

# bites

- BANG BANG GROUPER BITES** crispy grouper bites with bang bang sauce, cilantro \$14
- LOBSTER SLIDERS** mixed lobster salad served on toasted brioche buns \$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
- SOUTHERN SCALLOPS** seared scallops, fried green tomatoes, sundried tomato aioli, balsamic glaze, microgreens \$19.50
- CRAB CAKE BITES** served with remoulade \$16
- SALT + PEPPER CALAMARI** served with jalapeño ranch + cilantro thai chili sauce \$16
- PIMENTO CHEESE DIP** parsley, served with grilled crostini \$10
- SMOKED CHICKEN WINGS** brined overnight, fried crispy, alabama white sauce \$16
- CRISPY BRUSSELS** house smoked pork belly, parmesan, lemon zest, balsamic glaze, pickled red onion \$16
- 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 \$10
- SALMON SLIDERS** salmon cakes, arugula, cajun tartar served on toasted brioche buns \$14
- SMOKED FISH DIP** mahi mahi, garlic, sour cream, cream cheese, scallions, housemade tortilla chips \$12
- HUSHPUPIES** 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, old bay, lemon \$11
- TUNA POKE** seaweed salad, 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\*
- CRAB LEGS** steamed crab legs served with butter + lemon 1 cluster \$14, 2 clusters \$26

## - dressed oysters -

- ROCKEFELLER** compound butter, bacon, baby spinach, parmesan 3 FOR \$12, 6 FOR \$21
- GRILLED** grilled with garlic butter 3 FOR \$10, 6 FOR \$18
- GRILLED CURRY** curry butter, crispy onion, lime 3 FOR \$10, 6 FOR \$18
- PONZU PEARL\*** sweet ponzu, kizami wasabi, microgreens 3 FOR \$10, 6 FOR \$18
- SURF + SPARK\*** tuna poke, pickled peppers, scallion 3 FOR \$13, 6 FOR \$22
- CAVIAR KISS\*** yuzu tobiko, pickled red onion, creme fraiche 3 FOR \$12, 6 FOR \$21

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.

# seafood boils

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

choice of seasoning:

- VIET CAJUN
- OLD BAY
- CURRY
- LEMON PEPPER GARLIC BUTTER

# plates

- SEASONAL FISH** choice of blackened salmon or mahi mahi, butternut squash mash, sauteed asparagus, sweet chili glaze \$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!
- SHRIMP + GRITS** stone ground yellow grits, canadian bacon, cream sauce, cheese, roasted red peppers, scallions \$24
- FRY BASKET** flounder, shrimp, oysters served with fries, slaw + hush puppies ADD: scallops \$12  
*build your own basket!* 1 FOR \$21, 2 FOR \$26, 3 FOR \$31

# sammies

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

- SHINE BURGER** double smash burger, griddled onion, lettuce, tomato, american cheese, special sauce, brioche bun \$17\*
- PO BOY** lettuce, tomato, baguette \$17 shrimp or oyster with cajun tartar sauce OR flounder with tartar sauce
- SHORT RIB PHILLY** short rib, caramelized onion, roasted red pepper, mushrooms, house cheese sauce \$21
- LOBSTER GRILLED CHEESE** herb marscapone, provolone, toasted sourdough \$27
- FRIED CHICKEN** buttermilk brined, pimento cheese, house pickles & honey mustard, brioche bun \$16
- PORK BELLY BLT** smoked pork belly, arugula, tomato, spicy mustard aioli, pickled red onion, toasted sourdough \$18
- BANG BANG GROUPER** crispy 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

# soups + salads

- CLAM CHOWDER** new england style \$7/CUP \$12/BOWL
- TOMATO BISQUE** roasted tomatoes, oregano, basil, cream, croutons, parmesan \$6/CUP \$10/BOWL
- WEDGE** smoked pork belly, blue cheese, cherry tomatoes, pickled red onion, balsamic glaze, fresh cracked pepper \$16
- CAESAR** grilled romaine, parmesan, fresh cracked pepper, croutons \$12
- COBB** chopped romaine, egg, smoked pork belly, blue cheese crumbles, tomato, red onion, cucumber, croutons, avocado \$16
- ASIAN** sliced cabbage, cilantro, shredded carrots, red onion, crispy onion, sweet lime vinaigrette \$12

ADD: CRISPY GROUPER BITES \$6, CRISPY SHRIMP \$7, CRISPY CHICKEN \$7, GRILLED CHICKEN \$7, BLACKENED GROUPER \$8, SEARED OR FRIED SCALLOPS \$12

DRESSINGS: RANCH, JALAPENO RANCH, CAESAR, BALSAMIC VINAIGRETTE, BLEU CHEESE, HONEY MUSTARD

# sides

- HOMESTYLE SLAW \$5
- CHEESY GRITS \$6
- BUTTERNUT SQUASH MASH \$6
- SAUTEED ASPARAGUS \$7
- ASIAN CUCUMBER SALAD \$6
- MAC & CHEESE \$9
- FRENCH FRIES \$5
- make 'em Truffle +\$2*

\*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
- RAZZLE DAZZLE** raspberry, mint, lime, silver rum, chambord, simple \$13
- SPICY CUCUMBER MARGARITA** house infused habanero tequila, agave, cucumber, lime \$12
- PEARS WELL WITH OTHERS** sauza silver, peer nectar, lime, tajin rim \$13
- LAVENDER COLLINS** four peel gin, lavender, lemonade, prosecco \$14
- PROPER GIN'TLEMAN** gray whale gin, blood orange, lemon, housemade vanilla berry simple, prosecco \$14
- RUM & DONE** sailor jerry spiced rum, cointreau, cranberry, lime, housemade berry infusion \$12
- STRAWBERRY PALOMA** silver tequila, strawberries, lime, soda water \$12
- SPRITZ + GIGGLES** st. germain, limoncello, cava brut, mint, soda water \$14
- BOURBON BRAMBLE** elijah craig, creme de mure, lemon, simple, blackberries \$14

# 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
- SQUEEZE THE DAY** deep eddy lemon, titos, lemon juice, hibiscus, cranberry juice \$14
- PEACH COSMO** deep eddy peach, lime, cranberry, orange liqueur \$12
- SOUTH SIDE SHINE** grey whale gin, mint, lemon, simple \$14
- NUT'ORIOUS B-E-A-N** rumhaven coconut rum, espresso, creme of coconut, kahlua, chocolate bitters \$15
- BUTTERFLY KISSES** absolut vanilla, lime, lemon, butterfly pea flower tea \$14
- 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!

# draft beers

- |   |  |
|---|--|
| DOS EQUIS AMBER \$7   | SAM ADAMS WINTER WHITE ALE \$7                       |
| MILLER LIGHT LAGER \$5.50                                     | LEFT HAND MEXICAN HOT CHOCOLATE MILK STOUT \$8       |
| SOUTHERN GROWL 'I MADE MY FAMILY DISAPPEAR' WINTER WARMER \$8 | GRAND STRAND GRANDMA'S SPIKED PECAN PIE STOUT \$7.50 |
| TIDAL CREEK DRIFTWOOD DARK LAGER \$7                          | GOLDEN ROAD MANGO CART \$6                           |
| WICKED WEED PERNICIOUS AMERICAN IPA \$7.50                    | SOUTHERN HOPS ROOSTER RED ALE \$7.50                 |

Ask your server about rotating drafts!

# The grapes

## SPARKLING / ROSÉ

- prosecco, benvolio, italy \$12 [split]
- prosecco brut, bisol jeio, italy \$12 / \$46
- cava brut, marqués de CÁCERES, spain \$11 / \$42
- brut rosé, veuve du vernay, france \$11 [split]

## WHITE

- vino verde, marques de lara, portugal \$9 / \$34
- sauvignon blanc, la crema, california \$13 / \$50
- sauvignon blanc, matua wines, new zealand \$10 / \$38
- 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 \$11.50 / \$44
- pinot noir, angelina, california \$11 / \$42
- pinot noir, elouan, oregon \$13 / \$50
- red blend, st huberts, the stag, california \$13.50 / \$52
- gamay, chat de varennes beaujolais village, france \$11 / \$42
- malbec, dona paula, argentina \$12 / \$46
- tempranillo, el coto, spain \$12 / \$46

# bottles & cans

- AMSTEL LIGHT \$4.50
- 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
- DOS EQUIS \$4
- WHITE CLAW \$5.50
- STELLA ARTOIS \$6
- YUENGLING \$4.50
- AUSTIN EAST CIDERS PINEAPPLE \$6
- AUSTIN EAST CIDERS BLOOD ORANGE \$6
- WICKED WEED PERNICIOUS \$7
- GRAND STRAND BREWING SALTY GOLFER \$7
- GRAND STRAND BREWING BEACH EASY BELGIAN \$7
- GOLDEN ROAD MANGO CART WHEAT \$7
- GRAND STRAND BREWING AIRBRUSH IPA \$7
- UNTITLED ART APPLE FRITTER A LA MODE BERLINER WEISSE \$12 [16oz]
- HIGH NOON SELTZERS choice of vodka or tequila \$10
- ATHLETIC BREWING IPA [N/A]\$5