



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>	10.95	Shrimp Cocktail <i>Cocktail sauce, lemon</i>	13.95
Tuna Poke* <i>Tuna, wakame, ponzu, cucumber</i>	13.95	Blue Crab Dip <i>Crackers</i>	11.95
Crab Cake <i>Remoulade, Celery Slaw</i>	12.95	Fried Green Tomatoes <i>Buttermilk dressing, bacon, herbs</i>	11.95
Ceviche* <i>Daily selection, corn, pique citrus juice, marinated onion, cilantro</i>	13.95	Oysters Rockefeller <i>Mornay, Greens, Parmesan, Fines Herbs Bread Crumbs, Cured Ham</i>	13.95
Pimento Cheese <i>Crackers</i>	9.95		

Soups

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

Salads

Caesar Salad <i>Chopped romaine lettuce, shaved parmesan, croutons, house made Caesar dressing</i>	8.95
Tomato Cucumber Salad <i>Tomato, cucumbers, spring greens, cider vinegar, olive oil, herbs</i>	9.95
Wedge Salad <i>Iceberg, smoked bacon, marinated tomatoes, red onion, blue cheese dressing</i>	10.95

Enhance your salad by adding any of the following items:
*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

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*

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, Pimento Cheese, Buttermilk Peppercorn Dressing
Lettuce, Shaved Onion, Brioche Bun*

Low Country Crab Cake Sandwich **14.95**
Pan Seared, Bib Lettuce, Tomato, Remoulade, Brioche Bun

Tuna Nicoise Sandwich **15.95**
*Yellowfin Tuna Confit, Olives, Hard Boiled Egg, Red Onion, Dilly Bean
Tomato, Bib Lettuce, Sourdough*

John's Island Tomato Sandwich **9.95**
Broiled Local Tomatoes, Watercress, Goat cheese Mousse, Sourdough

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**
Summer Vegetable Ratatouille, Watercress Puree

Pan Roasted Chicken **22.95**
Barrel Brined Breast, Succotash, Creamed Greens, Jus

Vegetable Ragout **18.95**
Selection of seasonal vegetables, Carolina Gold Rice

Fried Shrimp **23.95**
Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail

Fried Oysters **23.95**
Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail

Fried Shrimp & Oysters **23.95**
Malt Vinegar Fries, Cole Slaw, Charred Lemon, House Cocktail

Sides 4.95

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

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Chef Mike Fitzhugh