



## 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 Tails*
- Select Oysters on the Half shell** MKT  
*Served with Horseradish and Cocktail Sauce*

## Starters

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|---|----|--|----|
| <b>Crispy Fried Calamari</b><br><i>Classic Marinara</i>                             | 12 | <b>Tuna Poke*</b><br><i>Tuna, Wakame, Ponzu, Cucumber</i>  | 14 |
| <b>Smoked Fish Pate</b><br><i>Lavash Cracker, Radish</i>                            | 11 | <b>Fried Green Tomatoes</b><br><i>Fig and Onion Preserve</i>   | 12 |
| <b>Fish House Burrata Caprese</b><br><i>Heirloom Tomato, Burrata, Salmon Roe</i>    | 16 | <b>Skillet Cornbread</b><br><i>Jalapeno, Local Honey, Whipped Butter</i>   | 7  |
| <b>Peel &amp; Eat Shrimp</b><br><i>East Coast, 1/2 Pound, Cocktail Sauce, Lemon</i> | 15 | <b>Farmer's Plate</b><br><i>Roasted, Raw, Marinated Seasonal Vegetables<br/>Yogurt Chermoula, Lavash Cracker</i> | 12 |

## Soups & Salads

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|--|----|
| <b>Clam Chowder</b><br><i>Potato, Celery, Onion</i>  | 7  |
| <b>Local She Crab Bisque</b><br><i>Double Cream, Sherry, Fresh Crab Meat, Crab Roe</i>   | 8  |
| <b>Caesar Salad*</b><br><i>Romaine Hearts, Shaved Parmesan, Sourdough Croutons<br/>Caesar Dressing, Cracked Black Peppercorn</i>           | 9  |
| <b>Wedge Salad</b><br><i>Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion<br/>Buttermilk Peppercorn Dressing, Blue Cheese Crumbles</i> | 11 |

## Salad Enhancements:

- |                 |                   |                           |                   |
|-----------------|-------------------|---------------------------|-------------------|
| Fried Oysters 7 | Grilled Chicken 6 | Grilled or Fried Shrimp 8 | Grilled Salmon* 8 |
|-----------------|-------------------|---------------------------|-------------------|

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

Notice: 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.

## Coastal

<b>Blue Cobia</b> <i>Geechie Boy Farro, Pea Tendrils, Split Creek Feta Pickled Ramps, Rainbow Chard, Smoked Pecan Pinot Blanc, Hugel, "Cuvee Les Amours", France</i>	30
<b>Bulls Bay Bouillabaisse</b> <i>Little Neck Clams, Mussels, Shrimp, White Fish, Fennel, Saffron Roullie, Shellfish Broth Albarino, Raimat, "Castell de Raimat", Spain</i>	29
<b>Charleston Shrimp &amp; Grits</b> <i>Smoked Bacon Lardons, Tomato Shellfish Broth, Geechie Boy Grits, Sweet Peppers Prosecco, Avissi, Italy</i>	27
<b>Shrimp and Lobster Pappardelle</b> <i>Saffron, Grape Tomato, Madeira Cream Riesling, Seaglass, Coastal CA</i>	29
<b>Grilled Salmon*</b> <i>Sustainable Farro Island Salmon, Carolina Gold Rice, Market Vegetables Pinot Noir, Meomi, Coastal CA</i>	27
<b>Crab Cakes</b> <i>Smoked Bacon and Cheddar Grits, Cider Beurre Blanc Chardonnay, Decoy, Sonoma CA</i>	30
<b>Local Whole Fish</b> <i>Daily Selection, Lowcountry Shrimp Purloo, Wild Mushrooms, Beurre Blanc Sauvignon Blanc, Kono, New Zealand</i>	MKT
<b>Fried Shrimp</b> <i>French Fries, Cole Slaw Wicked Weed Seasonal</i>	25
<b>Fried Shrimp &amp; Oysters</b> <i>French Fries, Cole Slaw Cooper River Golden Ale</i>	25

## Inland

<b>Filet Mignon*</b> <i>Roasted Marble Potatoes, Truffle Crème, Grilled Asparagus, Bordelaise Cabernet Sauvignon, Josh, Northern CA</i>	35
<b>Add Lobster Tail</b>	10
<b>Add East Coast Grilled Shrimp</b>	8
<b>1/2 LB CAB Burger *</b> <i>Certified Angus Beef, Smoked Bacon, Fig Preserve Sharp Cheddar, Lettuce, Shaved Red Onion Red Blend, Rutherford "Two Range", Napa Valley CA</i>	18
<b>Joyce Farms Chicken Breast</b> <i>Roasted Marble Potatoes, Grilled Asparagus Rose, Bieler, Provence, France</i>	20
<b>Market Vegetables and Farro</b> <i>Seasonal Roasted Vegetables, Geechie Boy Farro, Saffron Rouille Merlot, Josh, Northern CA</i>	19

### Proud to Call the Lowcountry Home

As members of the **Good Catch Program**, we strive to source our ingredients locally and responsibly, showcasing seasonally-driven Southern flavors with ingredients that are cultivated from across the state.

Anson Mills, Columbia, SC

Geechie Boy Mills, Edisto, SC

Toogoodoo Oyster Co. Yonges Island, SC

Brickyard Point Farms, Ladys Island, SC

Rosebank Farms, Johns Island, SC

Sea Island Oyster Co. Johns Island, SC

Split Creek Farms, Anderson, SC

Lowcountry Oyster Co. Ace Basin, SC

Bulls Bay Seafood, McClellanville, SC

Executive Chef Heyward Davis