

Raw Bar

Chilled Seafood Castle & Tower

65 / 125

Delicious Combination of Select Oysters

Littleneck Clams, Mussels, Gulf Shrimp

Snow Crab Legs, Blue Crab Dip and Lobster Tails

Select Oysters on the Half shell

MKT

Served with Horseradish and Cocktail Sauce

Starters

Crispy Fried Calamari Classic Marinara	11.95	Tuna Poke 13.95 Tuna, Wakame, Ponzu, Cucumber
Blue Crab Dip Crackers	11.95	Shrimp Cocktail Cocktail Sauce, Lemon
Mussels	12.95	Ceviche 13.95
Confit Garlic, Pernod, Fennel, Herbs, Aioli Oysters Rockefeller	13.95	Daily Selection, Corn, Pique Citrus Juice, Marinated Onion, Cilantro
Mornay, Greens, Parmesan, Herbs	163117	Pimento Cheese Dip 7.95
Bread Crumbs, Cured Ham	THE STATE OF THE S	Crackers
Crab Cake Remoulade, Celery Slaw	12.95	Fried Green Tomatoes 9.95 Buttermilk Dressing, Bacon, Herbs

Soups

Clam Chowder

6.95

Potato, Celery, Onion

7.95

Local She Crab Crab Roe, Cream, Sherry

Salads

Caesar Salad 8.95

Chopped Romaine Lettuce, Shaved Parmesan, Croutons, House Made Caesar Dressing

9.95

Tomato, Cucumbers, Spring Greens, Cider Vinegar, Olive Oil, Herbs

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10.95

Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion, Blue Cheese Dressing

*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.



Tomato Cucumber Salad

Chef Michael Fitzhugh

SOUNDINGS IN FEET	
Coastal	7
Compared to the second	(X)
Snow Crab Legs	26.95
Ginger and Garlic Broth, Drawn Butter	
Seaglass Riesling, California 8	1 3 1
Whole Fish	MKT
Grilled <u>or</u> Fried market selection, Calabrian Chile Gremolata, Red Rice Caymus "Conundrum" Napa Valley, California 12	
Grilled Swordfish	28.95
Charred Zucchini, Farro, Tomato Brodo	08
Martin Codax Albarino, Spain 11	(中国人)
Clam Bucatini	21.95
Breech Inlet Clams, Blistered Tomatoes, Corn, Bacon, Parmesan Nage	~ X 17811 ~
Martin Codax Albarino, Spain 11	MARSH !
Charleston Shrimp & Grits	24.95
Andouille Sausage, Shrimp Gravy, White Grits, Sweet Peppers	24.95
Kaiken Malbec, Argentina 9	
Grilled Salmon	24.95
Seasonal Vegetable Ratatouille, Watercress Puree Seaglass Riesling, California 8	
Market Fish	MKT
Geechie Boy White Polenta, Creamed Garlic Greens, Cherry Pepper Romesco	
Uppercut Sauvignon Blanc, California 8	SYC- !
Crab Cake	27.95
Rémoulade, Succotash, Celeriac Slaw	
Caymus "Conundrum" Napa Valley, California 12	peat
Fried Shrimp CHARLESTON H	ARBOR 23.95
Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail	
Fried Oysters	23.95
Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail	Elima Profile
Fried Shrimp & Oysters	23.95
Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail	TALLED AND
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Filet Mignon	34.95
Blue Cheese Celery Puree, Heirloom Carrots, Mustard Seed Demi Glace	THE STREET
Louis Martini Cabernet Sauvignon, California 10	
Pan Roasted Chicken	22.95
Barrel Brined Breast, Succotash, Creamed Greens, Jus	W 1/2)
A by Acadia Unoaked Chardonnay, California 9	# 78
Vegetable Ragout and Rice	18.95
Seasonal Vegetables, Carolina Gold Rice	
Jovino Pinot Grigio, Willamette Valley, Oregon 8	Malina

Sides 4.95

Malt Vinegar Fries, Red Rice, White Grits, Carolina Gold Rice, Polenta Ratatouille, Succotash, Creamed Garlic Greens, Cole Slaw

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