



Lunch Menu

SOUPS & STARTERS

ENTREES

Prince Edward Island Mussels 20
With Artichoke Hearts, Tomatoes, Roasted Red Peppers, and Capers in a White Wine and Fresh Herb Broth

Wedge Crab Soup 10 | 15
Our Twist on a Local Favorite. Lump Blue Crab Meat, Tequila Cream, Roasted Sweet Corn, Cilantro, & Chipotle Peppers

Crispy Calamari 16
Calamari Rings, Shishito Peppers, Charleston Original Seasoning, and a Yellow Curry Remoulade

Peel and Eat Shrimp 18
Half Pound of Fresh Boiled Shrimp Dusted with Charleston Original Seasoning and Served with House Made Cocktail Sauce

Fresh Avocado Hummus 12
Carrots, Cucumbers, and Warm Pita Bread

Baked Crab and Spinach Dip 18
Lump Blue Crab, Spinach, Cream Cheese, and Parmesan with Crispy Pita Chips

Boom Boom Shrimp 18
Crispy Fried Shrimp Tossed in House Made Spicy Boom Boom Sauce Over Chow Chow with Scallions

Smoked Salmon Pasta* 34
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

Wedge Shrimp and Grits 21 | 32
Fresh Shrimp, Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Grits

Grilled BBQ Salmon* 34
North Atlantic Salmon with Lowcountry Red Rice, Grilled Asparagus, and Smokey BBQ Sauce

Shrimp Scampi 21 | 32
Fresh Shrimp, Garlic & Herbs, White Wine, Butter, and Lemon Tossed in Linguini Pasta Finished with Shaved Parmesan

Seafood Paella 44
Lobster, Shrimp, Salmon, Mussels, Scallops, and Chorizo, Over Red Rice in a Rich Tomato Pepper Broth

16 Ounce Seared Ribeye* 45
Char-Grilled with Goat Cheese Mashed Potatoes, Sautéed Vegetables, and Garlic Herb Butter

8 Ounce Filet Mignon* MKT
Char-Grilled with Goat Cheese Mashed Potatoes, Asparagus, and House Made Demi Glace

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

SALADS

Seafood Platter (Shrimp, Oysters, Flounder, Blue Crab)

Fried or Broiled
With Lowcountry Red Rice and Sautéed Vegetables
Shrimp Platter 21 | 32
Scallop Platter MKT
Oyster Platter 21 | 32
Flounder Platter 20 | 30
Deviled Crab Platter 21 | 32

The Wedge Salad 15
Chilled Iceberg Wedge, Clemson Blue Cheese, Candied Bacon, Heirloom Tomatoes, and Chunky Blue Cheese Dressing

Caesar Salad 12
Classic Caesar Salad

House Salad 12
Field Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons

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

SIDES

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

Shrimp 12 . Oysters 12 . Scallops MKT . Salmon* 14
Lobster Tail MKT . Chicken 11 . Deviled Crab 8

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)

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

Chicken Salad Sandwich 15
Toasted Brioche Bun, Oven Roasted Chicken With Mayo, Minced Celery and Topped with Lettuce, Tomato and Onion

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

MODIFICATIONS & SUBSTITUTIONS
\$3 EACH

*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 4 separate checks offered to parties of 10 or more. Parties of 6 or more are subject to a 20% gratuity.