



COLD

OR

HOT

FRESH SEAFOOD
AND RAW BAR

OPEN DAILY
4PM TO CLOSE

513 KING ST.
CHARLESTON, SC



OYSTER SHOOTER* - 6

Pepper-Infused Vodka, House Made Mix,
Raw Oyster

HOUSE SMOKED SALMON DIP - 14

House Smoked Salmon, Pickled Onions,
Crème Fraîche, Cucumber, Rye Toast Points

GREEN SALAD - 8

Shaved Vegetables, Breadcrumbs,
Buttermilk Dressing

AVOCADO TOAST - 10

Cucumber, Tahini, Cilantro
~With Alaskan King Crab - 18

CREOLE SHRIMP - 14
Anson Mills Rice Cakes, Mustard, Bacon

FRIED CLAM STRIPS - 13
Sweet Chili, Avocado Mayo, House Slaw, Cilantro

CLAM CHOWDER
Local Clams, Bacon, Vegetables - 9
Served Over House Fries (Optional) - 12

CRAB CAKES - 16
Blue Crab, Herb Pistou, Chow Chow,
Old Bay Aioli

BAKED OYSTERS* (3) - 12
Choice of:
~ Maitre 'd Butter & Bread Crumbs
~ Alabama White Sauce & Bacon
~ Pimento & Sourdough Soppers

SANDWICHES

~ CHOICE OF SIDE ~

FRIED CHICKEN - 13
Crispy Breast, Slaw, Pickles, Tomato Aioli

BURGER* - 10 OR 14
Single or Double; Cheddar, Shredded
Lettuce, Pickles, Onions, Special Sauce

LOBSTER & KING CRAB ROLL - 24
Split-Top Bun, Scallion, Mayo

ENTREES

SEARED DIVER SCALLOPS* 29
Potatoes, Tomatoes, Corn, Arugula, Tomato-Dill Vinaigrette

CRISPY FRIED HALF CHICKEN..... 23
Potato Purée, Braised Sea-Island Red Peas, Chicken Gravy

BLUE CRAB TAGLIATELLE..... 27
House-Made Pasta, Spring Peas, Peppers, Parmesan

SHRIMP & GRITS..... 24
Cheddar Grits, Crispy Brussels, Country Ham, Fennel
~ Add Fried Egg* - 1

DAILY FRESH CATCH..... MKT

FRY BASKETS

1 / \$19 2 / \$23 3 / \$27

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

S HUSHPUPPIES WITH
SORGHUM BUTTER
E HAND-CUT FRIES
D KALE SLAW
I COLLARDS & HAM
S MARSH HEN MILL GRITS &
SWEET PEPPER RELISH



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