

DATE

SAMPLE MENU

The Oyster Bar

513 KING ST.
CHARLESTON, SC

HOUSE SPECIALTIES

LOCAL LITTLENECK CLAMS*	1ea
KING CRAB PARFAIT	15
Avocado, Grapefruit, Herb Pistou, Sourdough Crostini	
SHRIMP COCKTAIL	8 / 15
House Cocktail Sauce, Tartar Sauce ~ ¼ lb. or ½ lb.	
DAILY CEVICHE*	13
Coconut, Lime, Orange, Cilantro, Corn Tortilla	
TUNA TARTARE*	15
Forbidden Rice, Local Edamame, Taro Root, Black Garlic	
SEAFOOD PLATEAU*	45 / 90

OYSTERS

GULF OYSTER*

Galveston Bay, TX. Plump & Mild.

1.5

BULL'S BAY BLADES*

Bull's Bay, SC. Salty & Slim.

2

SINGLE LADY*

Seabrook, SC. Salty & Clean.

2.5

PORT ROYAL WILDS*

Beaufort, SC. Briny & Earthy.

3

BEAUSOLEIL*

New Brunswick, Canada. Buttery

3

QUONSET POINTS*

Narraganset Bay, RI. Briny & Clean.

3



FRESH SEAFOOD DAILY
OPEN: 4PM TO CLOSE

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.