

The Sardine Room

OYSTERS • FINE FOODS • COLD BEER

SNACKS

BREAD SERVICE

chili oil rubbed sourdough, roasted
jalapeno honey butter, 5

HOUSE SMOKED WHITEFISH DIP

toasted garlic baguette, 13

FRENCH ONION DIP

caramelized onions, crispy onions,
baguette, 13

CLAM CHOWDER

potatoes, bacon, oyster crackers, 8

SHISHITO PEPPERS

lemon, maldon salt, house chile sauce, 12

CHEESE BOARD

humboldt fog, delice de bourgogne,
chef's selection cheese & jam, marcona
almonds, honey, 18 add prosciutto, 7

CRAWFISH HUSHPUPPIES

sriracha honey, scallions, 13

EAST COAST LUMP CRAB CAKES

dijonnaise, green onion, 16

CHOWDER FRIES

seasoned hand cut fries, bacon, three
cheese blend, green onion, 14

PORTUGUESE SARDINES

caper butter, goat cheese crostini, 13

STEAK TACO

shaved new york strip, smashed avocado,
pico de gallo, cotija, 9

PBR MUSSELS

beer broth, garlic, shallot, baguette, 12

TUNA TOSTADA

crispy wonton, avocado, wakame, mango,
spicy kewpie, sesame seeds ,17

PAN SEARED SCALLOPS

house cured pork belly, house bbq sauce,
hollandaise, pickled onions, 29

OYSTERS ROCKEFELLER

spinach, pernod, bacon, panko, 20

RAW BAR

OYSTERS ON THE HALF SHELL
daily selection, lemon, cocktail sauce,
hogwash, classic mignonette, MP

1/2LB PEEL N' EAT SHRIMP
dijonnaise, cocktail sauce, 18

LOBSTER CLAWS

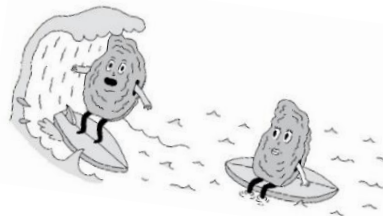
dijonnaise, drawn butter
upon request, 20

AHI TUNA PYRUS

sushi rice, pears, carrots,
honey cusabi, 19

PLATTER ROYALE

oysters, shrimp, lobster claws,
all the trimmings, MP



SANDWICHES

SEARED SALMON BLT

seared or blackened, tomato, lettuce, bacon,
dukes mayo, toasted multigrain, 16

FRESH GROUPER

seared or blackened, shredded lettuce,
tomato, comeback sauce, lemon, 23

FRIED CHICKEN

chicken thigh, duke's mayo, sweet & spicy
pickle relish, tomato, 13

'HOT STACKS' BURGER

two seared patties, american cheese, onion,
pickles, special sauce, lettuce, tomato, 13

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PLATES

BEER BATTERED FISH & CHIPS

crispy cod, hand cut fries, house slaw, remoulade, 17/22

WILD COASTAL SHRIMP & GRITS

white cheddar, dearborn andouille sausage, cherry tomatoes, fresno chiles, 21

JAMBALAYA

chicken, shrimp, andouille, holy trinity, basmati rice, cornbread muffin, 23

CAJUN PASTA

chicken, ground andouille, bay scallops, roasted red pepper, cherry tomato, ziti, cajun cream, 28

SEAFOOD MIXED GRILL

wild coastal shrimp, fresh grouper, east coast lump crab cake, dijonaise, wild rice pilaf, asparagus, 35

PAN FRIED WHITEFISH

zucchini potato hash, lemon herb aioli, 26

MEMPHIS SMOKED CHICKEN

skin on, bone-in leg & thigh chicken quarter, mac & cheese, house slaw, 25

STEAK FRITES

10oz new york strip, hand cut fries, cowboy butter, 34

BEER BRAISED PORK SHANK

kolsch cherry demi glace, cheesy grits, 26

HARVEST SALAD

baby spinach, granny smith apple, pomegranate seeds, candied walnuts, goat cheese, red onion, maple cider vinaigrette, 15

SIDES

CORNBREAD MUFFIN, 4

HOUSE SLAW, 4

HAND CUT FRIES, house ketchup, 6
add house aioli, .50

CHEESY GRITS, 5

MAC & CHEESE, panko, 9

SPICY SPROUTS, sriracha, pork belly, 9

CLASSIC CAESAR, white anchovies, 12

WEDGE SALAD

house made ranch, bacon, bleu cheese, tomatoes, chives, 11 chopped +2

SR SALAD

mixed greens, feta, grapes, red onion, cucumber, spiced almonds, poppyseed dressing, 12

ADD CHICKEN, SHRIMP or SALMON
seared or blackened, 7

ADD CRAB CAKE, 8

ADD SCALLOP, 10

ADD STEAK, 16



SWEETS

BUMPY CAKE

locally baked, 12

CRÉME BRÛLÉE

chef's selection, 10

WEEKLY SPECIALS

SUNDAY

roadhouse + \$2 buck-a-shuck

MONDAY

big shrimpin'

TUESDAY

dumplings & dragons

WEDNESDAY

wing wednesday

THURSDAY

low country boil

notice...ask your server about menu items that are cooked to order or served raw. under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.