

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
SCALLOPS pan seared hokkaido scallops, sauteed kale, mushroom medley \$19
CRAB CAKE BITES served with remoulade \$16
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!*
DEVILED 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

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

sides

- HOMESTYLE SLAW** \$5
BRUSSELS SPROUTS WITH BONITA FLAKES \$7.50
CHEESY GRITS \$5
HUSH PUPPIES WITH HONEY BUTTER \$6
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.

lunch combos

CHOOSE TWO
FOR \$15

HALF SANDWICH

half po boy with shrimp, oysters or grouper OR half short rib Philly cheesesteak
 OR shine burger (single patty) add a patty for \$3

CUP OF CLAM CHOWDER

SALAD house, asian or caesar

LUNCH FRY BASKET

grouper, shrimp, oysters served with fries, slaw + hush puppies

build your own basket! 1 FOR \$15, 2 FOR \$18, 3 FOR \$20

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

FRIED CHICKEN buttermilk brined, pimento cheese, house pickles & honey mustard, brioche bun \$15

SHORT RIB PHILLY CHEESESTEAK short rib, caramelized onion, roasted red pepper, crimini + oyster mushrooms, house cheese sauce \$19

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

All bread products used are from locally sourced bakeries.

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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try these
for dessert!

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

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, vila nova, 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, angeline, 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

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!

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