

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 \$15
- SOUTHERN SCALLOPS** seared scallops, fried green tomatoes, sundried tomato aioli, balsamic glaze, microgreens \$20.50
- CRAB CAKE BITES** scallions, cajun remoulade \$16
- 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, alabama white sauce \$17
- CRISPY BRUSSELS** house smoked pork belly, parmesan, lemon zest, balsamic glaze, picked red onion \$16.50
- 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 \$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
- HUSHPUPIES** honey butter \$9

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 \$26
- SMOKEHOUSE MAC** smoked short rib, smoked cheddar & gouda cheese, cavatappi, caramelized onion, topped with crispy onions & scallions \$28
- 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 \$22, 2 FOR \$27, 3 FOR \$32

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 \$18*
- 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 \$17
- BLACKENED FISH SANDWICH** choice of salmon or mahi mahi, lettuce, tomato, onion, bacon, remoulade, brioche bun \$19

raw bites

- SEAFOOD SAMPLER** 4 oysters, 4 shrimp cocktail, tuna poke, shrimp ceviche \$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 \$17*
- SHRIMP COCKTAIL** housemade cocktail sauce, old bay, lemon \$14
- TUNA POKE** seaweed salad, avocado, cucumber, edamame, cilantro soy sauce, wonton chips \$16*
- CEVICHE** poached shrimp, mango, avocado, cucumber, tomato, red peppers, red onion, cilantro, lime, plantain chips \$15*
- 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

GLUTEN-FREE MENU
AVAILABLE BY REQUEST

All bread products used are from locally sourced bakeries.

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 \$13

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.

cocktails

- FROZEN BLACKBERRY MULE** vodka, ginger beer, lime, blackberries \$11
RAZZLE DAZZLE silver rum, chambord, raspberry, mint, lime, simple, soda \$13
SPICY CUCUMBER MARGARITA house infused jalapeño tequila, agave, cucumber, lime \$12
PEARS WELL WITH OTHERS sauza silver, pear nectar, lime, tajin rim \$13
PROPER GIN'TLEMAN gray whale gin, blood orange, lemon, housemade vanilla berry simple, prosecco \$14
STRAWBERRY PALOMA silver tequila, strawberries, lime, grapefruit soda \$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
RUM & DONE sailor jerry spiced rum, cointreau, cranberry, lime, housemade berry infusion \$12
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, kahlua \$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 \$7*

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try these
for dessert!

draft beers

- | | |
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| DOS EQUIS AMBER \$7 | SOUTHERN HOPS ROOSTER RED ALE \$7.50 |
| BIERKELLER WEISSBIER \$7.50 | BURIAL/ALLAGASH COLLABORATION CONTRAST AMERICAN WHEAT WITH ORANGE PEEL \$7 |
| MILLER LIGHT LAGER \$5.50 | RESIDENT CULTURE LIGHTNING DROPS HAZY IPA \$7.50 |
| TIDAL CREEK LIBERATORE PILSNER \$7.50 | GRAND STRAND SALTY GOLFER PINEAPPLE BLONDE ALE \$7 |
| WICKED WEED PERNICIOUS AMERICAN IPA \$7.50 | DIVINE BARREL CADILLAC RAINBOWS SOUR \$9.50 |

The grapes

SPARKLING / ROSÉ

- prosecco, mirabello, italy \$12 [split]
 prosecco rose, ruffino, italy \$12 [split]
 prosecco brut, segura viudas, spain \$11 / \$42
 rose, seaglass, california \$10 / \$38

WHITE

- vinho verde, raza, portugal \$9 / \$34
 sauvignon blanc, estival, washington state \$13 / \$50
 sauvignon blanc, kim crawford, new zealand \$12 / \$46
 pinot grigio, barone fini, italy \$10 / \$38
 riesling, griffin, washington state \$11 / \$42
 chardonnay, josh, california \$10 / \$38
 albarino, neboa, spain \$- / \$55

RED

- cabernet, unshackled by prisoner, california \$12 / \$46
 cabernet, j. lohr paso, california \$13 / \$50
 pinot noir, archetype, california \$9 / \$34
 red blend, conundrum, california \$12 / \$46
 malbec, UNO, argentina \$10 / \$38

bottles & cans

- DEPARTED SOLES IPA *gluten free* \$8
 DEPARTED SOLES MEXICAN LAGER *gluten free* \$8
 AMSTEL LIGHT \$5
 BUD LIGHT \$4.50
 BUDWEISER \$4.50
 COORS LIGHT \$4.50
 CORONA \$6
 CORONA LIGHT \$6
 HEINEKEN \$7
 MICHELOB ULTRA \$4.50
 WHITE CLAW \$6
 MODELO \$6
 STELLA ARTOIS \$7
 YUENGLING \$4.50
 NEW SOUTH DIRTY MYRTLE \$8
 AUSTIN EAST CIDERS *rotating flavors* \$7
 GRAND STRAND BREWING BEACH EASY BELGIAN \$7
 GOLDEN ROAD MANGO CART WHEAT \$7
 GUINNESS \$8
 TIDAL CREEK HARMONIC HEFEWEIZEN [16oz] \$8
 GRAND STRAND BREWING AIRBRUSH IPA \$7
 HIGH NOON SELTZERS choice of vodka or tequila \$10
 ATHLETIC BREWING IPA [N/A] \$6
 HEINEKEN O.O \$6