

DATE

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.	
CEVICHE*	13
Coconut, Lime, Orange, Cilantro, Tortilla Chips	
TUNA TATAKI*	15
Citrus Ponzu, Black Garlic Purée, Horseradish, Sesame Seed	
STONE CRAB CLAW	12
ENDIVE SALAD	12
Pistacchio, Prosciutto, White Balsamic vinaigrette, Tangelo segments	
SEAFOOD PLATEAU*	45 / 90

OYSTERS

GULF OYSTER*
Irvington, AL. Large & Mild.

1.5

BULLS BAY*
Bulls Bay, SC. Slim & Salty.

2

ST. ANNE*
Nova Scotia, CAN. Crisp & Clean.

2.5

FAT BASTARDS*
Pugent Sound, WA. Sweet & Grassy.

3

UMAMI*
Narragansett Bay, RI. Small & Clean.

3

LOWCOUNTRY CUPS*
Charleston, SC. Briny & Delicate.

3



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

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