



Brunch

Starters

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| Buttermilk Biscuit Basket <i>Pimento Cheese, Jam, Honey Butter</i> | 6 |
| Yogurt Parfait <i>Greek Yogurt, Peach Compote, Fruit Garnish</i> | 8 |
| Mac and Cheese <i>Aged White Cheddar, Smoked Bacon</i> | 12 |
| Butterbean Hummus <i>Crispy Pita, Red Pepper Relish</i> | 12 |

Soups & Salads

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| She Crab Soup <i>Double Cream, Sherry, Fresh Crab Meat, Crab Roe</i> | 9 |
| Tuna Poke Grain Bowl <i>Marinated Ahi Tuna, Marsh Hen Mill Farro, Seaweed Salad, Avocado, Spring Mix, Ponzu, Sriracha Aioli, Benne Seeds</i> | 15 |
| Southern Caesar Salad* <i>Artisan Romaine Hearts, Pimento Caesar Dressing, Pickled Red Onions, Croutons</i> | 11 |
| Wedge Salad <i>Iceberg, Smoked Bacon, Marinated Tomatoes, Buttermilk Peppercorn Dressing, Blue Cheese Crumbles, Balsamic Glaze</i> | 10 |

Add Chicken 6 or Shrimp 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, 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.

Proud to Call the Lowcountry Home!

As members of the **Good Catch Program**, we strive to source our ingredients locally and responsibly, showcasing seasonally-driven Southern flavors with ingredients that are cultivated from across the state.

Breakfast

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| Buttermilk Fried Chicken and Waffles <i>Hot Honey, Fresh Berries, Honey Butter</i> | 15 |
| Pecan Crusted Stuffed French Toast <i>Cinnamon Battered Brioche Bread, Peach & Cream Cheese Filling, Maple Syrup</i> | 13 |
| Fish House Omelet <i>Farm Eggs, Ham, Cheddar Cheese, Breakfast Potatoes</i> | 14 |
| Avocado Toast* <i>Whole Grain Sunflower Toast, Avocado, Arugula, Tomatoes, Poached Egg</i> | 12 |

Brunch

*Served with House Seasoned Kettle Chips
Premium sides Add \$2*

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| Fish House Burger <i>Lettuce, Tomato, Onion, Comeback Sauce, House Chips</i> | 15 |
| Fried Catfish Sandwich <i>Creole Remoulade, Arugula, Tomato, House Chips</i> | 17 |
| Charleston Shrimp & Grits <i>Bacon Lardon, Adluh Mills Grits, Tomato Gravy, Sweet Peppers</i> | 21 |
| Fried Shrimp Platter <i>Cocktail Sauce, House Chips, Cole Slaw</i> | 21 |
| BBQ Mahi <i>Adluh Mills Grits, Black-eyed Peas, Fried Tabasco Onions</i> | 23 |
| Steak and Eggs <i>Grilled Flank Steak, Two Sunny Side Eggs, House Steak Sauce, Breakfast Potatoes</i> | 25 |

Premium Sides

\$4 al a carte

**Cole Slaw
French Fries
Cucumber & Tomato Salad**