

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**
TRUFFLE FRIES white truffle oil, grated parmesan, honey, parsley **\$9.50**
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**
SMOKED CHICKEN WINGS brined overnight, fried crispy, alabama white sauce **\$17**
CRISPY BRUSSELS house smoked pork belly, parmesan, lemon zest, balsamic glaze, pickled red onion **\$16.50**
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 **\$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**

lunch bowls

served over island rice

- TUNA** poke marinated tuna, seaweed salad, avocado, mango, cucumber, pickled carrots, wonton chips **\$18**
CRISPY GROUPER crispy grouper, shredded cabbage, cucumber, pickled red onion, avocado, bang bang sauce **\$17**
BLACKENED MAHI blackened mahi mahi, pico de gallo, shredded cabbage, cucumber, avocado, cajun mayo **\$17**
CRISPY CHICKEN crispy fried chicken, homestyle slaw, pickled jalapeños, cucumber, pickled red onion, jalapeño ranch **\$17**
CAJUN SHRIMP cajun shrimp, avocado, pickled red onion, cucumber, pico de gallo, jalapeño ranch **\$18**
CARNE ASADA marinated and grilled steak, pico de gallo, avocado, pickled onions, cucumber, cilantro lime crema **\$18**

LUNCH FRY BASKET

flounder, shrimp, oysters served with fries, slaw, hush puppies

build your own basket! 1 FOR \$18, 2 FOR \$21, 3 FOR \$23 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 **\$12.50**
CAJUN CHICKEN pico de gallo, cilantro, cajun mayo **\$12.50**
CRISPY CHICKEN fried chicken, homestyle slaw, jalapeño, cilantro, cajun mayo **\$12.50**

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

soup + 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, bleu 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, bleu 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

- HOMESTYLE SLAW \$5
 CHEESY GRITS \$6
 MAC & CHEESE \$9
 ISLAND RICE \$7

- SAUTEED ASPARGUS \$7
 ASIAN CUCUMBER SALAD \$6
 FRENCH FRIES \$5

sammies

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

- SHINE BURGER** grassfed double smash burger, griddled onion, lettuce, tomato, american cheese, special sauce, brioche bun **\$18***
LOBSTER GRILLED CHEESE herb mascarpone, provolone, toasted sourdough, tomato soup [no fries] **\$29**
PO BOY lettuce, tomato, baguette **\$18** shrimp or oyster with cajun tartar sauce OR flounder with tartar sauce
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 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**

All bread products used are from locally sourced bakeries.

*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
RUM & DONE sailor jerry spiced rum, cointreau, cranberry, lime, housemade berry infusion \$12
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
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*

try these
 for dessert!

draft beers

DOS EQUIS AMBER \$7
MILLER LIGHT LAGER \$5.50
TIDAL CREEK LIBERATOR
PILSNER \$7.50
WICKED WEED PERNICIOUS
AMERICAN IPA \$7.50
BIERKELLER WEISSBIER \$7.50

BURIAL/ALLAGASH COLLABORATION
CONTRAST AMERICAN WHEAT
WITH ORANGE PEEL \$7
SOUTHERN HOPS
ROOSTER RED ALE \$7.50
RESIDENT CULTURE LIGHTNING
DROPS HAZY IPA \$7.50
GRAND STRAND SALTY GOLFER
PINEAPPLE BLONDE ALE \$7
DIVINE BARREL CADILLAC
RAINBOWS SOUR \$9.50

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
MODELO \$6
HEINEKEN \$7
MICHELOB ULTRA \$4.50
WHITE CLAW \$6
STELLA ARTOIS \$6
NEW SOUTH DIRTY MYRTLE \$8
YUENGLING \$4.50
AUSTIN EAST CIDERS
rotating flavors \$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
GUINNESS \$8
TIDAL CREEK HARMONIC
HEFEWEIZEN \$8 [16oz]
HIGH NOON SELTZERS
 choice of vodka or tequila \$10
ATHLETIC BREWING
IPA [N/A] \$6

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

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