

Raw Bar*

Chilled Seafood Castle & Tower

65 / 125

Delicious Combination of Select Oysters Littleneck Clams, Mussels, Gulf Shrimp Snow Crab Legs, Blue Crab Dip and Lobster Tails

Select Oysters on the Half shell

MKT

Served with Horseradish and Cocktail Sauce

Breech Inlet Clams

1.25ea

Served with Horseradish and Cocktail Sauce

Starters

Crispy Fried Calamari	11.95	Tuna Poke 313.95	
Classic Marinara		Tuna, Wakame, Ponzu, Cucumber	
Blue Crab Dip	11.95	Shrimp Cocktail CHARLESTON HARBOR 10.95	
Crackers		Cocktail Sauce, Lemon	
Charcuterie & Cheese	18.95	Fried Green Tomatoes 9.95	
Cured Meats, House Made Pate,		Buttermilk Dressing, Bacon, Herbs	
Pimento Cheese, Traditional Accoutrements		Ceviche 13.95	
Crab Cake	12.95	Daily Selection, Corn, Pique	
Remoulade, Celery Slaw	THE IN	Citrus Juice, Marinated Onion, Cilantro	

Soups

Clam Chowder	6.95
Potato, Celery, Onion	
Local She Crab Bisque	7.95

Crab Roe, Cream, Sherry

Buttermilk Peppercorn Dressing, Blue Cheese Crumbles

Salads

Caesar Salad	8.95
Romaine Hearts, Shaved Parmesan	1 A Cal Eliza
Lemon Sourdough Croutons, House Made Caesar Dressing	
Squash Salad	9.95
Black Kale, Buttermilk Blue Cheese, Pickled Onion, Benne Vinaigrette	
Wedge Salad	10.95
Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion	

Salad Enhancements:

Fried Oysters 7, Grilled Chicken 6, Grilled Shrimp 8, Grilled Salmon 8 Market Fish Filet 9, or Grilled Lobster Tail 10

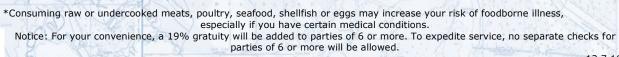
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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. 1.11/1724

and the second process of the first transfer of the first transfer of the second process	turn tradition to the stage
<u>Sandwiches</u>	Transpired Control
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 Bu	n Constant
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	
	WONTH LAND SEME
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	15 XX 15 XX
The same of the sa	
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) XI - 13/C- (1)
Entrees	2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
A Property of the second secon	A S S
Charleston Shrimp & Grits	SOUTH CANDORA 25.95
Andouille Sausage, White Grits, Shrimp Gravy, Sweet Peppers	CHARLESTON HARBOR
Grilled Salmon*	24.95
Root Vegetable Ragu, Brown Butter Vinaigrette	Description to Fig. Description of the Part Description of the P
Day De Street Chiefson	The state of the s
Pan Roasted Chicken Barrel Brined Breast, BBQ Red Peas, Turnip Salad	22.95
barrer brilled breast, bbQ Red Feas, Turnip Salad	and produce anomalies of the Control
Vegetable Ragout	18.95
Seasonal Root Vegetables, Smoked Mushrooms, Geechie Boy White Polenta	6.5.0.6 F.T.F
Fried Shrimp	23.95
Malt Vinegar Fries, Cole Slaw, Charred Lemon	NAME OF THE PARTY
= 155 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	20 20 2 2 2 1 Annual
Fried Oysters	23.95
Malt Vinegar Fries, Cole Slaw, Charred Lemon	THE PROPERTY OF A STATE OF A
Fried Shrimp & Oysters	23.95
riicu siiiliip & Oysteis	23.95

Sides 4.95

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





12.7.16

11524



Malt Vinegar Fries, Cole Slaw, Charred Lemon