

Main

Steamed Mussels

Mussels, white wine garlic butter, grilled bread \$13

Shrimp or Oyster Po'Boy

Gulf shrimp or oysters, pickles, lettuce, mayo, served on Leidenheimer bread with fries \$13 Combo \$15

Inlet Shrimp & Grits

Stone ground grits, Gulf shrimp, onion, garlic, mushrooms \$16.95 ↓

Fish or Shrimp Tacos

Blackened fish or shrimp, chopped cabbage, sriracha aioli, cilantro and flour tortillas \$12.95

Pawley's Lump Crab Cake

Crabmeat, shallots, lemon zest, scallions, Remoulade sauce \$14

Beer Battered Fish

Fresh fish served with fries, cole slaw, tartar sauce and lemon \$14.95

Fried Shrimp Platter

Butterflied Gulf shrimp, fries, hushpuppies, cole slaw \$17.95

Fresh Fish (MKT)

From the Daily Board. Served blackened, sautéed, or fried

Fish Ceviche

Fish, cucumber, onion, cilantro, fresh citrus, tomato & avocado \$10 ↓ ↩

HENrietta Chicken & Biscuit

Fried chicken, white cheddar cheese & biscuit with sausage gravy \$8

Shrimp Cocktail

Chilled shrimp, cocktail sauce, lemon wedge \$11.95 ↓

Mississippi Cornmeal Catfish

Catfish, fries and cole slaw \$15.95

Soups & Salads

Chicken & Sausage Gumbo

\$6 Cup / \$8.5 Bowl

Sea Captain's House She Crab Soup

Lump crab, cream, touch of sherry \$8 Cup / \$12.5 Bowl

Harvest Green

Mixed greens with blue cheese, cucumber, tomatoes and vinaigrette \$8.95 ↓ ↩

add chicken \$5
add shrimp or fish \$8

Cured Salmon

Romaine, cured salmon, capers, red onions, sherry vinaigrette, grilled toast \$12

Blue Crabmeat & Corn

Little gem wedge lettuce with blue crab meat, corn, tomatoes and herb dressing \$14.95 *

Desserts-\$6

Mary's Banana Pudding

Bananas, vanilla wafers and whipped pudding

Classic Beignets

New Orleans style beignets with Café Anglaise Sauce *

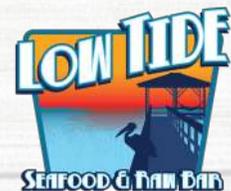
Granny Cake Cup Cake

Moist cake, coconut cream, whipped cream served cupcake style

Sides-\$4.5

Grits · Biscuits · Fries · Hushpuppies
Carolina Cole Slaw · Low Country Pimento
Cheese · Crispy Crawfish Étouffée Balls

- ✳ vegetarian
- ↓ gluten free
- ↩ contains raw fish



Seafood Towers

Small -\$89

Oysters, shrimp, lobster, crab, ceviche

Large - \$129

Oysters, shrimp, lobster, clams, crab, ceviche

Raw Bar

*Oysters *Clams *Mussels
*Shrimp *Crab Claws *Lobster

Brunch Sat-Sun 9am-2pm

Three Cheese Omelette

Cheddar, smoked provolone, Swiss, farm eggs served with fruit \$9 *

Lox & Bagel

Cured salmon, bagel, cream cheese, capers, red onions \$8

Fish & Grits

Fresh Gulf fish, stone ground grits, tomato slice and toast \$13.95

HENrietta Chicken & Biscuit

Fried chicken, white cheddar cheese & biscuit with sausage gravy \$8

Fresh Fruit

Assorted fresh fruit \$4 *

Classic Beignets

New Orleans style beignets with Café Anglaise sauce \$6 *

Sand Dollar

Pancake sandwich with bacon, egg & cheese \$5.95

Sunrise

Pancakes, bacon, eggs (scrambled or sunny side up) \$9.95

Biscuits

with Sausage Gravy \$5

Bacon, Egg & Cheese Biscuit \$6

Happy Hour M-F 3-6:30pm

Hushpuppies

Fried cornmeal, cane syrup butter \$3.50

Low Tide Shrimp Sliders

Fried shrimp on slider buns \$5

Oyster on the Half Shell

Oyster, cocktail sauce, saltines \$1.50 Each

Low Country Pimento Cheese

Housemade pimento cheese served with Slow Dough toast points \$4 *

Fish Ceviche

Fish, cucumber, onion, cilantro, fresh citrus, tomato & avocado \$8.95 ↓ ↩

Crispy Crawfish Étouffée Balls

Rice, crawfish, spicy creole sauce \$4

Shrimp Cocktail

Chilled shrimp, cocktail sauce, lemon wedge \$9.95 ↓

<p>Monday-Thursday 11am-9pm Friday 11am-10pm Saturday 9am-10pm Sunday 9am-9pm</p>	<p>**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**</p>
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