

Starters & Salads

SHE CRAB SOUP CUP \$5.95
TOPPED WITH SHERRY, A LOWCOUNTRY FAVORITE BOWL \$8.95

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
HOUSE MADE COCKTAIL SAUCE, DOZEN SPECIALTY \$MKT
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

MIXED GREENS, CUCUMBERS, TOMATOES, SHAVED RED ONIONS, SHAVED ALMONDS AND CROUTONS

CAESAR SALAD SIDE \$5.95

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 SMALL \$13.95

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 SMALL \$12.95

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 SMALL \$12.95

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)

FISH N' CHIPS \$14.95

BEER BATTERED FLOUNDER, SWEET PICKLE SLAW, FRENCH FRIES, MALT VINEGAR AND TARTAR SAUCE

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