

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

DEVEILED EGGS classic deveiled 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

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, 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
APPLE SAUCED caramel vodka, spiced syrup, apple cider, prosecco \$12
SPICY CUCUMBER MARGARITA house infused habanero tequila, agave, cucumber, lime \$12
PEARS WELL WITH OTHERS sauza silver, peaaer nectar, lime, tajin rim \$13
NUTMEG NIGHTCAP buffalo trace, chocolate, aromatic + orange bitters, housemade vanilla nutmeg simple \$13
PROPER GIN'TLEMAN gray whale gin, blood orange, lemon, housemade vanilla berry simple, prosecco \$14
PEACH, PLEASE pendleton whiskey, hot honey infused peach nectar, lemon \$13
RUM & DONE sailor jerry spiced rum, cointreau, cranberry, lime, housemade berry infusion \$12
NUT'ORIOUS B-E-A-N rumhaven coconut rum, espresso, creme of coconut, kahlua, chocolate bitters \$15

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*

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

*try these
for dessert!*

draft beers

DOS EQUIS AMBER \$7	KENTUCKY BOURBON ALE \$8.50
MILLER LIGHT LAGER \$5.50	PRAIRIE PUMPKIN KERFUFFLE SOUR \$9 [10oz]
NEW SOUTH DIRTY MYRTLE DOUBLE IPA \$8.50	LEFT HAND MEXICAN HOT CHOCOLATE MILK STOUT \$8
WESTBROOK LEMON MERINGUE SHAKE IPA \$7 [10oz]	HOLY CITY PECAN BROWN ALE \$7.50
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 \$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

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 WEEK 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

@1229SHINE | 1229SHINE.COM