



Chilled Seafood

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

Starters

- Crispy Fried Calamari** 13
Classic Marinara
- Tuna Poke* Tosada** 14
Tuna, Wakame, Avocado, Ponzu, Cucumber, Toasted Benne Seeds, Sriracha Aioli
- Skillet Cornbread** 8
Whipped Honey Butter
- Smoked Gouda Pimento Cheese** 12
House made Pork Rinds

Soup & Salad

- Local She Crab Soup** 9
Double Cream, Sherry, Fresh Crab Meat, Crab Roe
- Southern Caesar Salad*** 11
Artisan Romaine Hearts, Pimento Caesar Dressing, Pickled Red Onions, Croutons
- Wedge Salad** 10
Iceberg, Smoked Bacon, Marinated Tomatoes, Buttermilk Peppercorn Dressing, Blue Cheese Crumbles, Balsamic Glaze

Add Ons

Chicken 6 \ Shrimp or Salmon 8

Main Course

Sea

- Grilled Salmon*** 27
*Geechie Boy Farro, Roasted Tomatoes, Brussels Sprouts, Greens
 Pinot Blanc, Hugel, "Cuvee Les Amours", France*
- Pan Roasted Scallops** 32
*Local Carrot Puree, Fried Cauliflower, Basil & Arugula Gremolata
 Chardonnay, Decoy, Sonoma CA*
- Charleston Shrimp and Grits** 27
*Bacon Lardons, Tomato Broth, Adluh Mill Grits, Sweet Peppers
 Prosecco, Avissi, Italy*
- Crab Cakes** 32
*Lump Crab, Adluh Mill Grits, Asparagus, Sauce Remoulade
 Albarino, Raimat, "Castell de Raimat", Spain*
- Fried Shrimp** 25
*French Fries, Cole Slaw
 Cooper River Golden Ale*

Land

- Double Burger** 18
*Cheddar Cheese, Lettuce, Tomato, Fancy Sauce, Herb Truffled French Fries
 Red Blend, Rutherford "Two Range", Napa Valley CA*
- Springer Mtn Farms Grilled Chicken** 24
*Whipped Potatoes, Asparagus
 Merlot, Josh, Northern CA*

*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.