

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
Smoked Tomato, Jalapeno, Corn, Plantain	
TUNA TARTARE*	14
Mole, Roasted Salsa Verde, Mango, Pork Rinds	
SEAFOOD PLATEAU*	45 / 90

OYSTERS

JAMES RIVER* Chesapeake Bay, VA. Plump & Mild.	1.5
BULLS BAY BLADES** Bull's Bay, SC. Slim & Salty.	2
BEAUSOLEIL* New Brunswick, Canada. Small & Sweet.	2.5
JOHNS RIVER* New Harbor, ME. Plump & Creamy.	3
WHITE STONES* White Stone, VA. Meaty & Sweet.	3
SINGLE LADY** Seabrook, SC. Salty & Crisp.	3.5



** FOR THE MONTH OF DECEMBER, THE DARLING WILL DONATE A PORTION OF EACH LOCAL OYSTER SOLD TO BENEFIT CHARLESTON WATERKEEPER.

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