



Raw Bar*

Chilled Seafood Castle & Tower 65 / 125

*Delicious Combination of Select Oysters
Littleneck Clams, Mussels, Gulf Shrimp
Snow Crab Legs, Tuna Poke, and Lobster Tail*

Select Oysters on the Half Shell MKT

Horseradish and Cocktail Sauce

Starters

Crispy Fried Calamari 12
Classic Marinara

Smoked Fish Dip 12
Everything Pita

Peel & Eat Shrimp 15
East Coast, 1/2 Pound, Cocktail Sauce, Lemon

Tuna Poke* 14
Tuna, Wakame, Ponzu, Cucumber

Farmer's Plate 12
*Roasted, Raw, Marinated Seasonal Vegetables
House Made Yogurt Dip, Everything Pita*

Fried Green Tomatoes 10
Pimento Cheese, Chives

Soups

Clam Chowder 7
Potato, Celery, Onion

Local She Crab Bisque 8
Crab Roe, Cream, Sherry

Salads

Caesar Salad* 9
*Romaine Hearts, Shaved Parmesan
Sourdough Croutons, House Made Caesar Dressing*

Kale Salad 11
Frisee, Smoked Pecans, Honey Crisp Apple, Split Creek Feta, Radish, Benne Seed Vinaigrette

*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.



Coastal

SC Grouper <i>Anson Mills Farro, Lacinato Kale, Peas, Split Creek Farms Feta Benne Seed Vinaigrette, Smoked Bacon, Radish Pinot Grigio, Barone Fini, Italy 8</i>	33
Charleston Shrimp & Grits <i>Smoked Bacon Lardons, Tomato Shellfish Broth, Geechie Boy Grits, Sweet Peppers Pinot Noir, Lyric by Etude, Santa Barbara, California 11</i>	27
Crab Cakes <i>Braised Field Peas, Smoked Tomato, Arugula, Lemon Prosecco, Avissi, Italy 8</i>	30
Market Catch <i>Lowcountry Shrimp Purloo, Wild Mushrooms, Haricots Verts, Beurre Blanc Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand 9</i>	MKT
Fried Shrimp & Oysters <i>French Fries, Cole Slaw Cooper River Golden Ale 7</i>	25

Inland

Slow Roasted Prime Rib* <i>Whipped Potatoes, Charred Brussel Sprouts, Au Jus Red Blend, Ravage, California 8</i>	36
Filet Mignon* <i>Whipped Potatoes, Charred Brussel Sprouts, Bordelaise</i>	35
Add Lobster Tail	12
Add Grilled Shrimp	8
Joyce Farms Turkey Breast <i>Bradford Collard Greens, Whipped Potatoes, Southern Cornbread Dressing Giblet Gravy Sauvignon Blanc, Hay Maker, New Zealand 8</i>	27
New Zealand Lamb Chops <i>Marble Potato and Root Vegetable Hash, Charred Brussel Sprouts, Chimichurri Rose, Bieler, Provence, France 8</i>	32
Vegetable "Farrotto" <i>Seasonal Market Vegetables, Anson Mills Farro, Saffron Rouille Merlot, Costal Vines, California 7</i>	18

Executive Chef, Heyward Davis

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