

Starters & Salads

SHE CRAB SOUP	BOWL \$8.95
TOPPED WITH SHERRY, A LOWCOUNTRY FAVORITE	
FLASH FRIED CALAMARI	\$11.95
SERVED WITH FRIED SQUASH HALVES AND CURRY REMOULADE	
YELLOWFIN TUNA APPETIZER*	\$12.95
SESAME SEARED, WASABI, TERIYAKI GLAZE AND PICKLED GINGER	
PRINCE EDWARD ISLAND MUSSELS	SMALL \$11.95 LARGE \$16.95
WITH ARTICHOKE HEARTS, TOMATOES, ROASTED RED PEPPERS AND CAPERS IN A WINE AND FRESH HERB BROTH	
OYSTERS ON THE HALF SHELL*	DOZEN GULF \$17.95 DOZEN SPECIALTY \$MKT
HOUSE MADE COCKTAIL SAUCE, HORSERADISH, CRACKERS AND LEMON	
CRAB & SPINACH DIP	\$10.95
WARM WITH A PARMESAN CRUST AND FLATBREAD CHIPS	
FRESH AVOCADO HUMMUS	\$7.95
SERVED WITH WARM PITA, CARROTS AND CUCUMBERS	
HOUSE SMOKED CHICKEN WINGS	\$8.00
DRY RUBBED AND HICKORY SMOKED SERVED WITH A SIDE OF CHIPOTLE RANCH	
PEEL & EAT SHRIMP	\$12.95
ONE HALF POUND OF FRESH SHRIMP SERVED WITH HOUSEMADE COCKTAIL SAUCE	
HOUSE SALAD	SIDE \$5.95 ENTREE \$7.95
MIXED GREENS, CUCUMBERS, TOMATOES, SHAVED RED ONIONS, SHAVED ALMONDS AND CROUTONS	
CAESAR SALAD	SIDE \$5.95 ENTREE \$7.95
ROMAINE LETTUCE TOSSED IN A HOUSE MADE CAESAR DRESSING WITH HOMEMADE CROUTONS	

ADD-ONS

- GRILLED CHICKEN \$6.95 • CRAB CAKE \$12.95 •
- SHRIMP, SALMON* or FRIED OYSTERS \$7.95 •

Dressings

- WHOLE GRAIN MUSTARD • BLEU CHEESE • CAESAR •
- BALSAMIC VINAIGRETTE • BUTTERMILK RANCH •

Chef's Specialties

CRISPY FRIED FLOUNDER	\$28.95
SCORED WHOLE WITH CHEDDAR GRITS, COLLARD GREENS AND A WARM SWEET AND SOUR GLAZE	
SEAFOOD PLATTER	\$24.95
FRIED OR BROILED SHRIMP, FLOUNDER, SCALLOPS AND OYSTERS SERVED WITH DIRTY RICE AND FRESH SEASONAL VEGETABLES (NO SUBSTITUTIONS)	
GRILLED BBQ SALMON*	\$21.95
TRI POTATO MEDLEY, GRILLED ASPARAGUS AND A HONEY BARBEQUE SAUCE	
SHRIMP AND GRITS	\$22.95
ANDOUILLE SAUSAGE, ONIONS, MUSHROOMS AND ROASTED RED PEPPERS SERVED OVER CREAMY GRITS	
TRADITIONAL PAELLA	\$29.95
LOBSTER, SHRIMP, MUSSELS, CLAMS AND DARK MEAT CHICKEN SERVED OVER SAFFRON RICE WITH A RICH TOMATO BROTH	
JUMBO LUMP CRAB CAKES	\$25.95
SERVED OVER A CREAMY GARLIC VEGETABLE COUS COUS WITH TOMATO HORSERADISH AIOLI	
SHRIMP SCAMPI PASTA	\$20.95
FRESH GARLIC AND HERBS, WHITE WINE, BUTTER AND LEMON JUICE TOSSED WITH LINGUINI PASTA	
SEAFOOD PASTA	\$22.95
FRESH LOCAL FISH, FRESH GARLIC AND HERBS TOSSED WITH LINGUINI AND YOUR CHOICE OF ALFREDO OR SPICY CREAM	
KING CRAB LEGS	\$MKT
1 ¼ LB SERVED WITH WARM DRAWN BUTTER AND YOUR CHOICE OF 2 SIDES	
16OZ SEARED RIBEYE*	\$30.95
CHARGRILLED WITH SOUR CREAM AND CHIVE MASHED POTATOES, FRESH SEASONAL VEGETABLES AND A GARLIC-HERB BUTTER	
8OZ FILET MIGNON*	\$29.95
SOUR CREAM AND CHIVE MASHED POTATOES, GRILLED ASPARAGUS WITH A HOUSE MADE DEMI GLACE	
CHEF'S SPECIAL	\$MKT
ASK YOUR SERVER ABOUT TODAY'S CHEF'S SPECIAL	

Handhelds

LOWCOUNTRY CRAB CAKE BLT	\$14.95
TOASTED POTATO BUN, BACON, LETTUCE AND TOMATO SERVED WITH TOMATO HORSERADISH AIOLI	
BLACKENED MAHI SANDWICH	\$13.95
TOASTED POTATO BUN, LETTUCE, TOMATO AND ONIONS SERVED WITH CUCUMBER DILL SAUCE	
SOUTHERN FRIED CHICKEN SANDWICH	\$12.95
TOASTED BRIOCHE BUN, HOMEMADE PIMENTO CHEESE, SWEET PICKLE SLAW AND CHIPOTLE RANCH (ALSO AVAILABLE GRILLED)	
WATER'S EDGE HOUSE GROUND CHEESEBURGER*	\$14.95
10OZ WITH LETTUCE, TOMATO, ONIONS, YOUR CHOICE OF CHEDDAR, BLEU CHEESE, PEPPER JACK, PIMIENTO OR HOUSE MADE MOZZARELLA (ADD BACON +\$1.50)	
MAINE LOBSTER ROLL	\$21.95
COLD WATER LOBSTER WITH MAYO, MINCED CELERY, AND FLORIDA BAY SEASONING, IN A TOASTED SPLIT TOP BUTTERED ROLL, SERVED WITH FLORIDA BAY POTATO CHIPS	

Sides

- FRENCH FRIES
- DIRTY RICE
- SAFFRON RICE
- TRI POTATO MEDLEY
- SOUR CREAM & CHIVE MASHED POTATOES
- FLORIDA BAY CHIPS
- GRITS
- CHEDDAR GRITS
- COLLARDS GREENS
- SWEET PICKLE SLAW