

DATE

The Oyster Bar

513 KING ST.
CHARLESTON, SC

HOUSE SPECIALTIES

LITTLENECK CLAMS*	1ea
STONE CRAB CLAWS*	10ea
SNOW CRAB CLUSTER (1/2 lb)*	25
SHRIMP COCKTAIL*	9 / 18
Old Bay, House Cocktail Sauce, Tartar Sauce ~ ¼ lb. or ½ lb.	
SCALLOP CEVICHE*	17
Pomegranate, Blood Orange, Jalapeño, Red Onion, Red Bell Pepper, Chives, Blood Orange Juice, Tortilla Chips	
BAKED CRAB DIP	19
Blue Crab, Cream Cheese, Fennel, Onions, Lemon, Hot Sauce, Tortilla Chips	
SEAFOOD PLATEAU*	60 / 120

OYSTERS

JAMES RIVER* Chesapeake Bay, VA. Large & Mild.	2
HIGH TIDERS* Atlantic, NC. Meaty & Salty.	3.5
PORT ROYAL WILDS* Beaufort, SC. Salty & Crisp.	3.5
LOWCOUNTRY CUPS* Charleston, SC. Small & Briny.	3.5
DAMARISCOTTA SALTS* Damariscotta, ME. Briny & Clean.	4
SAND DUNES* P.E.I., Canada. Large & Buttery.	4



FRESH SEAFOOD DAILY SUNDAY BRUNCH

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

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