



### Chilled Seafood

- Select Oysters on the Half Shell MKT  
*Horseradish, Cocktail Sauce, Mignonette*
- Peel & Eat Shrimp 15/30  
*1/2 or Full Pound of East Coast Shrimp, Cocktail Sauce, Lemon*

### Starters

- Crispy Fried Calamari 13  
*Classic Marinara*
- Tuna Poke\* Tosada 14  
*Tuna, Wakame, Avocado, Ponzu, Cucumber, Toasted Benne Seeds, Sriracha Aioli*
- Skillet Cornbread 8  
*Whipped Honey Butter*
- Pimento & Pickle Plate 12  
*Marinated Seasonal Vegetables, Assorted Pickles, Whipped Pimento Cheese, Charred Bread*

### Soup & Salad

- Local She Crab Soup 9  
*Double Cream, Sherry, Fresh Crab Meat, Crab Roe*
- Southern Caesar Salad\* 11  
*Artisan Romaine Hearts, Pimento Caesar Dressing, Pickled Red Onions, Croutons*
- Wedge Salad 10  
*Iceberg, Smoked Bacon, Marinated Tomatoes, Buttermilk Peppercorn Dressing, Blue Cheese Crumbles, Balsamic Glaze*

### Add Ons

Chicken 6 \ Shrimp or Salmon 8

### Main Course

#### Sea

- Grilled Salmon\* 27  
*Geechie Boy Farro, Roasted Tomatoes, Brussels Sprouts, Greens  
Pinot Blanc, Hugel, "Cuvee Les Amours", France*
- Pan Roasted Scallops 32  
*Local Carrot Puree, Fried Cauliflower, Basil & Arugula Gremolata  
Chardonnay, Decoy, Sonoma CA*
- Charleston Shrimp and Grits 27  
*Bacon Lardons, Tomato Broth, Adluh Mill Grits, Sweet Peppers  
Prosecco, Avissi, Italy*
- Crab Cakes 32  
*Lump Crab, Adluh Mill Grits, Asparagus, Sauce Remoulade  
Albarino, Raimat, "Castell de Raimat", Spain*
- Fried Shrimp 25  
*French Fries, Cole Slaw  
Cooper River Golden Ale*

#### Land

- Double Burger 18  
*Cheddar Cheese, Lettuce, Tomato, Fancy Sauce, Herb Truffled French Fries  
Red Blend, Rutherford "Two Range", Napa Valley CA*
- Springer Mtn Farms Grilled Chicken 24  
*Whipped Potatoes, Asparagus  
Merlot, Josh, Northern CA*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, 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.

### **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.