

<u>R</u>	aw Bar*
Chilled Seafood Castle Delicious Combination of Se Littleneck Clams, Mussels, C Snow Crab Legs, Tuna Poke	elect Oysters Gulf Shrimp
Select Oysters on the I Served with Horseradish an	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Breech Inlet Clams Served with Horseradish an	1.25ea

Starters
1 6 1

Crispy Fried Calamari	12	Tuna Poke
Classic Marinara		Tuna, Wakame, Ponzu, Cucumber
Smoked Fish Dip	11	Farmer's Plate CHARLESTON HARBOR
Everything Pita		Roasted, Raw, Marinated Seasonal Vegetables
Crab Cake	13	Spiced Yogurt Dip, Everything Pita
Marinated Vegetable Relish		Beef Tartare
Fried Green Tomatoes Buttermilk Herb Dressing, Bib Lettuce, Chow Cl	10 how	Thai Seasoned, Pickled Fresno Chilies Peanut, Crostini
Pickled Shrimp	11	Ceviche
Fennel, Citrus, Herbs, Avocado Salsa Verde	North	Daily Selection, Corn, Pique
		Citrus Juice, Marinated Onion, Cilantro
Clam Chowde Potato, Celery, O	A CONTRACT	
Local She Cra	1 124	e 8
Crab Roe, Cream	A CARTAN	Start
	, onen ,	
the C. Start	Sa	lads
Caesar Salad	178	e 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Romaine Hearts, Shaved Parmesan	TTOR	
emon Sourdough Croutons, House Made Caesa	ar Dressi	ng
Wedge Salad	Carl And State	11
Iceberg, Smoked Bacon, Marinated Tomatoes, I	Red Onio	n
Buttermilk Peppercorn Dressing, Blue Cheese C	rumbles	Par instruction and the second of the
Johns Island Heirloom Tomato Salad		10
Marinated Cucumber, Young Greens, Fines Herl	bs, Chèvr	re Vinaigrette
	123	The second secon
Sal	lad Enh	ancements:
Eriad Overtare 7 Crillod (hickon 6	, Grilled Shrimp 8, Grilled Salmon 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Notice: For your convenience, a 19% gratuity will be added to parties of 6 or more. To expedite service, no separate checks for parties of 6 or more will be allowed.

11524

5.2017

Served with Malt Vinegar French Fries	
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The Fish House Burger*	15
oz. Blend of Short Rib and Ground Chuck, Sharp Cheddar Cheese	1 3. 8
louse Pickles, Bacon Marmalade, Iceberg Lettuce, "Burger Sauce", Brioche Bun	1. 11
	14
Open Faced Tuna Melt ellowfin Tuna Confit, Olives, Hard Boiled Egg, Red Onion, Dilly Bean	
omato, Gruyere Cheese, Sourdough Bread	
TERMINE - TRANSPORT	Software .
ried Oyster Po'boy	14
ndouille Sausage, Shaved Lettuce, Chow Chow Aioli, House Made Hot Sauce	- Alight
Aarket Fish Sandwich	15
an Roasted Market Fish, Brioche Bun, Lettuce, Tomato, Signature Sauce	XINIS
an Roasted Market Hish, Dhoche Dan, Lettace, Tomato, Signatare Sauce	A SEA
Southern Fried Chicken Sandwich	13
ickle Brined Chicken Breast, Sweet Pickles, Buttermilk Peppercorn Dressing	1 Billion
imento Cheese, Lettuce, Shaved Onion, Brioche Bun	Start.
an Country Cash Cake Conductor	K. M. JA
ow Country Crab Cake Sandwich Pan Seared, Bib Lettuce, Tomato, Remoulade, Brioche Bun	15
an Seared, Bib Lettuce, Tomato, Remoulade, Broche Bun	1100
leirloom Tomato Sandwich	11
leirloom Tomatoes, Herbed Yogurt, Marinated Cucumbers, Bibb Lettuce	DAC- E
Heirloom Tomatoes, Herbed Yogurt, Marinated Cucumbers, Bibb Lettuce	RE>
Mahi Tacos 2 for 13	/ 3 for 15
	/ 3 for 15
Mahi Tacos 2 for 13	41
Mahi Tacos 2 for 13 Sofrito Aioli, Tomato Relish, Cabbage, Cilantro, Lime	481
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Mahi Tacos Sofrito Aioli, Tomato Relish, Cabbage, Cilantro, Lime Entrees	ARBOR
Aahi Tacos Sofrito Aioli, Tomato Relish, Cabbage, Cilantro, Lime Entrees Charleston Shrimp & Grits	41
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White Grits, Chow Chow, Gold Rice



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Chef Mike Fitzhugh

6.10.17

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