



Raw Bar*

Chilled Seafood Castle & Tower <i>Delicious Combination of Select Oysters Littleneck Clams, Mussels, Gulf Shrimp Snow Crab Legs, Tuna Poke, 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>	12	Tuna Poke <i>Tuna, Wakame, Ponzu, Cucumber</i>	14
Smoked Fish Dip <i>Everything Pita</i>	11	Farmer's Plate <i>Roasted, Raw, Marinated Seasonal Vegetables Spiced Yogurt Dip, Everything Pita</i>	12
Crab Cake <i>Marinated Vegetable Relish</i>	13	Beef Tartare <i>Thai Seasoned, Pickled Fresno Chilies Peanut, Crostini</i>	15
Fried Green Tomatoes <i>Buttermilk Herb Dressing, Bib Lettuce, Chow Chow</i>	10	Ceviche <i>Daily Selection, Corn, Pique Citrus Juice, Marinated Onion, Cilantro</i>	14
Pickled Shrimp <i>Fennel, Citrus, Herbs, Avocado Salsa Verde</i>	11		

Soups

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

Salads

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

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.

Sandwiches

Served with Malt Vinegar French Fries

The Fish House Burger*

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

15

Open Faced Tuna Melt

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

14

Fried Oyster Po'boy

Andouille Sausage, Shaved Lettuce, Chow Chow Aioli, House Made Hot Sauce

14

Market Fish Sandwich

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

15

Southern Fried Chicken Sandwich

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

13

Low Country Crab Cake Sandwich

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

15

Heirloom Tomato Sandwich

Heirloom Tomatoes, Herbed Yogurt, Marinated Cucumbers, Bibb Lettuce

11

Mahi Tacos

Sofrito Aioli, Tomato Relish, Cabbage, Cilantro, Lime

2 for 13 / 3 for 15

Entrees

Charleston Shrimp & Grits

Andouille Sausage, White Grits, Shrimp Gravy, Sweet Peppers

26

Grilled Salmon*

Tomato Rice Pilaf, Herb Roasted Heirloom Carrots, Spiced Yogurt

25

Pan Roasted Chicken

Pickle Brined, Succotash

22

Vegetable Ragout

Fennel, Leek, Potato, Carrot, Peas, Gold Rice

18

Fried Shrimp

Malt Vinegar Fries, Cole Slaw, Charred Lemon

24

Fried Shrimp & Oysters

Malt Vinegar Fries, Cole Slaw, Charred Lemon

24

Sides 4.95

Cole Slaw, Malt Vinegar Fries, Tomato Rice Pilaf, Succotash
White Grits, Chow Chow, Gold Rice

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6.10.17



Chef Mike Fitzhugh