

Starters

Smoked Gouda Pimento Cheese 9 House made Pork Rinds, Hot Honey Drizzle Chilled Crab Dip 13 Captains Wafers, Crudité Crispy Fried Calamari 13 Classic Marinara Peel & Eat Shrimp 15/30 1/2 or Full Pound of East Coast Shrimp, Cocktail Sauce, Lemon

Soup & Salad

Local She Crab Soup	
Double Cream, Sherry, Fresh Crab Meat, Crab Roe	2
Southern Caesar Salad*	1
Artisan Romaine Hearts, Pimento Caesar Dressing	,

Wedge Salad Iceberg, Smoked Bacon, Marinated Tomatoes, Buttermilk Peppercorn Dressing, Blue Cheese Crumbles, Balsamic Glaze

Salad Add Ons

Chicken 6 \ Shrimp or Salmon 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.

<u>Lunch Plates</u> Served with House Seasoned Kettle Chips Premium sides add \$2

Shrimp Roll Local Shrimp, Old Bay, Duke's Mayonnaise, Lemon	14
Mustard BBQ Chicken Sandwich Grilled BBQ Chicken, White Cheddar Cole Slaw, B&B Pickles, Onion Straws	13
Grilled Fish Tacos Pickled slaw, cucumber, cilantro, jalapeño aioli, Sriracha teriyaki glaze	13
Daily Catch Sandwich Fish of the Day, Arugula, Tomato, Remoulade	17
Fried Shrimp Platter Cocktail Sauce, Fries, Cole Slaw	21
Double Burger American Cheese, Bacon, Lettuce, Tomato, Fancy Sauce	15
Tuna Poke Grain Bowl Marinated Ahi Tuna, Marsh Hen Mill Farro, Seaweed Salad, Cucumber, Avocado, Spring Mix, Ponzu, Sriracha Aioli, Benne Seeds	15

Premium Sides

\$4 al a carte

Cole Slaw

French Fries

Cucumber & Tomato Salad

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.