



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

11.95

Classic Marinara

Blue Crab Dip

11.95

Crackers

Mussels

12.95

Confit Garlic, Pernod, Fennel, Herbs, Aioli

Oysters Rockefeller

13.95

Mornay, Greens, Parmesan, Herbs

Bread Crumbs, Cured Ham

Crab Cake

12.95

Remoulade, Celery Slaw

Tuna Poke

13.95

Tuna, Wakame, Ponzu, Cucumber

Shrimp Cocktail

10.95

Cocktail Sauce, Lemon

Ceviche

13.95

Daily Selection, Corn, Pique

Citrus Juice, Marinated Onion, Cilantro

Pimento Cheese Dip

7.95

Crackers

Fried Green Tomatoes

9.95

Buttermilk Dressing, Bacon, Herbs

Soups

Clam Chowder

6.95

Potato, Celery, Onion

Local She Crab

7.95

Crab Roe, Cream, Sherry

Salads

Caesar Salad

8.95

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

Tomato Cucumber Salad

9.95

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

Wedge Salad

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.



Chef Michael Fitzhugh

Map of the Colorado River delta region showing the confluence of the Colorado River into the Gulf of California. The map includes labels for the Colorado River, Gulf of California, and various islands and peninsulas. A scale bar indicates distances in kilometers and miles.

26.95

MKT

28.95

Caymus "Conundrum" Napa Valley, California 12

21.95

Martin Codax Albarino, Spain 11

24.95

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24.95

Kaiken Malbec, Argentina 9

MKT

Seaglass Riesling, California 8

27.95

Uppercut Sauvignon Blanc, California 8

23.95

Caymus "Conundrum" Napa Valley, California 12

23.95

Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail

23.95

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34.95

Louis Martini Cabernet Sauvignon, California 10

22.95

A by Acadia Unoaked Chardonnay, California 9

18.95

Jovino Pinot Grigio, Willamette Valley, Oregon 8

*Consuming raw or undercooked

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

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