

bites

- BANG BANG GROUPER BITES** crispy grouper bites with bang bang sauce, cilantro **\$14**
- SHE-CRAB DIP** crab, sherry, cream cheese, topped with fresh crab, crispy capers, dill, grilled crostini **\$15**
- LOBSTER SLIDERS** mixed lobster salad served on toasted brioche bun **\$19.50**
- CRAB RANGOON MOZZARELLA STICKS** surimi crab, mozzarella & cream cheese, scallions, panko fried, served with sweet chili sauce **\$13**
- COCONUT SHRIMP** curry shrimp breaded with coconut flakes + panko, cilantro thai chili sauce **\$14**
- BABY BACK RIBS** house smoked, thai chili glaze, sesame seeds, scallions **\$14**
- CRAB CAKE BITES** served with remoulade **\$16**
- SCALLOPS** pan seared hokkaido scallops, sauteed kale, mushroom medley **\$19**
- CALAMARI RINGS** lemon pepper, pickled thai chili, serrano, cilantro thai chili sauce **\$15**
- CLAM CHOWDER** new england style **\$7/CUP, \$12/BOWL**
- SMOKED CHICKEN WINGS** brined overnight, fried crispy, alabama white sauce **\$16** *2025 Wing Fling winner!*
- DEVEILED EGGS** classic deviled eggs topped with lobster salad + bacon served over arugula **\$19**
- LITTLE NECK CLAMS** steamed with white wine & garlic butter, served with grilled crostini **\$17**
- SPINACH + MOZZARELLA SPRING ROLLS** served with house marinara **\$9.50**
- SALMON CAKES** salmon cakes, arugula, tartar sauce **\$17**
- SMOKED FISH DIP** mahi mahi, garlic, shallots, sour cream, cream cheese, scallions, housemade tortilla chips **\$12**
- HUSHPUPPIES** honey butter **\$9**

raw bites

- AHI TUNA NACHOS** crispy wonton chips, tuna poke, avocado, green onions, jalapeños, cilantro, sriracha, kewpie, furikake **\$18.50***
- TUNA CRUDO** sliced tuna, red radish, cilantro, truffle oil, crispy capers, lemon + sea salt **\$17***
- SHRIMP COCKTAIL** housemade cocktail sauce, lemon **\$11**
- TROPICAL POKE BOWL** ahi tuna poke sauce, pineapple mango, avocado, cucumber, pickled carrots, tropical rice, wonton strips, **\$19.50**
- TUNA POKE MINI** crispy spinach, avocado, cucumber, edamame, cilantro soy sauce **\$14***
- CEVICHE** poached shrimp, mango, avocado, cucumber, tomato, cilantro, red onion, lime, plantain chips **\$13***
- TUNA WONTON TACOS** diced tuna, soy, lime, avocado, radish, crispy wonton shell **\$9***
- LITTLE NECK CLAMS*** **\$1.50**

**ASK YOUR SERVER ABOUT
OUR ROTATING OYSTER SELECTIONS!**

Served raw or steamed with housemade cocktail sauce + mignonette

tacos

served on a corn tortilla
add french fries \$4

- BLACKENED FISH**
mahi mahi, pico de gallo, cilantro,
cajun mayo **\$12.50**
- BAJA FISH** crispy grouper, homestyle
slaw, jalapeño, cilantro, cajun mayo **\$12.50**
- BANG BANG GROUPER** crispy
grouper, bang bang sauce, slaw, cilantro
\$11.50
- CAJUN CHICKEN** pico de gallo,
cilantro, cajun mayo **\$11.50**
- CRISPY CHICKEN** fried chicken,
homestyle slaw, jalapeño, cilantro, cajun mayo
\$11.50

GLUTEN-FREE MENU AVAILABLE BY REQUEST
All bread products used are from locally sourced bakeries.

grilled oysters

ROCKEFELLER
compound butter, bacon, baby spinach,
parmesan cheese
3 FOR \$12, 6 FOR \$21

GRILLED
grilled with garlic butter
3 FOR \$10, 6 FOR \$18

plates

- SEASONAL FISH** choice of blackened salmon or mahi mahi, island rice, spinach **\$24**
- SMOKEHOUSE MAC** smoked short rib, smoked cheddar & gouda cheese, cavatappi, caramelized onion, topped with crispy onions **\$26**
- CREAMY CAJUN PASTA** tomato garlic cream sauce, spinach, penne **\$21** **ADD:** grilled chicken \$7, sauteed shrimp \$7, sauteed grouper \$8, seared scallops \$12 **SERVED BLACKENED BY REQUEST!**
- VIET CAJUN BOIL** shrimp, mussels, clams, sausage, corn, red potato, cajun spices, cilantro, lime **\$29**
- SHRIMP + GRITS** stone ground yellow grits, canadian bacon, cream sauce, cheese, roasted red peppers, scallions **\$24**
- FRY BASKET** grouper, shrimp, oysters served with fries, slaw + hush puppies
build your own basket! **1 FOR \$19, 2 FOR \$24, 3 FOR \$29**

sammies

served with french fries or slaw,
substitute grits or cucumber salad for \$2

- SHINE BURGER** grassfed double smash burger, griddled onion, lettuce, tomato, american cheese, special sauce, brioche bun **\$17***
- BISTRO BURGER** grassfed double smash burger, arugula, bleu cheese, apple bacon caramelized onion jam, brioche bun **\$18***
- PO BOY** lettuce, tomato, baguette **\$17** shrimp or oyster with cajun tartar sauce **OR** grouper with tartar sauce
- SHORT RIB PHILLY** short rib, caramelized onion, roasted red pepper, crimini + oyster mushrooms, house cheese sauce **\$19**
- FRIED CHICKEN** buttermilk brined, pimento cheese, house pickles & honey mustard, brioche bun **\$16**
- BANG BANG GROUPER** bang bang grouper, housemade slaw, brioche bun **\$16**
- BLACKENED FISH SANDWICH** choice of salmon or mahi mahi, lettuce, tomato, onion, bacon, remoulade, brioche bun **\$18**

salads

**DRESSINGS: RANCH, SPICY RANCH,
CAESAR, BALSAMIC VINAIGRETTE,
BLEU CHEESE, HONEY MUSTARD**

- CAESAR** grilled romaine, parmesan, croutons **\$12**
- COBB** chopped romaine, egg, bacon, blue cheese crumbles, tomato, red onion, cucumber, croutons, avocado **\$13**
- ASIAN** sliced cabbage, cilantro, shredded carrots, red onion, crispy onion, sweet lime vinaigrette **\$11**
- ADD: CRISPY GROUPER BITES \$6, CRISPY SHRIMP \$7,
FRIED OYSTERS \$7, CRISPY CHICKEN \$7,
GRILLED CHICKEN \$7, BLACKENED GROUPER \$8,
SALMON CAKE \$6
SEARED OR FRIED SCALLOPS \$12**

sides

- HOMESTYLE SLAW \$5**
- BRUSSELS SPROUTS WITH
BONITA FLAKES \$7.50**
- CHEESY GRITS \$5**
- ASIAN CUCUMBER SALAD \$5**
- SAUTEED KALE +
MUSHROOMS \$7**
- TRUFFLE MAC & CHEESE \$9**

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

cocktails

FROZEN BLACKBERRY MULE vodka, ginger beer, lime, blackberries \$11
FROZEN STRAWBERRY CABANA white rum, strawberry-banana nectar, banana liqueur, lime, simple \$13
LIFE'S A PEACH pinot grigio, deep eddy peach, orange liqueur, simple, lemon, ginger ale \$12
SPICY CUCUMBER MARGARITA house infused habanero tequila, agave, cucumber, lime \$12
PINEAPPLE BASIL MOJITO white rum, fresh basil, pineapple, lime, soda \$12
TEAQUILA-RITA jalapeno cucumber tequila, passionfruit tea, lime, tajin rim \$12
RYES + SHINE rye whisky, carpano antica, plum bitters, orange bitters \$13
RUM FOREST RUM pussers rum, pineapple, orange, cream of coconut, nutmeg \$13
APRICOTS TO ORANGES deep eddy orange vodka, apricot liqueur, lime, ginger beer \$12
MAI OH MAI diplomatico mantuano rum, lime, dry curaçao, orgeat, diplomatico reserva rum floater \$14
NEON COCONUT rumhaven coconut rum, melon liqueur, pineapple juice \$13

martinis

THE SQUINNY cucumber vodka, lime, fresh cucumber, simple \$12
POLITE & DIRTY MARTINI belvedere vodka, olive juice, dry vermouth rinse, house stuffed bleu cheese olives \$14
PEACH COSMO deep eddy peach, lime, cranberry, orange liqueur \$12
SOUTH SIDE SHINE grey whale gin, mint, lemon, simple \$14
FOOLS GOLD bourbon, ginger liqueur, lemon, honey \$12
ESPRESSO vodka, espresso, baileys, kaluha \$13
KEY LIME PIE vanilla vodka, lime, coconut cream, pineapple juice \$15
PEANUT BUTTER CUP peanut butter whiskey, mozart white chocolate, crème de cacao white, cream \$13

*Oyster
Shooter*
vodka, cocktail sauce, lemon \$6*

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shellfish, or eggs may increase your risk of foodborne illness.

*try these
for dessert!*

draft beers

DOS EQUIS AMBER \$6	WESTBROOK LEMON MERINGUE SHAKE IPA \$7 [10oz]
NEW SOUTH DIRTY MYRTLE DOUBLE IPA \$8.50	MILLER LIGHT LAGER \$4.50
WICKED WEED PERNICIOUS AMERICAN IPA \$7.50	SOUTHERN TIER PUMPKING \$8 [10oz]
SOUTHERN HOPS ROOSTER RED ALE \$8	LOW TIDE BLUE QUENCHER \$6
KONA BIG WAVE GOLDEN ALE \$6	EDMUND'S OAST BREWING LEATHER JACKET PORTER \$8

Ask your server about rotating drafts!

The grapes

SPARKLING / ROSÉ

prosecco, benvolio, italy \$9.50 [split]
 prosecco brut, bisol jeio, italy \$10 / \$38
 cava brut, marqués de CÁCERES, spain \$9 / \$34
 brut rosé, veuve du vernay, france \$9 [split]

WHITE

vino verde, casal garcia, portugal \$9 / \$34
 sauvignon blanc, la crema, california \$13 / \$50
 sauvignon blanc, matua wines, new zealand \$9 / \$34
 pinot grigio, benvolio, italy \$8 / \$30
 moscato, allegro, california \$9 / \$34
 chardonnay, carmel road winery, california \$10 / \$38

RED

cabernet sauvignon, robert hall, artisan collection,
california \$11 / \$42
 pinot noir, angelina, california \$11 / \$42
 pinot noir, elouan, washington \$13 / \$50
 red blend, st huberts, the stag, california \$13 / \$50
 gamay, chat de varennes beaujolais village, france \$11 / \$42
 malbec, dona paula, argentina \$12 / \$46
 tempranillo, el coto, spain \$12 / \$46

bottles & cans

BUD LIGHT \$4
 BUDWEISER \$4
 COORS LIGHT \$4
 CORONA \$4.50
 CORONA LIGHT \$4.50
 HEINEKEN \$6
 HEINEKEN O.O \$4.50
 MICHELOB ULTRA \$4.50
 WHITE CLAW \$5.50
 STELLA ARTOIS \$6
 YUENGLING \$4.50
 AUSTIN EAST CIDERS
PINEAPPLE \$5.50
 AUSTIN EAST CIDERS
BLOOD ORANGE \$5.50
 GRAND STRAND BREWING BEACH
EASY BELGIAN \$7
 GOLDEN ROAD
MANGO CART WHEAT \$7
 GRAND STRAND
BREWING AIRBRUSH IPA \$7
 CREATURE COMFORTS
TROPICALIA IPA \$7
 HIGH NOON SELTZERS
choice of vodka or tequila \$10
 ATHLETIC BREWING
IPA [N/A]\$5

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