



<u>Raw Bar</u>	
<p>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></p>	65 / 125
<p>Select Oysters on the Half shell <i>Served with Horseradish and Cocktail Sauce</i></p>	MKT

Starters

<p>Crispy Fried Calamari <i>Classic Marinara</i></p>	11.95	<p>Tuna Poke <i>Tuna, Wakame, Ponzu, Cucumber</i></p>	13.95
<p>Blue Crab Dip <i>Crackers</i></p>	11.95	<p>Shrimp Cocktail <i>Cocktail Sauce, Lemon</i></p>	10.95
<p>Mussels <i>Confit Garlic, Pernod, Fennel, Herbs, Aioli</i></p>	12.95	<p>Ceviche <i>Daily Selection, Corn, Pique Citrus Juice, Marinated Onion, Cilantro</i></p>	13.95
<p>Oysters Rockefeller <i>Mornay, Greens, Parmesan, Herbs Bread Crumbs, Cured Ham</i></p>	13.95	<p>Pimento Cheese Dip <i>Crackers</i></p>	7.95
<p>Crab Cake <i>Remoulade, Celery Slaw</i></p>	12.95	<p>Fried Green Tomatoes <i>Buttermilk Dressing, Bacon, Herbs</i></p>	9.95

Soups

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

Salads

<p>Caesar Salad <i>Chopped Romaine Lettuce, Shaved Parmesan, Croutons, House Made Caesar Dressing</i></p>	8.95
<p>Tomato Cucumber Salad <i>Tomato, Cucumbers, Spring Greens, Cider Vinegar, Olive Oil, Herbs</i></p>	9.95
<p>Wedge Salad <i>Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion, Blue Cheese Dressing</i></p>	10.95

*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

Snow Crab Legs

Ginger and Garlic Broth, Drawn Butter
Seaglass Riesling, California 8

26.95

Whole Fish

Grilled or Fried market selection, Calabrian Chile Gremolata, Red Rice
Caymus "Conundrum" Napa Valley, California 12

MKT

Grilled Swordfish

Charred Zucchini, Farro, Tomato Brodo
Martin Codax Albarino, Spain 11

28.95

Clam Bucatini

Breech Inlet Clams, Blistered Tomatoes, Corn, Bacon, Parmesan Nage
Martin Codax Albarino, Spain 11

21.95

Charleston Shrimp & Grits

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

24.95

Grilled Salmon

Seasonal Vegetable Ratatouille, Watercress Puree
Seaglass Riesling, California 8

24.95

Market Fish

Geechie Boy White Polenta, Creamed Garlic Greens, Cherry Pepper Romesco
Uppercut Sauvignon Blanc, California 8

MKT

Crab Cake

Rémoulade, Succotash, Celeriac Slaw
Caymus "Conundrum" Napa Valley, California 12

27.95

Fried Shrimp

Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail

23.95

Fried Oysters

Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail

23.95

Fried Shrimp & Oysters

Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail

23.95

Inland

Filet Mignon

Blue Cheese Celery Puree, Heirloom Carrots, Mustard Seed Demi Glace
Louis Martini Cabernet Sauvignon, California 10

34.95

Pan Roasted Chicken

Barrel Brined Breast, Succotash, Creamed Greens, Jus
A by Acadia Unoaked Chardonnay, California 9

22.95

Vegetable Ragout and Rice

Seasonal Vegetables, Carolina Gold Rice
Jovino Pinot Grigio, Willamette Valley, Oregon 8

18.95

Sides 4.95

Malt Vinegar Fries, Red Rice, White Grits, Carolina Gold Rice, Polenta
Ratatouille, Succotash, Creamed Garlic Greens, Cole Slaw

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