



## 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.

## Sandwiches

<b>Lowcountry Shrimp "Burger"</b>	16
<i>Deep Fried East Coast Shrimp, Shredded Lettuce Shaved Red Onion, Remoulade, Pickles</i>	
<b>Open Faced Tuna Melt</b>	14
<i>Yellowfin Tuna Confit, Hard Boiled Egg, Onion Tomato, Gruyere Cheese, Sourdough Bread</i>	
<b>Lobster Roll</b>	18
<i>Cold Water Lobster, Celery, Lemon, Split Top Bun</i>	
<b>Market Fish Sandwich</b>	MKT
<i>Daily Selection, Brioche Bun, Lettuce, Tomato, Remoulade Sauce</i>	
<b>1/2 LB CAB Burger*</b>	15
<i>Certified Angus Beef, Smoked Bacon, Fig Preserve, Sharp Cheddar Shaved Red Onion, Lettuce</i>	
<b>Southern Fried Chicken Sandwich</b>	13
<i>Buttermilk Brined, Sweet Pickles, Buttermilk Peppercorn Dressing Pimento Cheese, Lettuce, Shaved Onion, Brioche Bun</i>	
<b>Mahi Tacos</b>	2 for 13 / 3 for 15
<i>Sofrito Aioli, Tomato Relish, Cabbage, Cilantro, Lime</i>	

## Entrees

<b>Charleston Shrimp &amp; Grits</b>	25
<i>Smoked Bacon Lardons, Roasted Tomato Shellfish Broth, Geechie Boy Grits, Sweet Peppers</i>	
<b>Market Vegetables and Farro</b>	16
<i>Seasonal Market Vegetables, Geechie Boy Mills Farro</i>	
<b>Fried Shrimp</b>	22
<i>French Fries, Cole Slaw, Lemon</i>	
<b>Fried Shrimp &amp; Oysters</b>	23
<i>French Fries, Cole Slaw, Lemon</i>	

### 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  
Brickyard Point Farms, Lady's Island, SC  
Split Creek Farms, Anderson, SC  
Geechie Boy Mills, Edisto, SC

Rosebank Farms, Johns Island, SC  
Lowcountry Oyster Co. Ace Basin, SC  
Toogoodoo Oyster Co. Yonges Island, SC  
Sea Island Oyster Co. Johns Island, SC

Bulls Bay Seafood, McClellanville, SC  
Blue Pearl Farms, McClellanville SC

Executive Chef Heyward Davis