



Chilled Seafood

Select Oysters on the Half Shell <i>Horseradish, Cocktail Sauce, Mignonette</i>	MKT
Peel & Eat Shrimp <i>1/2 or Full Pound of East Coast Shrimp, Cocktail Sauce, Lemon</i>	15/30

Starters

Crispy Fried Calamari <i>Classic Marinara</i>	13
Skillet Cornbread <i>Whipped Honey Butter</i>	10
Tuna Poke* Tosada <i>Tuna, Wakame, Avocado, Ponzu, Cucumber, Toasted Benne Seeds, Sriracha Aioli</i>	14
Smoked Gouda Pimento Cheese <i>House made Pork Rinds</i>	12
Crispy Fried Brussels Sprouts <i>Hot Honey, Basil Aioli</i>	13

Soup & Salad

Local She Crab Soup <i>Double Cream, Sherry, Fresh Crab Meat, Crab Roe</i>	9
Roasted Beet Salad <i>Sweet Potato Goat Cheese, Basil Vinaigrette, Arugula, Candied Pecans</i>	12
Southern Caesar Salad* <i>Artisan Romaine Hearts, Pimento Caesar Dressing, Pickled Red Onions, Croutons</i>	11

**Add Ons**

*Chicken 6 \ Shrimp or Salmon 8*

Main Course

Roasted Grouper <i>Wild Mushroom Carolina Gold Rice "Risotto", Asparagus, Lemon Butter Sauvignon Blanc, Kono, New Zealand</i>	33
Grilled Salmon <i>Geechie Boy Farro, Roasted Tomatoes, Brussels Sprouts, Greens Pinot Noir, Meomi, Coastal CA</i>	27
Pan Roasted Scallops <i>Local Carrot Puree, Fried Cauliflower, Basil &amp; Arugula Gremolata Chardonnay, Decoy, Sonoma CA</i>	32
Charleston Shrimp and Grits <i>Bacon Lardons, Tomato Broth, Adluh Mill Grits, Sweet Peppers Prosecco, Avissi, Italy</i>	28
Crab Cakes <i>Lump Crab, Adluh Mill Grits, Asparagus, Sauce Remoulade Albarino, Raimat, "Castell de Raimat", Spain</i>	32
Fish House Surf and Turf <i>Prime Angus Strip, Fried Shrimp, Mashed Potatoes, Roasted Broccolini, Cajun Remoulade Red Blend, Lyeth, CA</i>	40
Slow Roasted Prime Rib <i>Au Jus, Mashed Potatoes, Asparagus Cabernet Sauvignon, Josh, CA</i>	38

\*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.