



## COLD

## OR

## HOT

FRESH SEAFOOD  
AND RAW BAR

BRUNCH  
11AM TO 2PM

513 KING ST.  
CHARLESTON, SC

## BRUNCH

<b>SHRIMP &amp; GRITS</b> .....	19
Cheddar Grits, Crispy Brussels, Country Ham, Fennel ~ Add Fried Egg - 1	
<b>HOUSE OMELET</b> .....	15
Roasted Broccoli and Pimento Chesse. Served with Potato Casserole	
<b>FRENCH TOAST</b> .....	13
Mixed Berry Compote, Maple Whipped Cream	
<b>SMOKED SALMON CAKE BENEDICT</b> .....	17
Poached Eggs, Pumpernickel, Dill Hollandaise, Garden Salad	
<b>DARLING BREAKFAST PLATE</b> .....	14
Two Eggs Any Style, Bacon or Sausage, Grits or Potato Casserole, Biscuit with Jam	
<b>BISCUITS &amp; GRAVY</b> .....	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 / \$17    2 / \$22    3 / \$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 SESSION ALE	5.5	7
COAST HOPART IPA	6.5	8
HOLY CITY PLUFF MUD PORTER - NITRO	6.5	8
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

WESTBROOK ONE CLAW - 7

WESTBROOK WHITE THAI - 7

BALLAST POINT SCULPIN IPA - 7

THE UNKNOWN GINGER WHEAT - 7

ALLAGASH HOPPY TABLE BEER - 7

DOGFISH HEAD SEAQUENCH SOUR - 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 -

ROSADO VIÑA GALANA 2015.....	7 / 28
ROSATO FANTI TUSCANY 2015 .....	10 / 40
ROSÉ AIX PROVENCE 2016.....	11 / 44

### - WHITE -

VERDEJOLAS DOS MARIAS 2016.....	6 / 24
MUSCADET CHÂTEAU L'OISELINIERE DELARAMÉE 2015.....	8 / 32
VERA VINHO VERDE 2016 .....	8 / 32
CHARDONNAY ICONIC "SIDEKICK" 2015 .....	9 / 36
SAUVIGNON BLANC CLEMENT ET FLORIAN BERTHIER 2015	10 / 40
ALBARIÑO SHANELA 2015 .....	10 / 40

### - RED -

VIEUX PAPES RED BLEND .....	6 / 24
CÔTES DU RHÔNE DOMAINE LES GRANDS BOIS 2015.....	8 / 32
CABERNET DRUMHELLER 2015 .....	8 / 32
CORVINATINAZZI SELEZIONEDIFAMIGLIA 2016.....	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 ~

\$1ea Extra Shrimp	\$1ea Hushpuppy	\$8ea King Crab Leg	\$12ea 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. Germain, House Sour Mix