



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

FRESH SEAFOOD AND RAW BAR

OPEN DAILY 4PM TO CLOSE

513 KING ST. CHARLESTON, SC

ENTREES

SEARED DIVER SCALLOPS* 27 Sweet Potato Purée, Farro Piccolo Risotto, Sorghum Gastrique, Candied Walnuts

CRISPY FRIED HALF CHICKEN..... 21 Potato Purée, Braised Sea-Island Red Peas, Chicken Gravy

OYSTER SPAGHETTI..... 23 House-Made Pasta, Bacon, Celery Root, Capers, Lemon, Breadcrumbs

SHRIMP & GRITS 23 Cheddar Grits, Crispy Brussels, Country Ham, Fennel ~ Add Fried Egg* - 1

DAILY FRESH CATCH..... MKT

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, Andouille, Lowcountry Succotash, Old Bay Aioli

BAKED OYSTERS* (3) - 12

Choice of:

- ~ Maitre 'd Butter & Bread Crumbs ~Alabama White Sauce & Bacon ~ Pimento & Sourdough Soppers

FRY BASKETS

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

\$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.