



**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, Pumppernickel, 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
- SPICY SHRIMP SALAD - 7**  
Cream Cheese, House Crackers
- 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 ROLL - 22**  
Maine Lobster, Avocado Mayo, Celery, Smoked Paprika
- FRIED FLOUNDER - 13**  
Tartar Sauce, Mixed Pickle, Bibb Lettuce
- 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

**SIDES**

\$4ea

- HAND-CUT FRIES WITH DILL HOLLANDAISE**
- BACON OR SAUSAGE**
- POTATO CASSEROLE**
- 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
HOLY CITY PLUFF MUD PORTER - NITRO	5.5	7
TRADESMAN AGAVE WHEAT	5.5	7
COAST HOPART IPA	5.5	7
COOPER RIVER BREWING CO. GOLDEN ALE	5.5	7
RIVER RAT MONCK'S CORNER ABBEY ALE	5.5	7

## BOTTLE & CAN

MILLER HIGH LIFE PONY - 2

MILLER LITE - 4

EVERETT ELLIE'S BROWN ALE - 7

WESTBROOK ONE CLAW - 7

BALLAST POINT SCULPIN - 7

STIEGL RADLER GRAPEFRUIT - 7

STELLA ARTOIS - 6

WESTBROOK WHITE THAI - 7

BLACKBERRY FARM SAISON (750) - 28



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 ROSE BILLECART-SALMON .....	145
CHAMPAGNE VINTAGE '06 MOET ET CHANDON, "CUVÉE DOM PERIGNON" ...	250

### - ROSÉ & WHITE -

ROSÉ AIX PROVENCE 2014 .....	9 / 36
GRUNER VELTLINER SETZER 2014 .....	6 / 30
PICPOUL DE PINET DOMAINE LA GRANGETTE 2014 .....	7 / 28
CHARDONNAY ICONIC, "SIDEKICK" 2014 .....	8 / 32
TXAKOLINA URINADO 2014 .....	8 / 32
SAUVIGNON BLANC CLEMENT ET FLORIAN BERTHIER 2014 .....	10 / 40

### - RED -

ZWEIGELT ECKER 2013 .....	6 / 30
COTES DU RHONE DOMAINE LES GRANDS BOIS 2014 .....	8 / 32
BORDEAUX CHATEAU GRAND FRANCAIS 2010 .....	9 / 36
PINOT NOIR RICKSHAW 2014 .....	9 / 36
BLEND KIVELSTADT CELLARS, SONOMA "FATHERS WATCH BLEND" 201312 / 45	



# 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

Wodka 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

Wodka Vodka, Aperol, Fresh Squeezed Lemon, 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

### BERMUDA SWIZZLE - 9

Goslings Gold Rum, Velvet Falernum, Ginger, Pineapple, Oranges