



Raw Bar* ♥	
Chilled Seafood Castle & Tower <i>Delicious Combination of Select Oysters Littleneck Clams, Mussels, Gulf Shrimp Snow Crab Legs, Tuna Poke, and Lobster Tails</i>	65 / 125
Select Oysters on the Half Shell <i>Horseradish and Cocktail Sauce</i>	MKT
Breech Inlet Clams <i>Horseradish and Cocktail Sauce</i>	1.25 ea

Starters

Crispy Fried Calamari <i>Classic Marinara</i>	12	Tuna Poke* <i>Tuna, Wakame, Ponzu, Cucumber</i>	14
Smoked Fish Dip <i>Everything Pita</i>	11	Farmer's Plate ♥ <i>Roasted, Raw, Marinated Seasonal Vegetables Spiced Yogurt Dip, Everything Pita</i>	12
Crab Cake <i>Marinated Vegetable Relish</i>	13	Fried Green Tomatoes <i>Buttermilk Herb Dressing, Bibb Lettuce, Chow Chow</i>	10
Peel & Eat Shrimp <i>1/2 Pound, Cocktail Sauce, Lemon</i>	15		

Soups

Clam Chowder <i>Potato, Celery, Onion</i>	7
Local She Crab Bisque <i>Crab Roe, Cream, Sherry</i>	8

Salads

Caesar Salad* <i>Romaine Hearts, Shaved Parmesan Lemon Sourdough Croutons, House Made Caesar Dressing</i>	9
Wedge Salad <i>Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion Buttermilk Peppercorn Dressing, Blue Cheese Crumbles</i>	11
Kale Salad ♥ <i>Roasted Squash, Pumpkin Seeds, Currants, Ricotta Salata, Charred Citrus Vinaigrette</i>	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

♥ Denotes heart healthy options



Coastal

Pan Roasted Wanchese Scallops

Butternut Squash Risotto, Fried Sage, Brussel Sprouts

Pinot Gris, Chateau Ste Michelle, Columbia Valley, Washington 8

31

Fried Whole Fish

Local Selection, Gold Rice, Citrus Chile Vinaigrette, Herbs

Albarino, Martin Codax, Rias Bias, Spain 11

MKT

Swordfish* ♥

Charred Lemon, Fennel, Farro Verde, Citrus, Olive, Butterbean

Rose, Bieler, Provence, France 8

28

Charleston Shrimp & Grits

Andouille Sausage, Shrimp Gravy, White Grits, Sweet Peppers

Pinot Noir, Lyric by Etude, Santa Barbara, California 11

26

Grilled Salmon*

Tomato Rice Pilaf, Grilled Carrots, Yogurt Sauce

Pinot Noir, Canon 13, St Lucia, California 11

26

Market Fish ♥

Fingerling Potatoes, Escarole, Romesco, Preserved Lemon

Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand 9

MKT

Crab Cakes

Maque Choux, Herb Salad

Prosecco, Avissi, Italy 8

28

Fried Shrimp

Malt Vinegar Fries, Cole Slaw, Charred Lemon

Reisling, Seaglass, California 8

24

Fried Oysters

Malt Vinegar Fries, Cole Slaw, Charred Lemon

Sauvignon Blanc, Uppercut, North Coast, California 9

24

Fried Shrimp & Oysters

Malt Vinegar Fries, Cole Slaw, Charred Lemon

Blue Point Toasted Lager, New York 6.5

24

Inland

Filet Mignon*

Yukon Gold Mashed Potatoes, Grilled Carrots, Mustard Seed Demi Glace

Cabernet Sauvignon, Rodney Strong, Sonoma, California 10

35

Pan Roasted Chicken

Pickle Brined, Cornbread Puree, Chow Chow

Chardonnay, Napa Cellars, Napa, California 12

22

Vegetable Ragout ♥

Leek, Carrot, Tomato, Escarole, Gold Rice

Malbec, Donna Paula "Los Cardos," Mendoza 8

18

Surf and Turf*

Marinated Bistro Steak, Spring Onion Shrimp Scampi, Potato Puree, Petite Salad

Meritage, Lock & Key, California 9

28

Sides 4.95

Cole Slaw, Malt Vinegar Fries, Tomato Rice Pilaf, Cornbread Puree

White Grits, Chow Chow, Gold Rice, Garlic Greens, Buttermilk Smashed Potatoes

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