**STARTERS**

HUSHPUFFY 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, Jalapeños, Flour Tortilla Chips  12.95
FRIED BUFFALO SHRIMP  Buffalo Sauce, Celery, Bleu Cheese Cribbles  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, Seared 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-Olka 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, Garlic Fry Sauce  7.95
CLASSIC CAESAR SALAD  Romaine, Croutons, Parmesan Cheese  7.95
ICEREG WEDGE  Bleu Cheese Dressing, Bleu Cheese Cribbles, 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 Cribbles, Candied Pecans, Granny Smith Apples, Honey Apple Vinaigrette  12.95

**BURGERS & SANDWICHES**

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-Olka 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**

**ASK YOUR SERVER**

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

**CHOOSE YOUR FAVORITE PREPARATION**

CAJUN STYLE: Lightly Dusted in our Cajun Spice and Pan-Seared
SIGNATURE PREPARATION: Goldfish-Jalapeno Breaded and Pan-Seared

**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  1¼ POUND - MARKET
2¼ POUND - MARKET
LOBSTER RAVIOLI  Lobster Tail Meat, Squid Ink Lobster Filled Ravioli, Diced Tomatoes, Garlic Parmesan Cream Sauce  24.95

**SOUTHERN FRIEDFavorites**

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
OSTERS • JUMBO SHRIMP • FLOUNDER
SOFT SHELL CRAB • SCALLOPS

**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

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<tr>
<th>BOIL BASE 6.95</th>
<th>1 ¼ POUND SNOW CRAB (2 clusters) MARKET</th>
<th>1 POUND PEI MUSSELS</th>
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<tr>
<td>1 ½ POUND GULF SHRIMP 14.95</td>
<td>1 DOZEN HOUSE SELECT OYSTERS 21.95</td>
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<td>1 DOZEN LITTLENECK CLAMS 9.95</td>
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<td>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</td>
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*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.