



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

Starters

<b>Crispy Fried Calamari</b> <i>Classic Marinara</i>	<b>12</b>	<b>Tuna Poke</b> <i>Tuna, Wakame, Ponzu, Cucumber</i>	<b>14</b>
<b>Smoked Fish Dip</b> <i>Everything Pita</i>	<b>11</b>	<b>Farmer's Plate</b> <i>Roasted, Raw, Marinated Seasonal Vegetables Spiced Yogurt Dip, Everything Pita</i>	<b>12</b>
<b>Crab Cake</b> <i>Marinated Vegetable Relish</i>	<b>13</b>	<b>Beef Tartare</b> <i>Thai Seasoned, Pickled Fresno Chilies Peanut, Crostini</i>	<b>15</b>
<b>Fried Green Tomatoes</b> <i>Buttermilk Herb Dressing, Bib Lettuce, Chow Chow</i>	<b>10</b>	<b>Ceviche</b> <i>Daily Selection, Corn, Pique Citrus Juice, Marinated Onion, Cilantro</i>	<b>14</b>
<b>Pickled Shrimp</b> <i>Fennel, Citrus, Herbs, Avocado Salsa Verde</i>	<b>11</b>		

Soups

<b>Clam Chowder</b> <i>Potato, Celery, Onion</i>	<b>7</b>
<b>Local She Crab Bisque</b> <i>Crab Roe, Cream, Sherry</i>	<b>8</b>

Salads

<b>Caesar Salad</b> <i>Romaine Hearts, Shaved Parmesan Lemon Sourdough Croutons, House Made Caesar Dressing</i>	<b>9</b>
<b>Wedge Salad</b> <i>Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion Buttermilk Peppercorn Dressing, Blue Cheese Crumbles</i>	<b>11</b>
<b>Johns Island Heirloom Tomato Salad</b> <i>Marinated Cucumber, Young Greens, Fines Herbs, Chèvre Vinaigrette</i>	<b>10</b>

\*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.



*Chef Michael Fitzhugh*



**Coastal**

**Pan Roasted Wanchese Scallops**

*Sweet Corn Soubise, Avocado Buttermilk Mousse, Cucumber, Basil*

**Pinot Gris, Chateau Ste Michelle, Columbia Valley, Washington 8**

**30**

**Fried Whole Fish**

*Local Selection, Gold Rice, Citrus Chile Vinaigrette, Herbs*

**Albarino, Martin Codax, Rias Bias, Spain 11**

**MKT**

**Swordfish**

*Charred Lemon, Fennel, Farro Verde, Citrus, Olive, Butterbean*

**Rose, Bieler, Provence, France 8**

**28**

**Charleston Shrimp & Grits**

*Andouille Sausage, Shrimp Gravy, White Grits, Sweet Peppers*

**Pinot Noir, Lyric by Etude, Santa Barbara, California 11**

**26**

**Grilled Salmon**

*Tomato Rice Pilaf, Herb Roasted Heirloom Carrots, Spiced Yogurt*

**Pinot Noir, Canon 13, St Lucia, California 11**

**25**

**Market Fish**

*Fingerling Potatoes, Escarole, Romesco, Preserved Lemon*

**Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand 9**

**MKT**

**Crab Cakes**

*Maque Choux, Herb Salad*

**Prosecco, Avissi, Italy 8**

**28**

**Fried Shrimp**

*Malt Vinegar Fries, Cole Slaw, Charred Lemon*

**24**

**Fried Oysters**

*Malt Vinegar Fries, Cole Slaw, Charred Lemon*

**24**

**Fried Shrimp & Oysters**

*Malt Vinegar Fries, Cole Slaw, Charred Lemon*

**Coast Kolsch, Charleston 6.5**

**24**

**Inland**

**Filet Mignon**

*Yukon Gold Mashed Potatoes, Grilled Carrots, Mustard Seed Demi Glace*

**Cabernet Sauvignon, Rodney Strong, Sonoma, California 10**

**35**

**Pan Roasted Chicken**

*Pickle Brined, Cornbread Puree, Chow Chow*

**Chardonnay, Napa Cellars, Napa, California 12**

**22**

**Vegetable Ragout**

*Leek, Carrot, Tomato, Escarole, Gold Rice*

**Malbec, Donna Paula "Los Cardos," Mendoza 8**

**18**

**Surf and Turf**

*Marinated Bistro Steak, Spring Onion Shrimp Scampi, Potato Puree, Petite Salade*

**Meritage, Lock & Key, California 9**

**28**

**Sides 4.95**

Cole Slaw, Malt Vinegar Fries, Tomato Rice Pilaf, Cornbread Puree

White Grits, Chow Chow, Gold Rice, Garlic Greens, Buttermilk Smashed Potatoes

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6.2017



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