

STARTERS

- Jumbo Sea Scallops**  16
Pan Seared Jumbo Scallops, Chorizo Corn Relish and a Bacon Ancho Chili Cream
- Prince Edward Island Mussels**  20
With Artichoke Hearts, Tomatoes, Roasted Red Peppers, and Capers in a White Wine and Fresh Herb Broth
- Crispy Calamari** 14
Calamari Rings, Shishito Peppers, Charleston Original Seasoning, and a Yellow Curry Remoulade
- Lump Crab Cake** MKT
Over Field Greens with a Chorizo Corn Relish and Chipotle Ranch
- Peel and Eat Shrimp**  15
Half Pound of Fresh Boiled Shrimp Dusted with Charleston Original Seasoning and Served with House Made Cocktail Sauce
- Fresh Avocado Hummus**  10
Carrots, Cucumbers, and Warm Pita Bread
- Baked Crab and Spinach Dip** 15
Lump Blue Crab, Spinach, Cream Cheese, and Parmesan with Crispy Pita Chips
- Boom Boom Shrimp** 15
Crispy Fried Shrimp Tossed in House Made Spicy Boom Boom Sauce Over Chow Chow with Scallions

Oysters on the Half Shell*  MKT
Apalachicola, FL
House Made Cocktail, Raw Horseradish, Saltine Crackers and Lemon
Specialty Oysters* Offered Daily

SOUPS AND SALADS

- She Crab Soup** 7 | 10
Topped with Sherry and Parsley
- Caesar Salad** 7 | 10
Classic Caesar Salad
- House Salad** 7 | 10
Field Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons
- The Wedge Salad**  10
Chilled Iceberg Wedge, Clemson Blue Cheese, Candied Bacon, Heirloom Tomatoes, and Chunky Blue Cheese Dressing
- Caprese Insalata**  13
Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Pesto, Balsamic Reduction, Finished with Extra Virgin Olive Oil

Creamy Balsamic Vinaigrette . Buttermilk Ranch
Chunky Blue Cheese . Mustard Vinaigrette . Caesar

ADDITIONS

- Shrimp 10 . Oysters 10 . Scallops 12
Lobster Tail MKT . Crab Cake MKT
Salmon* 10 . Chicken 9

SPECIALTIES

- Fish N' Chips** 18
Pabst Blue Ribbon Battered Flounder, Coleslaw and French Fries with House Made Tarter Sauce
- Fried Chicken Sandwich** 15
Toasted Brioche Bun, House Made Pimento Cheese, Coleslaw and Chipotle Ranch (Also Available Grilled)
- Lowcountry Crab Cake BLT** MKT
Toasted Brioche Bun, Candied Bacon, Lettuce, Tomato, and a Chipotle Ranch

ENTREES

- Smoked Salmon Pasta*** 32
House Smoked Salmon, Penne Pasta, Peppers, Fresh Basil, and a Spicy Vodka Tomato Cream
- Pan Roasted Chicken**  28
16 Ounce Bone-In Chicken Breast with Goat Cheese Mashed Potatoes, Broccolini, and Sun-Dried Tomato Gorgonzola Cream
- Country Fried Chicken** 26
Deep Fried 16 Ounce Bone-In Chicken Breast, Bacon Braised Collards, Sweet Potato Spoon Bread, Smothered with Cajun Cream
- Crispy Fried Flounder** 35
Fresh and Locally Sourced Whole Flounder, Cheddar Grits, Collard Greens, and a Sweet Tangy Mango Sauce
- Shrimp and Grits**  20 | 29
Fresh Local Shrimp, Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Grits
- Grilled BBQ Salmon***  32
North Atlantic Salmon with Lowcountry Red Rice, Grilled Asparagus, and Smokey BBQ Sauce
- Shrimp Scampi** 20 | 29
Fresh Shrimp, Garlic & Herbs, White Wine, Butter, and Lemon Tossed in Linguini Pasta Finished with Shaved Parmesan
- Seafood Paella**  27 | 54
Lobster, Shrimp, Salmon, Mussels, Scallops, and Chorizo, Over Red Rice in a Rich Tomato Pepper Broth
- 16 Ounce Seared Ribeye***  38
Char-Grilled with Goat Cheese Mashed Potatoes, Sautéed Vegetables, and Garlic Herb Butter
- 8 Ounce Filet Mignon***  40
Char-Grilled with Goat Cheese Mashed Potatoes, Asparagus, and House Made Demi Glace

Seafood Platter (All Four Items) 22 | 34
Fried or Broiled 
With Lowcountry Red Rice and Sautéed Vegetables

- Shrimp Platter** 17 | 29
- Scallop Platter** 20 | 32
- Oyster Platter** 18 | 30
- Flounder Platter** 17 | 29

SIDES

- Lowcountry Red Rice . Broccolini (+2) . Asparagus (+2)
Collard Greens . Sautéed Vegetables
Mashed Potatoes . Adluh Stone Ground Grits
French Fries . Sweet Potato Fries (+2)

Blackened Mahi Sandwich 18
Toasted Brioche Bun, Lettuce, Tomato and Onion Served with Cucumber Dill Sauce

- Fresh Ground Cheeseburger*** 17
10oz Fresh Ground Burger on a Toasted Brioche Bun With Cheddar Cheese, Lettuce, Tomato, and Onions
(Add Candied Bacon +2)

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Those with allergies or special requests, please inform your server. Split plate charge \$5. Gift cards available. Must be 18 years of age to order a protein other than well done. Only 2 separate checks offered to parties of 10 or more. Parties of 6 or more are subject to a 20% gratuity.