



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

Starters

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

Soups

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

Salads

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

Salad Enhancements:
<i>Fried Oysters 7, Grilled Chicken 6, Grilled Shrimp 8, Grilled Salmon 8 Market Fish Filet 9, or Grilled Lobster Tail 10</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.

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.

Sandwiches

Served with Malt Vinegar French Fries

The Fish House Burger* **14.95**

7 oz. Blend of Short Rib and Ground Chuck, Sharp Cheddar Cheese
House Pickles, Bacon Marmalade, Iceberg Lettuce, "Burger Sauce", Brioche Bun

Open-Face Tuna Melt **13.95**

Yellowfin Tuna Confit, Olives, Hard Boiled Egg, Red Onion, Dilly Bean
Tomato, Gruyere Cheese, Sourdough Bread

Market Fish Sandwich **15.95**

Pan Roasted Market Fish, Brioche Bun, Lettuce, Tomato, Signature Sauce

Southern Fried Chicken Sandwich **12.95**

Pickle Brined Chicken Breast, Sweet Pickles, Buttermilk Peppercorn Dressing
Pimento Cheese, Lettuce, Shaved Onion, Brioche Bun

Low Country Crab Cake Sandwich **14.95**

Pan Seared, Bib Lettuce, Tomato, Remoulade, Brioche Bun

Charm Grilled Cheese Sandwich **10.95**

Bitter Greens, Tomato Jam, Gruyere Cheese, Sourdough Bread

Mahi Tacos **2 for 12.95 / 3 for 14.95**

Sofrito Aioli, Tomato Relish, Cabbage, Cilantro, Lime

Entrees

Charleston Shrimp & Grits **25.95**

Andouille Sausage, White Grits, Shrimp Gravy, Sweet Peppers

Grilled Salmon* **24.95**

Root Vegetable Ragù, Brown Butter Vinaigrette

Pan Roasted Chicken **22.95**

Barrel Brined Breast, BBQ Red Peas, Turnip Salad

Vegetable Ragout **18.95**

Seasonal Root Vegetables, Smoked Mushrooms, Geechie Boy White Polenta

Fried Shrimp **23.95**

Malt Vinegar Fries, Cole Slaw, Charred Lemon

Fried Oysters **23.95**

Malt Vinegar Fries, Cole Slaw, Charred Lemon

Fried Shrimp & Oysters **23.95**

Malt Vinegar Fries, Cole Slaw, Charred Lemon

Sides 4.95

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

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12.7.16



Chef Mike Fitzhugh