

STARTERS

- HUSHPUDDY BASKET** Cinnamon-Honey Butter **5.95**
- FRIED PICKLES** Ranch Dressing **6.95**
- COCONUT SHRIMP** Spicy Orange Marmalade **10.95**
- GOAT CHEESE OYSTERS** Fried Oysters, Goat Cheese Spread, Sriracha **9.95**
- SEAFOOD NACHOS** Shrimp, Fish, Queso, Black Bean & Corn Relish, Pico De Gallo, Jalapenos, Flour Tortilla Chips **12.95**
- FRIED BUFFALO SHRIMP** Buffalo Sauce, Celery, Bleu Cheese Crumbles **9.95**
- FRIED GREEN TOMATOES** Fried Green Tomatoes, Grits, Shrimp, Country Ham Cream Sauce, Scallions, Cheddar Cheese **10.95**
- SEARED AHI TUNA*** Grade A Tuna Seared Rare, Sesame Seeds, Eel Sauce, Seaweed Salad **10.95**
- CRACKLIN' CALAMARI** Cracklin' Chili Sauce, Green Onions **9.95**
- CRAB STUFFED AVOCADO** Avocado, Black Bean & Corn Relish, Lump Crab Meat, Sriracha **10.95**
- CRAB TOSTADAS** Lump Crab Meat, Pico de Gallo, Fried Wontons, Spicy Mayo **10.95**
- COD SLIDERS** Fried Cod, Tartar Sauce, Pepperoncini-Okra Relish, Pickled Broccoli Slaw **9.95**

SOUPS & SALADS

- SHE CRAB SOUP** **7.95**
- ROASTED RED PEPPER GOUDA SOUP** **6.95**

HOUSE SALAD Mixed Greens, Grape Tomatoes, Red Onions, Applewood Smoked Bacon, Cheddar Cheese, Cucumber, Goldfish Crackers **4.95 / 7.95**

CLASSIC CAESAR SALAD Romaine, Croutons, Parmesan Cheese **4.95 / 7.95**

ICEBERG WEDGE Bleu Cheese Dressing, Bleu Cheese Crumbles, Applewood Smoked Bacon, Tomatoes, Red Onions **8.95**

Add Grilled or Fried Chicken Breast **4.95**
Add Southern Fried or Grilled Shrimp **6.95**
Add Grilled or Cajun Salmon **10.95**

SEARED AHI TUNA SALAD* Cajun Tuna Seared Rare, Mango Salsa, Cucumbers, Red Cabbage, Romaine, Creamy Wasabi Dressing **15.95**

HONEY APPLE CHICKEN SALAD BBQ Rubbed Chicken, Mixed Romaine, Tomatoes, Red Onions, Bleu Cheese Crumbles, Candied Pecans, Granny Smith Apples, Honey Apple Vinaigrette **12.95**

BURGERS & SANDWICHES

Served with Fries, Coleslaw and a Pickle

SOUTHERN BURGER* Certified Angus Beef®, Pimento Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Served on a Brioche Bun **11.95**

PULLED PORK SANDWICH Pulled Pork, Fried Onions, Honey-Apple BBQ Sauce, Pickled Broccoli Slaw, Served on a Brioche Bun **9.95**

FISH MARKET SANDWICH 1/2 lb of Chef's Selection Fried White Fish, American Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Tartar Sauce, Served on a Hoagie Bun **11.95**

SOUTHERN CHICKEN SANDWICH Pepperoncini-Brined Fried Chicken Breast, Pimento Cheese, Pepperoncini-Okra Relish, Lettuce, Tomato, Served on Jalapeno Cornbread **11.95**

SOFT SHELL CRAB BLT Fried Soft Shell Crab, Lettuce, Tomato, Applewood Smoked Bacon, Tartar Sauce, Served on Jalapeno Cornbread **12.95**

FRESH FISH MARKET

1 ASK YOUR SERVER

About Today's Fresh Fish Selection - **Market Price**
Served with Chef's Rice and Green Beans

2 CHOOSE YOUR FAVORITE PREPARATION

CAJUN STYLE: Lightly Dusted in our Cajun Spice and Pan-Seared
SIGNATURE PREPARATION: Goldfish-Jalapeno Breaded and Pan-Seared
FIRE-GRILLED: Grilled over an Open Flame

3 CHOOSE YOUR SIGNATURE TOPPING

Fresh Herb Cream Sauce • Honey Lime Butter • Mango Salsa
Asian Sesame Glaze • Chipotle Lime Crema • Garlic Parmesan Cream
Hooked: Topped with Cajun Popcorn Shrimp... **add \$3**

HOUSE SPECIALTIES

SHRIMP AND GRITS Shrimp, Country Ham Cream Sauce, Grape Tomatoes, Scallions, Stone-Ground Cheddar Grits **19.95**

LOWCOUNTRY CRAB CAKES Housemade Remoulade, Tomatoes, Scallions, Chef's Rice, Green Beans **23.95**

FISH & CHIPS Nut Brown Beer Battered Cod, French Fries, Coleslaw, Hushpuppies **17.95**

JAMBALAYA Sautéed Chicken & Shrimp, Smoked Sausage, Okra, Tomatoes, Peppers, Onions, Cajun Red Sauce over Rice **17.95**

SNOW CRAB DINNER Coleslaw, Corn on the Cob **1 ¼ POUND - MARKET**
2 ½ POUND - MARKET

LOBSTER RAVIOLI Lobster Tail Meat, Squid Ink Lobster Filled Ravioli, Diced Tomatoes, Garlic Parmesan Cream Sauce **24.95**

SOUTHERN FRIED FAVORITES



Choose 1, 2 or 3 of the following to Create Your Platter.
Platters are served with French Fries, Coleslaw and Hushpuppies.

CLAM STRIPS • POPCORN SHRIMP
OYSTERS • JUMBO SHRIMP • FLOUNDER
SOFT SHELL CRAB • SCALLOPS

CHOOSE 1 - 22.95
CHOOSE 2 - 24.95
CHOOSE 3 - 26.95

From THE GRILL

NEW YORK STRIP* 12oz Certified Angus Beef®, Roasted Garlic Butter, Onion Straws, Gouda Smashed Potatoes, Green Beans **22.95**

BABY BACK RIBS Honey-Apple BBQ Sauce, French Fries, Coleslaw **22.95**

FILET* 8oz Certified Angus Beef®, Gouda Smashed Potatoes, Green Beans **27.95**
Make it Black & Bleu **add \$3**

SURF & TURF* 6oz Certified Angus Beef® Filet topped with Lobster Tail, Old Bay Butter, Gouda Smashed Potatoes, Green Beans **32.95**

PESTO CHICKEN Nut-Free Pesto, Parmesan Cheese, Gouda Smashed Potatoes, Green Beans **16.95**



BUILD YOUR OWN BOIL



START WITH OUR BOIL BASE FOR 6.95 AND ADD ANY OF THE FOLLOWING TO BUILD YOUR OWN BOIL

BOIL BASE 6.95

Red Skinned Potatoes, Corn on the Cob, Pecan Smoked Sausage, Old Bay

1 ¼ POUND SNOW CRAB (2 clusters).....MARKET
½ POUND GULF SHRIMP..... 14.95
1 DOZEN LITTLENECK CLAMS..... 9.95

1 POUND PEI MUSSELS..... 9.95
1 DOZEN HOUSE SELECT OYSTERS 21.95

SIDES 3.95

FRENCH FRIES • SWEET POTATO FRIES • RED SKINNED POTATOES • TRADITIONAL COLESLAW • GOUDA SMASHED POTATOES
CHEF'S RICE • GREEN BEANS • CORN ON THE COB • HUSH PUPPIES • PICKLED BROCCOLI SLAW