

COLD

OR

HOT

FRESH SEAFOOD AND RAW BAR

BRUNCH 11AM TO 2PM

513 KING ST. CHARLESTON, SC



OYSTER SHOOTER* - 6

Pepper-Infused Vodka, House Made Mix, Raw Oyster

AVOCADO TOAST - 10

Sliced Avocado, Tomatoes, Whipped Cilantro-Goat Cheese, Tahini, Lemon Olive Oil ~Add Blue Crab - 19

GREEN SALAD - 8

Shaved Vegetables, Breadcrumbs, Buttermilk Dressing

Geechie Boy Corn Meal, Sorghum Butter

BLUEBERRY & CINNAMON BISCUIT - 6

HUSH PUPPIES - 6

Glazed House Made Biscuit

CREOLE SHRIMP - 14

Anson Mills Rice Cakes, Mustard, Bacon

CHOWDER FRIES

Local Clams, Bacon, and Vegetables Served Over House Fries - 12

BRUNCH

	19
Cheddar Grits, Crispy Brussels, Country Ham, Fennel ~ Add Fried Egg* - 1	
SEAFOOD FRITTATA	20
FRENCH TOASTHouse-Made Jam, Maple Whipped Cream	14
CRAB CAKE BENEDICT* Blue Crab, Poached Eggs, English Muffin, Dill Hollandaise, Sauteed Spinach, Green Salad	19
CRAB QUICHE* Lump Crab, Red Pepper, Dill, Spinach, Goat Cheese, Green Salad	20

FRY **BASKETS**

1 2 3 3 \$27

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

SANDWICHES

~ CHOICE OF SIDE ~

FRIED CHICKEN BISCUIT - 13

Crispy Breast, Honey-Hot Sauce

LOBSTER ROLL - 24

Split-Top Bun, Scallion, Mayo

BURGER* - 10 OR 14

Single or Double, Cheddar, Shredded Lettuce, Onions, Pickles, Special Sauce

BACON, EGG, AND CHEESE* - 11

Hickory Smoked Bacon, Avocado, Cheddar Cheese. Potato Bun



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