

Raw Bar

Select Oysters on the Half shell

Served with horseradish and cocktail sauce

Mrkt. **Pickled Shrimp** 12.95

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

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

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

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Crispy Fried Calamari

Served with a classic marinara

10.95

Blue Crab Dip

10.95

Southern Style Hushpuppies

Smoked Salmon Carpaccio

6.95

Served chilled with Ritz Crackers Spinach & Artichoke Dip

Served with house made tri-pepper marmalade

Served warm with grilled pita points

7.95

Ipswich Clam Strips

8.95

Fried Green Tomatoes

7.95

Zesty caper remoulade

Tuna Tartar

Avocado, lime, cucumber, sliced jalapeño and Benne Wafers was

Dill crème fraîche, crispy capers, lemon, olive oil,

13.95

4 pc. 13.95

Jumbo Gulf Shrimp Cocktail Served chilled with cocktail sauce 6 pc. 19.95

Sweet corn relish and smoked bacon aioli







Soups

Flatbreads

6.95

Classic Italian Margherita Mozzarella, tomatoes and fresh basil 10.95

A New England classic

Clam Chowder

Local She Crab

Lowcountry style

arugula and red onion

Smoked Salmon

11.95

7.95

House made ricotta, arugula, dill and lemon zest

Grilled Shrimp

12.95

Chimichurri, mozzarella, tomato and aged parmesan

Salads

Chef's Caesar Salad

8.95

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

Mixed Greens Salad

7.95

Red wine pickled onions, marinated cucumbers and balsamic cherry tomatoes

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

Grilled and Chilled Watermelon Salad

8.95

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

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

Vegetarian

Shrimp Scampi

21.95

Seasonal Vegetable Plate

Chef's daily offering of hand selected

vegetables from local farmers 🕮

17.95

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

Scallop & Red Pepper Fettuccini

22.95

Fresh pasta, calabrian chilies, roasted corn, sherry,

tarragon and marinated tomatoes -

Lobster Ravioli

20.95

Ravioli served in a vodka cream sauce with tomatoes

and spinach

Executive Chef Rich Demarse

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Charleston Creole Shrimp & Grits	21.95
Traditional dish with sweet bell peppers and red onions with our house made Tasso gravy Suggested Wine Pairing: Kaiken Malbec, Argentina - 9	4
Low Country Crab Cakes	24.95
Charleston style crab cakes with corn relish, rémoulade, mac & cheese and grilled asparagus Suggested Wine Pairing: "Conundrum" Napa Valley, California - 12	7.
Grilled Swordfish and Shrimp Etouffee	26.95
Carolina Gold Rice, andouille sausage, okra, tomatoes and fresh herbs Suggested Wine Pairing: Martin Codax Albarino, Spain - 11	E a Vi
Tuna Poke Bowl	22.95
Seasoned Sushi rice, yellowfin tuna, avocado, cucumber and a Ponzu vinaigrette Suggested Wine Pairing: Jovino, Pinot Gris, Willamette, Oregon - 12	
Pecan Crusted Grilled Grouper	25.95
Braised collards, Adluh stone ground grits and green tomato chutney Suggested Wine Pairing: A by Acacia "Unoaked" Chardonnay, California - 9	
Cedar Plank Salmon	23.95
Smashed potatoes and grilled zucchini. Finished with a Sriracha-honey glaze Suggested Wine Pairing: Seaglass Riesling, California - 8	
Fish House Steam Pot Steamed clams, mussels, shrimp, scallops, snow crab legs, Mahi, chorizo, potatoes and corn in a tomato-based broth with grilled sourdough bread Suggested Wine Pairing: "Rickshaw" Pinot Noir, California - 11	27.95
Grilled Mahi Mahi Blue crab, caper brown butter, smashed potatoes and Chef's seasonal vegetable Suggested Wine Pairing: "New Harbor" Sauvignon Blanc, New Zealand - 9	22.95

Saturday	Sunday
Surf & Turf	Snow Crab Legs
Petite filet and lobster tail	Drawn butter, Old Bay
Smashed potato, asparagus	French fries and Slaw
\$28.95	\$22.95
	Surf & Turf Petite filet and lobster tail Smashed potato, asparagus

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Red Wine Braised Short Ribs Sweet potato hash, asparagus tips and cremini mushrooms	20 20 00 00 00 00 0 0 0 0 0 0 0 0 0 0 0	24.95
7oz. Filet Mignon Creamy smashed potatoes, grilled asparagus and a tarragon compound butter	CAMPA	28.95
Buttermilk Southern Fried Chicken "All natural" double breast of chicken, BBQ sauce. Served with Hoppin' John and Co	llard Greens	22.95

Fried Specialties

Served with French fries, hush puppies and slaw

#1	#2	#3	#4
Fried Shrimp	Fried Grouper	Whole Fried Flounder	Fried Shrimp
Fried Oyster	Fried Shrimp	Firecracker Sauce	22.95
23.95	Fried Oysters	26.95	
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Sides 4.95

Sweet Potato Fries, French Fries, Mac & Cheese

Gluten Free Side Items: Smashed potatoes, Grits, Collard Greens, Seasonal Vegetables, Cole Slaw, Grilled Asparagus

Notice: A possible health risk may exist in eating undercooked ground beef at an internal temperature of less than 155° F. You must be 18 years of age or older to purchase ground beef cooked to order.

Notice: For your convenience, a 19% gratuity will be added to parties of 6 or more. To expedite service, no separate checks for parties of 6 or more will be allowed.