

DATE

The Oyster Bar

513 KING ST.
CHARLESTON, SC

HOUSE SPECIALTIES

LOCAL LITTLENECK CLAMS	1ea
KING CRAB PARFAIT	17
Avocado, Grapefruit, Herb Pistou, Crostini	
SHRIMP COCKTAIL	8 / 16
House Cocktail Sauce, Tartar Sauce ~ ¼ lb. or ½ lb.	
CEVICHE*	14
Heirloom Tomato, Jalapeño, Cilantro, Tortilla Chips	
CRUDO*	15
Tangerine, Pistachio, Chili-Ponzu Vinaigrette	
MUSSELS	16
White Wine Butter Sauce, Lemon, Country Ham	
FRIED GREEN TOMATOES	14
Arugula & Frisée Salad, Blue Crab, Cranberry Vinaigrette	
SEAFOOD PLATEAU*	45 / 90

OYSTERS

GULF OYSTER*

Irvington, AL. Plump & Mild.

1.5

LONG ISLAND BLADES*

Folly Beach, SC. Slim & Salty.

2

MOMMA MIA*

P.E.I., Canada. Small & Crisp.

2.5

SASSY SEA CUPS*

P.E.I., Canada. Small & Meaty.

3

CAROLINA CUPS*

Beaufort, SC. Briny & Sweet.

3

CUPID'S CHOICE*

P.E.I., Canada. Sweet & Clean.

3.5



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

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