bites

BANG BANG GROUPER BITES crispy grouper bites with bang bang sauce, cilantro **$15.50**
LOBSTER SLIDERS mixed lobster salad served on toasted brioche buns with lemon zest **$21.50**
CRAB RANGOON MOZZARELLA STICKS surimi crab, mozzarella & cream cheese, scallions, panko fried, served with sweet chili sauce **$14.50**
COCONUT SHRIMP curry shrimp breaded with coconut flakes + panko, cilantro thai chili sauce **$16**
SOUTHERN SCALLOPS seared scallops, fried green tomatoes, sun-dried tomato aioli, balsamic glaze, microgreens **$20.50**
CRAB CAKE BITES scallions, cajun remoulade **$17**
SALT + PEPPER CALAMARI served with jalapeño ranch, cilantro thai chili sauce **$17**
PIMENTO CHEESE DIP parsley, served with grilled crostini **$11**
TRUFFLE FRIES white truffle oil, grated parmesan, honey, parsley **$9.50**
CRISPY BRUSSELS house smoked pork belly, parmesan, lemon zest, balsamic glaze, pickled red onion **$16.50**
DEVILED EGGS classic deviled eggs, lobster salad and bacon topped with arugula **$19**
LITTLENECK CLAMS steamed with white wine & garlic butter, served with grilled crostini **$19.50**
SPINACH + MOZZARELLA SPRING ROLLS served with house marinara **$11.50**
CRAB LEGS steamed crab legs served with butter + lemon, 1 cluster **$16**, 2 for **$28**
HUSHPUPPIES honey butter **$9**

raw bites

SEAFOOD SAMPLER 4 oysters, 4 shrimp cocktail, tuna poke, salmon tartare, ceviche **$32.50***
AHI TUNA NACHOS crispy wonton chips, tuna poke, avocado, green onions, jalapeños, cilantro, sriracha, kewpie, furikake **$21.50***
TUNA CRUDO sliced tuna, red radish, cilantro, truffle oil, crispy capers, lemon + sea salt **$18***
SHRIMP COCKTAIL housemade cocktail sauce, old bay, lemon **$16**
TUNA POKE seaweed salad, avocado, cucumber, edamame, cilantro, soy sauce, wonton chips **$16***
SHRIMP CEVICHE poached shrimp, mango, avocado, jalapeño, cucumber, tomato, cilantro, red onion, lime, plantain chips **$13***
TUNA WONTON TACOS diced tuna, soy, lime, avocado, radish, crispy wonton shell **$10.50***
SEARED SCALLOP CRUDO sweet ponzu, truffle oil, kizami wasabi, pickled red onions, kosher salt, microgreens **$20.50***
SALMON TARTARE WONTON TACOS lemon dijon vinaigrette, pickled jalapeño, cucumber, avocado, red onion, microgreens, lemon zest **$10.50***

soups + salads

CLAM CHOWDER new england style **$8/CUP $13/BOWL**
TOMATO BISQUE roasted tomatoes, oregano, basil, cream, croutons, parmesan **$7/CUP $11/BOWL**
WEDGE smoked pork belly, blue cheese, cherry tomatoes, pickled red onion, balsamic glaze, fresh cracked pepper **$17**
CAESAR grilled romaine, parmesan, fresh cracked pepper, croutons **$14**
COBB chopped romaine, egg, smoked pork belly, blue cheese crumbles, avocado, tomato, red onion, cucumber, croutons **$18**
ASIAN sliced cabbage, cilantro, shredded carrots, red onion, crispy onion, sweet lime vinaigrette **$14**

ADD: crispy grouper bites $8, crispy shrimp $8, crispy chicken $8, grilled chicken $8, blackened grouper $8, seared or fried scallops $12

DRESSINGS: ranch, jalapeño ranch, caesar, balsamic vinaigrette, bleu cheese, honey mustard

house smoked

PULLED PORK SLIDERS smoked pork shoulder, bbq sauce, cajun slaw, house pickles, brioche buns **$16**
SMOKED FISH DIP mahi-mahi, garlic, sour cream, cream cheese, shallots, scallions, housemade tortilla chips **$13.50**
SMOKED CHICKEN WINGS brined overnight, fried crispy, smokehouse rub, jalapeño ranch **$17**

GLUTEN-FRIENDLY MENU AVAILABLE BY REQUEST

All bread products used are from locally sourced bakeries.

dressed oysters

ROCKEFELLER
compound butter, bacon, baby spinach, parmesan
3 FOR $13, 6 FOR $22

GRILLED
grilled with garlic butter, scallions
3 FOR $11, 6 FOR $19

PONZU PEARL*
sweet ponzu, kizami wasabi, microgreens
3 FOR $11, 6 FOR $19

SURF + SPARK*
tuna poke, pickled peppers, scallions
3 FOR $14, 6 FOR $23

CAVIAR KISS*
yuzu tobiko, pickled red onion, herb mascarpone
3 FOR $13, 6 FOR $22

ASK YOUR SERVER ABOUT OUR 8 ROTATING OYSTER SELECTIONS!

Served raw or steamed with housemade cocktail sauce + mignonette

sammies

served with french fries OR slaw
substitute any side for $4

SHINE BURGER double smash burger, griddled onion, lettuce, tomato, american cheese, special sauce, brioche bun **$19***
PO BOY lettuce, tomato, baguette **$18** shrimp or oyster with cajun tartar sauce **OR** flounder with tartar sauce
LOBSTER GRILLED CHEESE herb mascarpone, provolone, toasted sourdough, side of tomato soup [no fries] **$29**
FRIED CHICKEN buttermilk brined, pimento cheese, house pickles & honey mustard, brioche bun **$17**
PORK BELLY BLT smoked pork belly, arugula, tomato, spicy mustard aioli, pickled red onion, toasted sourdough **$19**
BANG BANG GROUPER crispy bang bang grouper filet, housemade slaw, brioche bun **$18**
BLACKENED FISH SANDWICH choice of salmon or mahi-mahi, lettuce, tomato, onion, bacon, remoulade, brioche bun **$19**

seafood boils

$36
SHRIMP, CLAMS, MUSSELS, SAUSAGE, CORN, RED POTATOES
- add 2 clusters crab legs for $22 -

choice of seasoning:

VIET CAJUN
OLD BAY
LEMON PEPPER GARLIC BUTTER

plates

SEASONAL FISH choice of blackened salmon or mahi-mahi, butternut mash and garlic green beans, sweet chili glaze **$27**
SMOKEHOUSE MAC smoked short rib, smoked cheddar & gouda cheese, cavatappi, caramelized onion, topped with crispy onions & scallions **$29**
COASTAL PASTA littleneck clams, shrimp, linguine, parsley
CHOICE OF: white wine garlic butter or spicy marinara **$29**
CREAMY CAJUN PASTA tomato garlic cream sauce, spinach, penne **$23**
ADD: grilled chicken $8, sautéed shrimp $8, sautéed grouper $8, seared scallops $12 *SERVED BLACKENED BY REQUEST!*
SHRIMP + GRITS stone ground yellow grits, canadian bacon, cream sauce, cheese, roasted red peppers, scallions **$26**
FRY BASKET choice of flounder, shrimp or oysters served with fries, slaw, hush puppies
build your own basket! **1 FOR $23, 2 FOR $28, 3 FOR $33** ADD: *SCALLOPS $12*

tacos

served on a corn tortilla
- add french fries $4 -

BLACKENED FISH mahi-mahi, pico de gallo, cilantro, cajun mayo **$13.50**
BAJA FISH crispy grouper, homestyle slaw, jalapeño, cilantro, cajun mayo **$13.50**
BANG BANG GROUPER crispy grouper, bang bang sauce, slaw, cilantro **$13.50**
CAJUN CHICKEN pico de gallo, cilantro, cajun mayo **$12.50**
CRISPY CHICKEN fried chicken, homestyle slaw, jalapeño, cilantro, cajun mayo **$12.50**
CARNE ASADA marinated and grilled steak, pico de gallo, chipotle crema, cilantro **$14**
PULLED PORK slow smoked pork, bbq sauce, cajun slaw, chipotle crema, cilantro **$13.50**

bowls

served over island rice

TUNA poke marinated tuna, avocado, mango, cucumber, pickled carrots, wonton chips **$19***
CRISPY GROUPER crispy grouper, shredded cabbage, cucumber, pickled red onion, avocado, bang bang sauce **$18**
BLACKENED MAHI blackened mahi-mahi, pico de gallo, shredded cabbage, cucumber, avocado, cajun mayo **$18**
CAJUN SHRIMP cajun shrimp, avocado, pickled red onion, cucumber, pico de gallo, jalapeño ranch **$19**
CRISPY CHICKEN fried chicken, homestyle slaw, pickled jalapeños, cucumber, pickled red onion, cajun mayo **$18**
CARNE ASADA marinated and grilled steak, pico de gallo, avocado, pickled red onion, cucumber, chipotle crema **$19**

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Some items served at this establishment contain foreign imported shrimp. Ask for more information.

sides

HOMESTYLE SLAW $5
CHEESY GRITS $6
GREEN BEANS $7
BUTTERNUT MASH $7
ASIAN CUCUMBER SALAD $6
MAC & CHEESE $9
ISLAND RICE $7
FRENCH FRIES $5