

**Pepper Jack Creamed Corn Skillet**  $14

**Lobster Mac ‘N Cheese**  $20

**Pancetta-Roasted Brussels Sprouts**  $14

**Shrimp and Grits Skillet**  $18

**Loaded Mashed Potatoes**  $12

**Wild Mushroom Risotto**  $14
Cream, Parmesan, herbs, truffle butter

Sides

**Sides** $9 each

- Creamed Spinach
- Mashed Potatoes
- Pepper Jack Grits
- Sautéed Mushrooms
- Spinach, Garlic and Olive Oil
- Asparagus with Hollandaise
- Broccolini
- Mac ‘N Cheese
- Onion Rings or Straws
- Loaded Jumbo Baked Potato
- Parmesan-Truffle French Fries
- Cornmeal-Fried Okra
- Sweet Potato French Fries

Sauces

**Sauces** $3 each

- Béarnaise
- House Worcestershire
- Peppercorn-Brandy
- Red Wine Bordelaise
- Halls Steak Sauce

Steak Temperatures

- Rare Cool - Red Throughout, Cool Center
- Rare Warm - Red Throughout, Warm Center
- Medium Rare - Hot Red Throughout
- Medium - Hot Red Center, Pink to Edges
- Medium Well - Light Pink to Center
- Well - No Pink at All

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*
Halls Chophouse is proud to display on the walls of our dining areas selected pieces from our private collection of wildlife art created by artists of the Southeastern Wildlife Exposition (SEWE), hosted in downtown Charleston every February. The largest event of its kind in the U.S., SEWE is an annual three-day celebration of wildlife and nature through fine art, conservation, education and sporting demonstrations. Learn more at sewe.com.

HALL MANAGEMENT GROUP INCLUDES THESE FINE RESTAURANTS UNDER THE CULINARY DIRECTION OF CORPORATE EXECUTIVE CHEF MATTHEW NIESSNER:

- Halls Chophouse, Charleston, SC
- Halls Chophouse, Greenville, SC
- Halls Chophouse, Columbia, SC
- Halls Chophouse, Nexton, SC
- High Cotton, Charleston, SC
- Slightly North of Broad, Charleston, SC
- Rita’s Seaside Grille, Folly Beach, SC
- Halls Signature Events, Charleston, SC
A Family Experience

Halls Chophouse is a family inspiration that has taken shape over many years. With extensive experience in the hospitality industry, the Hall Family values the importance of true hospitality and comfort. With an experienced team from the kitchen to the dining room, Halls Chophouse offers superior dishes, service, and an atmosphere that will entice our guests to stay, enjoy, and come back time and again.

Bill Hall, Sr. has spent more than 50 years operating hotels and restaurants, starting his hospitality career in San Francisco, his hometown. From there he moved to Washington D.C. where he met, and then married, Jeanne Lamond from Chevy Chase, Maryland, his bride of 46 years. Together they went to Pinehurst, North Carolina to run the Carolina Hotel and Country Club and from there made career moves to Hilton Head Island, South Carolina, Napa Valley and Pebble Beach in California. Bill has also managed several luxurious venues of the Ritz-Carlton Hotels in Laguna and Pasadena, California and Naples, Florida, then moving to The Cloister at Sea Island, Georgia and Vail Resorts in Colorado. The Halls were drawn to the charms of Charleston when their daughter Stacey was earning her degree at The College of Charleston. Sons Tommy and Billy are native South Carolinians born in Beaufort. Tommy Hall, a Clemson graduate, has spent more than 18 years in the restaurant business. He joined the team after six years as General Manager with Del Frisco’s Double Eagle Steak House in Dallas. Billy Hall graduated cum laude from Mississippi State University and has worked in the hotel and restaurant businesses throughout his life. He joined the family in Charleston after 12 years as an executive in sports management with Major League Baseball, Major College Football and the National Football League.

Executive Chef Adam Jakins

As an early teen in Washington, D.C., Chef Adam was inspired with the idea of a culinary career while working after school and weekends at the French Confection in nearby Sandy Springs, Maryland. Later, after his professional experience in the front of the house at The Olney Ale House, he made a serious career choice and enrolled at L’Academie de Cuisine in Gaithersburg, Maryland, the premier culinary school in the Washington, D.C. region, recognized as the leader in culinary arts and pastry arts training.

After his graduation, he gained seven years of palate and management experience at Grapeseed in Bethesda, Maryland, known for its outstanding dishes and an extensive wine list, and annually named one of Washingtonian Magazine’s “100 Very Best Restaurants”.

Eight years ago Jakins joined Halls Chophouse as Chef de Cuisine, managing the day-to-day operations of the kitchen and a staff of over 40. As a native of our nation’s capital, and enhanced by his family’s ties to Thailand, he developed a multicultural foundation plus an undying passion for the Washington Redskins.

Halls Chophouse is available for private breakfasts, luncheons and dinners and can graciously accommodate your group.

Need a fabulous gift? Ask your server about Halls Chophouse Gift Cards.

Before placing your order, please inform your server if anyone in your party has a food allergy.