



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	20
Lobster, King Crab, Shrimp, Bacon, Fennel, Goat Cheese, Crispy Marble Potatoes, Green Salad	
FRENCH TOAST	13
House-Made Jam, Maple Whipped Cream	
CRAB CAKE BENEDICT*	18
Blue Crab, Poached Eggs, English Muffin, Dill Hollandaise, Sauteed Spinach, Green Salad	
KING CRAB QUICHE*	20
King Crab, Red Pepper, Dill, Spinach, Goat Cheese, Green Salad	

COLD

OR

HOT

OYSTER SHOOTER* - 6

Pepper-Infused Vodka, House Made Mix,
Raw Oyster

AVOCADO TOAST - 10

Pickled Cucumber, Tahini, Cilantro
~Add Crab Meat - 18

GREEN SALAD - 8

Shaved Vegetables, Breadcrumbs,
Buttermilk Dressing

HUSH PUPPIES - 5

Geechie Boy Corn Meal, Sorghum Butter

BLUEBERRY & CINNAMON BISCUIT - 5

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

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* - 11

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* - 10

Hickory Smoked Bacon, Avocado,
Cheddar Cheese, Potato Bun



S TWO FARM EGGS ANY STYLE*
E BACON OR SAUSAGE
D POTATO CASSEROLE
I MARSH HEN MILL WITH
S SWEET PEPPER RELISH
S HAND CUT FRIES



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