



Raw Bar

Select Oysters on the Half shell

Served with horseradish and cocktail sauce

Mrkt.

Pickled Shrimp

Apple cider vinegar, olive oil, capers, red onion, bay leaf, allspice and celery. Served with Saltines.

12.95

Chilled Seafood Castle & Tower \$65 & \$125

Delicious combination of select oysters, littleneck clams, mussels, Gulf shrimp, snow crab legs, blue crabmeat and lobster tails

Starters

Crispy Fried Calamari

Served with a classic marinara

10.95

Blue Crab Dip

Served chilled with Ritz Crackers

10.95

Southern Style Hushpuppies

Served with house made tri-pepper marmalade

6.95

Spinach & Artichoke Dip

Served warm with grilled pita points

7.95

Ipswich Clam Strips

Zesty caper remoulade

8.95

Fried Green Tomatoes

Sweet corn relish and smoked bacon aioli

7.95

Tuna Tartar

Avocado, lime, cucumber, sliced jalapeño and Benne Wafers

13.95

Jumbo Gulf Shrimp Cocktail

Served chilled with cocktail sauce

4 pc. 13.95

Smoked Salmon Carpaccio

Dill crème fraîche, crispy capers, lemon, olive oil, arugula and red onion

11.95



Soups

Clam Chowder

A New England classic

6.95

Flatbreads

Classic Italian Margherita

Mozzarella, tomatoes and fresh basil

10.95

Local She Crab

Lowcountry style

7.95

Smoked Salmon

House made ricotta, arugula, dill and lemon zest

11.95

Grilled Shrimp

Chimichurri, mozzarella, tomato and aged parmesan

12.95

Salads

Chef's Caesar Salad

Chopped romaine lettuce, shaved parmesan, croutons and house made Caesar dressing

8.95

Mixed Greens Salad

Red wine pickled onions, marinated cucumbers and balsamic cherry tomatoes

7.95

Grilled and Chilled Watermelon Salad

Arugula, feta cheese, marinated tomatoes, mint and chili oil

8.95

Dressings available: Ranch, sesame ginger, honey mustard, lemon vinaigrette

Enhance your salad by adding any of the following items:

Fried Oysters 6.95, Crab Cake 7.95, Grilled Chicken 5.95, Shrimp 7.95, Mahi Mahi 7.95, or Grilled Lobster Tail 9.95

Pastas

Shrimp Scampi

Sautéed shrimp, garlic, tomatoes and white wine served over linguini

21.95

Vegetarian

Seasonal Vegetable Plate

Chef's daily offering of hand selected vegetables from local farmers

17.95

Scallop & Red Pepper Fettuccini

Fresh pasta, calabrian chilies, roasted corn, sherry, tarragon and marinated tomatoes

22.95

Lobster Ravioli

Ravioli served in a vodka cream sauce with tomatoes and spinach

20.95

Executive Chef Rich Demarse



