



<u>Raw Bar</u>	
Chilled Seafood Castle & Tower	65 / 125
<i>Delicious Combination of Select Oysters Littleneck Clams, Mussels, Gulf Shrimp Snow Crab Legs, Blue Crab Dip and Lobster Tails</i>	
Select Oysters on the Half Shell	MKT
<i>Horseradish and Cocktail Sauce</i>	
Breech Inlet Clams	1.25 ea
<i>Horseradish and Cocktail Sauce</i>	

Starters

Crispy Fried Calamari	11.95	Tuna Poke	13.95
<i>Classic Marinara</i>		<i>Tuna, Wakame, Ponzu, Cucumber</i>	
Blue Crab Dip	11.95	Shrimp Cocktail	10.95
<i>Crackers</i>		<i>Cocktail Sauce, Lemon</i>	
Charcuterie & Cheese	18.95	Ceviche	13.95
<i>Cured Meats, House Made Pate, Pimento Cheese, Traditional Accoutrements</i>		<i>Daily Selection, Corn, Pique Citrus Juice, Marinated Onion, Cilantro</i>	
Crab Cake	12.95	Fried Green Tomatoes	9.95
<i>Remoulade, Celery Slaw</i>		<i>Buttermilk Dressing, Bacon, Herbs</i>	

Soups

Clam Chowder	6.95
<i>Potato, Celery, Onion</i>	
Local She Crab Bisque	7.95
<i>Crab Roe, Cream, Sherry</i>	

Salads

Caesar Salad	8.95
<i>Romaine Hearts, Shaved Parmesan Lemon Sourdough Croutons, House Made Caesar Dressing</i>	
Squash Salad	9.95
<i>Black Kale, Buttermilk Blue Cheese, Pickled Onion, Benne Vinaigrette</i>	
Wedge Salad	10.95
<i>Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion Buttermilk Peppercorn Dressing, Blue Cheese Crumbles</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

1.11.17



Chef Michael Fitzhugh

Coastal

Seared Tuna

*Fingerling Potatoes, Smoked Oyster Mushrooms, Caviar
Bieler, Rose, Provence, France 7*

28.95

Pan Seared Swordfish

*Farro Risotto, Brodo, Acorn Squash Caponata
Martin Codax, Albarino, Spain 11*

28.95

Charleston Shrimp & Grits

*Andouille Sausage, Shrimp Gravy, White Grits, Sweet Peppers
Kaiken, Malbec, Argentina 9*

24.95

Grilled Salmon

*Root Vegetable Ragu, Brown Butter Vinaigrette
Torii Mor, Pinot Blanc, Oregon 12*

24.95

Market Fish

*Geechie Boy White Polenta, Creamed Garlic Greens, Cherry Pepper Romesco
Hess, Chardonnay, Monterey, California 9*

MKT

Crab Cake

*Rémoulade, Succotash, Celeriac Slaw
Edna Valley, Chardonnay, CA 12*

27.95

Fried Shrimp

Malt Vinegar Fries, Cole Slaw, Charred Lemon

23.95

Fried Oysters

Malt Vinegar Fries, Cole Slaw, Charred Lemon

23.95

Fried Shrimp & Oysters

*Malt Vinegar Fries, Cole Slaw, Charred Lemon
Coast Kolsch, Charleston 6.5*

23.95

Inland

Filet Mignon

*Celery Root Mashed Potatoes, Heirloom Carrots, Mustard Seed Demi Glace
Dark Horse, Cabernet Sauvignon, California 8*

34.95

Pan Roasted Chicken

*Barrel Brined Breast, BBQ Red Peas, Turnip Salad
A by Acadia, Unoaked Chardonnay, California 9*

22.95

Vegetable Ragout

*Seasonal Root Vegetables, Smoked Oyster Mushrooms, Geechie Boy Polenta
Chateau St Jean, Pinot Noir, California 9*

18.95

Sides 4.95

Turnip Salad, Cole Slaw, Malt Vinegar Fries, Celery Root Mashed Potatoes
Geechie Boy White Polenta, BBQ Red Peas, White Grits, Creamed Garlic Greens

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