

bites

BANG BANG GROUPER BITES crispy grouper bites with bang bang sauce, cilantro \$15.50
LOBSTER SLIDER 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, sundried 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
SMOKED CHICKEN WINGS brined overnight, fried crispy, smokehouse rub, jalapeño ranch \$17
CRISPY BRUSSELS house smoked pork belly, parmesan, lemon zest, balsamic glaze, pickled red onion \$16.50
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 \$19.50
SPINACH + MOZZARELLA SPRING ROLLS served with house marinara \$11.50
SALMON SLIDERS salmon cakes, arugula, cajun tartar served on toasted brioche buns with lemon zest \$14
SMOKED FISH DIP mahi mahi, garlic, sour cream, cream cheese, scallions, housemade tortilla chips \$13.50
HUSHPUPPIES honey butter \$9

SEAFOOD SAMPLER 4 oysters, 4 shrimp cocktail, tuna poke, shrimp cctel \$32*

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 TOSTADAS mexican shrimp cctel, kewpie mayo, lime, tajin, crispy tortilla shell \$16*

TUNA WONTON TACOS diced tuna, soy, lime, avocado, radish, crispy wonton shell \$10.50*

CRAB LEGS steamed crab legs served with butter + lemon, 1 cluster \$16, 2 for \$28

SEARED SCALLOP CRUDO sweet ponzu, truffle oil, kizami wasabi, pickled red onions, kosher salt, microgreens \$20.50

- 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
GRILLED CURRY curry butter, crispy onion, lime 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, creme fraiche 3 FOR \$13, 6 FOR \$22

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 \$13.50

BAJA FISH crispy grouper, homestyle slaw, jalapeño, cilantro, cajun mayo \$13.50

BANG BANG GROUPER crispy grouper, bang bang sauce, slaw, cilantro \$12.50

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

GLUTEN-FREE MENU
AVAILABLE BY REQUEST

All bread products used are from locally sourced bakeries.

seafood boils

\$36 SHRIMP, CLAMS, MUSSELS,
SAUSAGE, CORN, RED POTATO

- add 2 clusters crab legs for \$22 -

choice of
seasoning:

VIET CAJUN

OLD BAY

YELLOW CURRY

LEMON PEPPER GARLIC BUTTER

plates

SEASONAL FISH choice of blackened salmon or mahi mahi, island rice, sauteed asparagus, sweet chili glaze \$27

SMOKEHOUSE MAC smoked short rib, smoked cheddar & gouda cheese, cavatappi, caramelized onion, topped with crispy onions & scallions \$29

CREAMY CAJUN PASTA tomato garlic cream sauce, spinach, penne \$23 ADD: grilled chicken \$8, sauteed shrimp \$8, sauteed 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 flounder, shrimp, oysters served with fries, slaw, hush puppies ADD: scallops \$12

build your own basket! 1 FOR \$23, 2 FOR \$28, 3 FOR \$33

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

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

sides

HOMESTYLE SLAW \$5

CHEESY GRITS \$6

SAUTEED ASPARAGUS \$7

ASIAN CUCUMBER SALAD \$6

MAC & CHEESE \$9

ISLAND RICE \$7

FRENCH FRIES \$5

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