

## **Chilled Seafood**

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

## **Starters**

13 Crispy Fried Calamari Classic Marinara 9 Skillet Cornbread Whipped Honey Butter 15 Tuna Poke\* Tostada Marinated Ahi Tuna, Seaweed Salad, Cucumber, Avocado, Ponzu, Sriracha Aioli, Toasted Benne Seeds 12 **Smoked Gouda Pimento Cheese** House made Pork Rinds 12 **Crispy Fried Brussels Sprouts** Hot Honey, Basil Aioli 12 Butterbean Hummus Crispy Pita, Red Pepper Relish

## Soup & Salad

Local She Crab Soup Double Cream, Sherry, Fresh Crab Meat, Crab Roe Roasted Chicken & Shrimp Gumbo 11 Carolina Gold Rice, Holy Trinity Vegetables Southern Caesar Salad\* 11

Pickled Red Onions, Croutons Wedge Salad 10

Artisan Romaine Hearts, Pimento Caesar Dressing,

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

Add Ons

Chicken 6 \ Shrimp or Salmon 8

## Main Course

Roasted Market Fish 34 Chef's Daily Inspiration Sauvignon Blanc, Murphy Goode, CA - 8 Grilled Salmon 28 Geechie Boy Farro, Roasted Tomatoes, Brussels Sprouts, Greens Pinot Noir, Meomi, Coastal CA. - 12 36 Seared Jumbo Scallops Creamed Corn, Blistered Tomatoes, Roasted Okra, Gremolata Chardonnay, Decoy, Sonoma CA - 11 28 Charleston Shrimp and Grits Bacon Lardons, Tomato Broth, Adluh Mill Grits, Sweet Peppers Prosecco, Avissi, Italy - 8 Blackened South Carolina Catfish 28 Adluh Mills Grits, Black-eyed Peas, Country Ham Broth, Crispy Onions Malbec, Bodega Amalaya, Argentina - 11 Fried Shrimp 26 French Fries, Cole Slaw Wicked Weed Daylight American Lager - 7 Market Surf and Turf **MKT** Fingerling Potatoes and Broccolini Cabernet Sauvignon, Josh, CA - 11 25 Springer Mtn Farms Buttermilk Fried Chicken Mashed Potatoes, Green Beans, Hot Honey Red Blend, Penfolds Koonunga Hill, Australia - 13 Bone In Pork Chop 31 Mepkin Abbey Mushroom Carolina Gold Rice "Risotto", Sweet Peas, BBO Demi-Glace Riesling, Seaglass, CA - 7

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.