THE RAW BAR

		EA	½ DZ	DZ
LOCAL*	*South Carolina singles straight from the Lowcountry beds.*	3	16	31
HOUSE*	*The everyday oyster — clean, briny East Coast selects.*	3	14	27
PREMIUM*	*Small-batch specialty oysters — sweet, delicate, worth it.*	4	21	41

PEEL & EAT SHRIMP

Old Bay seasoning, drawn butter, cocktail sauce & lemon. Steamed or chilled.

½ LB	LB
13	24

Singles, half or full dozen · today's selections rotate daily — ask your server. Cocktail sauce, mignonette & saltines.

STARTERS & SHAREABLES

TUNA TOSTADA* 15
Yuzu ponzu, avocado, cucumber, chili crisp, scallions & sesame.

SHRIMP & AVOCADO AGUACHILE 16
Six shrimp with cucumber aguachile, chopped onion, avocado, mild salsa & cilantro. Served with a lime slice & saltine crackers.

MUSSELS ÉTOUFFÉE 20
Half a pound of mussels in a savory étouffée sauce with smoky andouille sausage. Served with Texas garlic toast.

CRISPY CALAMARI RINGS 13
Crispy rings only — dill caper aioli & lemon.

CHICKEN TENDERS 12
Hand-breaded chicken tenders, ranch or honey mustard.

BROADWAY BIRD BITES 12
Panko-breaded boneless chicken bites tossed in your choice of sauce — BBQ, hot or garlic parm.

BUFFALO FRIED SHRIMP 13
House buffalo sauce, ranch, scallions & celery seed.

BIG WINGS 14
House dry rub, crisped — tossed in BBQ, hot or garlic parm. Ranch or blue cheese.

SOUPS & SALADS

Salads served with a fresh-baked croissant.

SOUTHERN COBB 16
Mixed greens, fried or grilled chicken, bacon, avocado, tomato, egg, pickled corn, blue cheese crumbles & ranch.

SHE-CRAB SOUP ..... cup 7 · bowl 10
Lowcountry classic, lump crab, sherry & chives.

CLAM CHOWDER ..... cup 7 · bowl 9
Nueske's bacon, potatoes, clams & chives.

BIG HOUSE SALAD 12.5
Mixed greens & romaine, cherry tomato, cucumber, red onion, pickled corn, sharp cheddar, bacon, crispy onions & buttered croissant croutons. Ranch, Caesar or green goddess. Add chicken 6 · shrimp 8.

COASTAL CAESAR 12
Romaine leaves, white anchovies, lemon, house Caesar, Parmesan & garlic breadcrumbs.

CHARRED SHRIMP SALAD 19
Grilled shrimp, Little Gem lettuces, bacon, carrot, crispy onions & Green Goddess dressing.

SIDES 5

FRENCH FRIES · COLESLAW · MAC & CHEESE · CHEESY GRITS · CORN ON THE COB · ONION RINGS · DRUNK MUSHROOMS

GRILLED JUMBO ASPARAGUS 6
Five jumbo spears, grilled & finished with butter & Argentine chimichurri.

STEAM POTS & BOILS

ULTIMATE SEAFOOD BOIL 66
Snow crab, lobster tail, shrimp, clams, mussels, andouille sausage, potatoes & sweet corn.

LOWCOUNTRY BOIL 36
Shrimp, snow crab, andouille sausage, potatoes & sweet corn.

SHRIMP BOIL 18
Shrimp, andouille sausage, potatoes & sweet corn.

CAPTAIN'S BOIL 48
Snow crab, shrimp, clams, mussels, andouille sausage, potatoes & sweet corn.

SERVED WITH DRAWN BUTTER, COCKTAIL SAUCE, LEMON & GRILLED BREAD.

FISH & CHIPS 18.5

Crispy beer-battered North Atlantic haddock — thick, flaky & golden — with house-cut fries, tartar sauce, malt vinegar & lemon.

CATCH OF THE DAY MKT

Today's local catch — blackened, grilled or fried, with your choice of two sides.

HANDHELDS

Served with your choice of fries or coleslaw — sub onion rings +3.

SURF BURGER* 15
One 4 oz smash patty, fried shrimp, American, remoulade, pickles, shredded lettuce & brioche bun.

CRAB CAKE SANDWICH 21
House crab cake on a toasted brioche bun with tartar sauce, coleslaw & aji amarillo aioli.

FRIED CHICKEN SANDWICH 13
Buttermilk fried chicken breast, pepper jack, dill pickles, hot honey slaw, comeback sauce & brioche.

SMASH BURGER* ..... single 12 · double 16
Single or double 4 oz patties, shaved onions, American, pickles, lettuce & Martin's potato bun.

PIMENTO GRILLED CHEESE 12
Sharp cheddar, American, bacon jam & Texas toast.

FISH TACO 14
Crispy fried fish, cabbage, salsa, spicy aioli & crispy cheese tortilla.

BIG FISH
myrtle beach

OYSTERS · FINE POULTRY · LIVE MUSIC

FRIED CHICKEN

WHOLE BIRD 26
Buttermilk fried whole chicken, fries & 3 biscuits.

TWO-PIECE 12
Buttermilk fried chicken, fries & a biscuit.

HALF BIRD 16
Buttermilk fried half chicken, fries & 2 biscuits.

LOBSTER ROLLS

Served with your choice of fries or coleslaw.

CONNECTICUT ROLL ..... Warm · 32
Warm butter-poached lobster, drawn butter & chives on a griddled split-top bun.

MAINE ROLL ..... Chilled · 31
The classic cold roll — chilled lobster salad, Duke's mayo, lemon, celery & chives on a buttered split-top bun.

PORTLAND ROLL ..... Warm · 32
Warm lobster tossed in nutty brown butter, lemon & sea salt on a toasted split-top bun.

FROM THE GALLEY

GROUPER ÉTOUFFÉE 33
Blackened grouper, crawfish étouffée, jumbo lump crab & Carolina Gold rice.

GRILLED OCTOPUS 28
Tender, charred octopus with chimichurri, spicy aioli & crispy fries.

FISHERMAN'S RICE 22
Shrimp, clams & mussels in saucy seafood rice with cilantro, Parmesan & lime.

FRIED FLOUNDER 22
Crispy headless whole flounder with diamond cuts, shrimp cream sauce, mint pickled onion & half a charred lemon.

SHRIMP & GRITS 24
Charred shrimp, Marsh Hen Mill grits, brown butter, white cheddar, andouille sausage, charred corn & scallions.

CAPTAIN'S PLATTER 27
Fried shrimp, oysters, calamari & grouper — hush puppies, fries, cocktail sauce, tartar & lemon.

SHRIMP ALFREDO 22
Linguine, blackened shrimp, Parmesan, roasted garlic, Creole cream, scallions & garlic breadcrumbs.

14 OZ RIBEYE* 39
Cowboy butter, onion rings & drunk mushrooms.

SWEETS

BREAD PUDDING 12
Served with vanilla ice cream.

PECAN PIE 9
Chocolate-bourbon pecan, whipped cream.

CHOCOLATE CAKE 9
Layered chocolate cake, whipped cream.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*