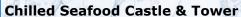


Raw Bar*



65 / 125

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

Select Oysters on the Half Shell

MKT

Horseradish and Cocktail Sauce

Breech Inlet Clams

7

1/2 Dozen, Horseradish and Cocktail Sauce

Starters

Crispy Fried Calamari

Classic Marinara

Smoked Fish Dip

Everything Pita

Crab Cake

Succotash, Fresh Herbs

Peel & Eat Shrimp

1/2 Pound, Cocktail Sauce, Lemon

12

Tuna Poke*

14

Tuna, Wakame, Ponzu, Cucumber CHARLESTON HARBOR

11 Farmer's Plate 12

Roasted, Raw, Marinated Seasonal Vegetables

Spiced Yogurt Dip, Everything Pita 13

Fried Green Tomatoes

10

7

8

9

11

10

Buttermilk Herb Dressing, Bibb Lettuce, Chopped Bacon

Soups

15

Clam Chowder

Potato, Celery, Onion

Local She Crab Bisque

Crab Roe, Cream, Sherry

Salads

Caesar Salad*

Romaine Hearts, Shaved Parmesan

Lemon Sourdough Croutons, House Made Caesar Dressing

Wedge Salad

Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion

Buttermilk Peppercorn Dressing, Blue Cheese Crumbles

Beet Salad 💙

Red & Gold Beets, Mixed Greens, Goat Cheese, Walnuts, Citrus 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 will be allowed.



Denotes heart healthy options

2,2018

(c) (c)	pastal
Pan Roasted Wanchese Scallops Root Vegetable Risotto, Fresh Herbs Pinot Gris, Chateau Ste Michelle, Columbia Valle	ey, Washington 8
Fried Whole Fish Local Selection, Gold Rice, Citrus Chile Vinaigrette, H Albarino, Martin Codax, Rias Bias, Spain 11	erbs
Swordfish* (Charred Lemon, Fennel, Farro Verde, Citrus, Olive, B. Rose, Bieler, Provence, France 8	utterbean
Charleston Shrimp & Grits Andouille Sausage, Shrimp Gravy, White Grits, Sweet Pinot Noir, Lyric by Etude, Santa Barbara, Califo	
Grilled Salmon* Tomato Rice Pilaf, Grilled Carrots, Yogurt Sauce Pinot Noir, Canon 13, Santa Lucia Highlands, Ca	
Market Fish Fingerling Potatoes, Sautéed Spinach, Preserved Lem Sauvignon Blanc, Brancott Estate, Marlborough,	
Crab Cakes Succotash, Herb Salad Prosecco, Avissi, Italy 8	
Fried Shrimp Malt Vinegar Fries, Cole Slaw, Charred Lemon Reisling, Seaglass, California 8	
Fried Oysters Malt Vinegar Fries, Cole Slaw, Charred Lemon Sauvignon Blanc, Uppercut, North Coast, Califor	CHARLESTON HARBOR
Fried Shrimp & Oysters Malt Vinegar Fries, Cole Slaw, Charred Lemon Blue Point Toasted Lager, New York 6.5	THE THE PARTY OF T
	Inland
Filet Mignon* Smashed Potatoes, Grilled Carrots, Mustard Seed Den Cabernet Sauvignon, Rodney Strong, Sonoma, C	alifornia 10
Pan Roasted Chicken Pickle Brined, Grits, Succotash Chardonnay, Napa Cellars, Napa, California 12	
Vegetable Ragout	
Surf and Turf* Marinated Bistro Steak, Shrimp Scampi, Smashed Pot Meritage, Lock & Key, California 9	ratoes
Side	es 4.95

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Poenotes heart healthy options