



COLD

OR

HOT

FRESH SEAFOOD AND RAW BAR

BRUNCH
11AM TO 2PM

513 KING ST.
CHARLESTON, SC

BRUNCH

SHRIMP & GRITS	19
Cheddar Grits, Crispy Brussels, Country Ham, Fennel ~ Add Fried Egg - 1	
HOUSE OMELET	15
Roasted Broccoli and Pimento Chesse. Served with Potato Casserole	
FRENCH TOAST	13
Mixed Berry Compote, Maple Whipped Cream	
SMOKED SALMON CAKE BENEDICT	17
Poached Eggs, Pumpernickel, Dill Hollandaise, Garden Salad	
DARLING BREAKFAST PLATE	14
Two Eggs Any Style, Bacon or Sausage, Grits or Potato Casserole, Biscuit with Jam	
BISCUITS & GRAVY	12
Sausage & Black Pepper Gravy, House Made Biscuits, Choice of Side	

OYSTER SHOOTER - 4
Pepper-Infused Vodka, House Made Mix,
Raw Oyster

TUNA POKE BOWL* - 14
Carolina Gold Rice, Pickled Shiitake
Mushrooms, Radish, Toasted Nori

GREEN SALAD - 7
Shaved Vegetables, Breadcrumbs,
Buttermilk Dressing

YOGURT & GRANOLA - 9
Seasonal Fruit, Toasted Coconut, Honey

HUSH PUPPIES - 4
Geechie Boy Corn Meal, Sorghum Butter

BLUEBERRY & CINNAMON BISCUIT - 5
Glazed House Made Biscuit

CREOLE SHRIMP - 11
Anson Mills Rice Cakes, Mustard, Bacon

CHOWDER FRIES
Local Clams, Bacon, and Vegetables
Served Over House Fries - 10

FRY BASKETS

1 /	2 /	3 /
\$17	\$22	\$27

Shrimp – Flounder – Oysters
Hand-Cut Fries & Kale Slaw
Cocktail & Tartar

SANDWICHES

~ CHOICE OF SIDE ~

FRIED CHICKEN BISCUIT - 8
Crispy Thigh, Honey-Hot Sauce

LOBSTER & KING CRAB ROLL - 22
Split-Top Bun, Scallion, Mayo

BURGER - 9 OR 13
Single or Double, Cheddar, Shredded
Lettuce, Onions, Pickles, Special Sauce

BACON, EGG, AND CHEESE - 8
Hickory Smoked Bacon, Avocado,
Cheddar Cheese, Potato Bun



S HAND-CUT FRIES
E BACON OR SAUSAGE
D POTATO CASSEROLE
S GEECHIE BOY GRITS WITH
SWEET PEPPER RELISH



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

BEER

DRAFT	10oz	16oz
FREEHOUSE FOLLY'S PRIDE LAGER	5.5	7
COAST HOPART IPA	5.5	7
HOLY CITY PLUFF MUD PORTER - NITRO	5.5	7
COOPER RIVER BREWING CO. GOLDEN ALE	5.5	7
RIVER RAT HAZELNUT BROWN ALE	5.5	7
TRADESMAN AGAVE WHEAT	5.5	7

BOTTLE & CAN

MILLER HIGH LIFE PONY - 2

MILLER LITE - 4

STELLA ARTOIS - 6

T.W. PITCHER'S RADLER - 6

WESTBROOK ONE CLAW - 7

WESTBROOK WHITE THAI - 7

BALLAST POINT SCULPIN IPA - 7

THE UNKNOWN GINGER WHEAT - 7

SERVICE RALLY POINT PILSNER - 7



THE DARLING OYSTER BAR
513 KING ST ... CHS, SC
CALL US: (843) 641-0821

DRINKS

WINE



- SPARKLING -

SPARKLING COL MESIAN CUVÉE	6 / 24
PROSECCO BRUT ROSÉ PERTIMALI LIVIO SASSETTI	10 / 40
CHAMPAGNE BRUT AUBRY	20 / 80
CHAMPAGNE BRUT VEUVE CLICQUOT "YELLOW LABEL"	95
CHAMPAGNE BRUT ROSÉ BILLECART-SALMON	145
CHAMPAGNE VINTAGE DOM PÉRIGNON 2006.....	250

- ROSÉ -

SYRAH ROSÉ SENTIER 2015	7 / 28
ROSATO FANTI TUSCANY 2015	10 / 40
ROSÉ AIX PROVENCE 2014.....	11 / 44

- WHITE -

VERDEJO LAS DOS MARIAS 2015.....	6 / 24
MUSCADET CHÂTEAU L'OISELINIERE DE LA RAMÉE 2015.....	8 / 32
CHARDONNAY ICONIC "SIDEKICK" 2014	9 / 36
SAUVIGNON BLANC CLEMENT ET FLORIAN BERTHIER 2014	10 / 40
ALBARIÑO SHANELA 2015.....	10 / 40

- RED -

CABERNET SAUVIGNON LEESE FITCH 2014.....	6 / 24
CÔTES DU RHÔNE DOMAINE LES GRANDS BOIS 2014.....	8 / 32
BEAUJOLAIS JEAN MICHEL DUPRÉ 2013.....	9 / 36
CORVINA TINAZZI SELEZIONE DI FAMIGLIA 2015.....	10 / 40
PINOT NOIR RICKSHAW 2014.....	11 / 44

COCKTAILS

DRAFT - 8

FISH HOUSE PUNCH

Gosling's Gold Rum, Cognac, Crème de Péche, Lemon. Recipe adapted from "The Fish House" fishing club, 1732

PALOMA

Tequila, Fresh Squeezed Grapefruit, Lime, Agave, Crème de Pamplemousse Rose

DARLING BLOODY MARY - 5

Vodka, House Mix, Celery, Pickled Shrimp

~ ADDITIONS ~

\$1 ea Extra Shrimp	\$1 ea Hushpuppy	\$8 ea King Crab Leg	\$12 ea Lobster Claw
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THE CAPTAIN - 25

HOUSE MIMOSA - 4

Brut Sparkling, Fresh Orange Juice

BASIL DAISY - 9

Vodka, Aperol, Fresh Lemon Juice, Sugar, Fresh Basil

SHERRY-COLADA - 9

Lustau Capataz Andres Sherry, Coconut Cream, Pineapple, Angostura Bitters, Nutmeg

LILLET ROYALE - 9

Prosecco Brut Rosé, Lillet Blanc, Orange Bitters

SMOKE ON THE HARBOR - 9

Goslings Gold Rum, Lime, Sugar, Compass Box The Peat Monster Scotch Rinse. A Unique Twist on the Classic Daiquiri

INDUSTRY SOUR - 9

Branca Menta, Green Chartreuse, St. Germaine, House Sour Mix