



COLD OR HOT

OYSTER SHOOTER* - 4

Pepper-Infused Vodka, House Made Mix, Raw Oyster

HOUSE SMOKED SALMON DIP - 14

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

TOMATO & PEACH TOAST - 9

Tomato & Peach Salad; Goat Cheese, Basil Vinaigrette, Sourdough
~With Jumbo Lump Blue Crab - 17

GREEN SALAD - 7

Shaved Vegetables, Breadcrumbs, Buttermilk Dressing

CREOLE SHRIMP - 12

Anson Mills Rice Cakes, Mustard, Bacon

FRIED CLAM STRIPS - 11

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 Salad, Chow Chow, Old Bay Aioli

SANDWICHES

~ CHOICE OF SIDE ~

FRIED CHICKEN - 11

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

FRESH SEAFOOD AND RAW BAR

OPEN DAILY 4PM TO CLOSE

513 KING ST. CHARLESTON, SC

ENTREES

SEARED DIVER SCALLOPS* 27

Fingerling Potatoes, Cherry Tomatoes, Corn, Arugula, Tomato-Dill Vinaigrette

BLUE CRAB TAGLIATELLE 23

House-Made Pasta, Spring Peas, Peppers, Parmesan

SHRIMP & GRITS 23

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

\$5ea
S HUSHPUPPIES WITH SORGHUM BUTTER
E HAND-CUT FRIES
D KALE SLAW
I COLLARDS & HAM
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.