



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

GREEN SALAD - 7

Shaved Vegetables, Breadcrumbs,
Buttermilk Dressing

AVOCADO TOAST - 9

Tahini, Cucumber, Harissa, Cilantro
~With Jumbo Lump Blue Crab - 16

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, Roasted Corn Salsa, Old Bay Aioli

BAKED OYSTERS* (3) - 12

Choice of:
~ Maitre'd Butter & Bread Crumbs
~ Alabama White Sauce & Bacon
~ Pimento & Sourdough Soppers

FRESH SEAFOOD
AND RAW BAR

OPEN DAILY
4PM TO CLOSE

513 KING ST.
CHARLESTON, SC



ENTREES

SEARED DIVER SCALLOPS..... 27

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

CRISPY FRIED HALF CHICKEN..... 21

Potato Purée, Braised Sea-Island Red Peas, Chicken Gravy

BLUE CRAB TAGLIATELLE..... 23

House-Made Pasta, Spring Peas, Peppers, Parmesan, Chili Flakes

SHRIMP & GRITS 23

Cheddar Grits, Crispy Brussels, Country Ham, Fennel
~ Add Fried Egg* - 1

DAILY FRESH CATCH..... MKT

FRY BASKETS

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

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

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



S

HUSHPUPIES 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.