

Tapas

Vegetable Eggrolls 7
sweet chili sauce

Spicy Pork Dumplings 7
ponzu sauce

Tempura Mushrooms 7
House made buttermilk ranch

Cheese Board 12
Chef's selection of cheeses, seasonal fruits & nuts

Smoked Salmon Plate 13
Capers, red onion, cornichons, crème fraiche, toast points

Trio of Dips 10
Lentil Hummus, pimento cheese, smoked
Gouda-caramelized onion queso, warm pita bread

Moroccan Chicken Satays 8
Harissa crema

Trio of Sliders 11
Pimiento cheese, blue cheese and caramelized onions,
Bacon-cheddar, house cut fries

House Cured Pork Belly 10
Warm brussel sprout slaw, apricot jam

Tuna Tartare Tostadas 9
Corn Tortillas, guacamole, chipotle crema

Portabello Mushroom Tart 8
Tomato, zucchini, caramelized onions, fontina cheese

Calamari 9
Fresh calamari, rosemary aioli, classic marinara

Steamed Mussels 10
White wine, garlic, tomatoes, basil

Garlic-Parmesan Fries 6
Rosemary aioli

Macaroni and Cheese

Truffled Macaroni and Cheese 7

Blue Cheese and Bacon 6

Smoked Gouda with Caramelized Onions 6

Chorizo and Pepper Jack 6

From the Garden

Mixed Greens 6
Blue cheese crumbles, grape tomatoes, candied pecans, balsamic dressing

Arugula and Fried Mozzarella 7
Roasted tomato vinaigrette

Warm Sweet Potato Ravioli Salad 9
Mixed greens, goat cheese, candied pecans, sherry vinaigrette

Duck Confit Salad 9
Asian pears, crispy soba noodles, ginger-miso vinaigrette

From the Land and Sea

Sage Roasted Chicken 14
Geechie Boy Gouda cheese grits, chicken demi, collard greens

Drunken Pork Osso Bucco 17
Bourbon braised Pork Shank, collard greens, sweet potato ravioli

Pan Roasted Salmon 18
North Atlantic Salmon, potato gnocchi, arugula, beech mushrooms, truffle butter

Leg of Duck Confit 16
Melted leeks, fingerling potatoes, Asian pears

Steak Frites 16
Grilled Bistro Tender, garlic-parmesan fries, blue cheese-chive compound butter

Filet of Beef 21
Filet mignon, fingerling potatoes, bacon, leeks, bordelaise sauce
Add lump crab or shrimp 6

Wild Mushroom Linguine 13
Mushrooms, arugula, garlic, shallots, white wine
Add chicken or shrimp 6

Fresh Catch Market Price

Monica Farrell Executive Chef

J Paulz accepts Visa, MasterCard, American Express, and Discover A 20% Gratuity will be added to parties of 6 or more.
J Paulz is a proud participant of "Fresh off the Menu" supporting local SC growers

Sushi Menu

Island Roll 9

Tempura-fried shrimp, avocado, cream cheese and toasted sesame seeds, served with a wasabi-ginger aioli sauce

Godzilla Roll 11

Tempura-fried shrimp, scallion, topped with eel, avocado, tempura crunch, masago and special sauce

Budd's Island Roll 10

Tempura-fried shrimp, avocado, cream cheese and toasted sesame seeds, served with a wasabi-ginger aioli sauce topped with Salmon

California Roll 9

Crab, masago, avocado and cucumber, with a spicy chili aioli

Rainbow Roll 11

California roll topped with salmon and tuna, with a sweet soy sauce

BBQ Eel Roll 9

Freshwater eel, cucumber and chives, topped with toasted sesame seeds and sweet soy sauce

Surf and Turf Roll 12

Shrimp, cream cheese and green onion, topped with beef tataki, toasted sesame seeds and a sweet chili sauce and soy

Spider Roll 12

Cornmeal-fried soft shell crab, cucumber, carrot and mesclun greens, served with spicy chili aioli

Philadelphia Roll 9

Smoked salmon, avocado, cucumber and cream cheese, topped with toasted sesame seeds

Crunchy Lady 12

Tuna, cream cheese, avocado and tempura flake, topped with a spicy crab salad, scallions, eel sauce and spicy chili aioli

Dynamite Roll 12

Salmon, tuna, cucumber, wasabico
Cream cheese, tempura fried
And served with a sweet chili sauce

Crunch Roll 8

Shrimp, cream cheese and tempura flake, with a spicy chili aioli

Volcano 11

Lump crab meat, avocado, and cucumber topped with shrimp, crab salad, scallion and spicy chili aioli

Sumo Roll 12

Eel, salmon, tuna, cream cheese, avocado, Spicy chili aioli and eel sauce

Princess Roll 10

Shrimp tempura topped with salmon, tuna and special sauce

Fantasy Roll 11

Tuna, salmon, scallion, hot sauce topped with tuna, crunch, masago and special sauce

Super Crunch Roll 11

Shrimp, tuna, cream cheese and tempura flake, with a spicy chili aioli and a sweet soy sauce

Spicy Tuna Roll 10

Tuna, scallions, avocado and cucumber with a spicy chili sauce

Wasabi-Crusted Tuna 13

Panko-fried, served with a sesame slaw and sweet soy

Mamahoohoo 11

Spicy tuna, scallion with shrimp, lump crab meat, tempura flake, spicy chili aioli & masago

Big Sexy Roll 12

Lump crab meat, eel, avocado, cucumber, spicy chili aioli topped with wasabico and eel sauce

Son of a Beach 11

Crab, greens, avocado, shrimp, tuna, carrots, and cucumbers rolled in rice paper served with a sweet chili sauce

Tuna Melt 10

Tuna, cream cheese, cucumber, green onions, tempura fried, served with spicy chili aioli

Beef Tataki 11

Seared beef, mesclun greens, carrot and red pepper, served with ginger ponzu

Veggie Roll 8

Avocado, asparagus, red pepper, carrot and cucumber, with toasted sesame seeds and eel sauce

Nigiri (2 pcs.) – tuna, eel, salmon, crab 5

Sashimi (4 pcs.) – tuna, eel or salmon, served over seaweed salad 6

Maki- tuna, eel, salmon, crab or shrimp 6

Sides

Steamed Edamame with sea salt 4

Seaweed Salad 4

Salad with Ginger dressing 5