



FRESH SEAFOOD
AND RAW BAR

BRUNCH
11AM TO 2PM

513 KING ST.
CHARLESTON, SC

BRUNCH

SHRIMP & GRITS	19
Cheddar Grits, Crispy Brussels, Country Ham, Fennel ~ Add Fried Egg* - 1	
SEAFOOD FRITTATA	23
Lobster, King Crab, Shrimp, Bacon, Fennel, Goat Cheese, Crispy Yukon Gold Potato & Arugula Salad, Citrus Vinaigrette	
FRENCH TOAST	13
House-Made Jam, Maple Whipped Cream	
CRAB CAKE BENEDICT*	18
Blue Crab, Poached Eggs, English Muffin, Old Bay Hollandaise, Sauteed Spinach, Garden Salad	
SMOKED SALMON QUICHE	14
House Made Pie Crust, Smoked Salmon, Feta Cheese, Chives. Served with Seasonal Berry Salad, Strawberry Vinaigrette	

COLD

OR

HOT

OYSTER SHOOTER* - 4

Pepper-Infused Vodka, House Made Mix,
Raw Oyster

TUNA TATAKI* - 16

Sesame, Chili-Ponzu Vinaigrette,
Citrus, Pistacios

GREEN SALAD - 7

Shaved Vegetables, Breadcrumbs,
Buttermilk Dressing

HUSH PUPPIES - 5

Geechie Boy Corn Meal, Sorghum Butter

BLUEBERRY & CINNAMON BISCUIT - 5

Glazed House Made Biscuit

CREOLE SHRIMP - 12

Anson Mills Rice Cakes, Mustard, Bacon

CHOWDER FRIES

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

FRY BASKETS

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

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

SANDWICHES

~ CHOICE OF SIDE ~

FRIED CHICKEN BISCUIT* - 9

Crispy Breast, Honey-Hot Sauce

LOBSTER & KING CRAB 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* - 8

Hickory Smoked Bacon, Avocado,
Cheddar Cheese, Potato Bun



S I D E	\$5ea	TWO FARM EGGS ANY STYLE*
		BACON OR SAUSAGE
		POTATO CASSEROLE
		GEECHIE BOY GRITS WITH SWEET PEPPER RELISH
		HAND CUT FRIES



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