



THE RAW BAR

SHUCKED TO ORDER

THE OYSTER BOARD

HOUSE* ½ dz 14 · dz 27

The everyday oyster — clean, briny East Coast selects.

LOCAL* ½ dz 16 · dz 31

South Carolina singles straight from the Lowcountry beds.

PREMIUM* ½ dz 21 · dz 41

Small-batch specialty oysters — sweet, delicate, worth it.

Priced per oyster · today's selections rotate daily — ask your server. Cocktail sauce, mignonette & saltines.

OYSTER SHOOTERS* 4

A chilled oyster, spicy cocktail sauce, lemon & a splash of beer.

PEEL & EAT SHRIMP ½ lb 13 · lb 24

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

STARTERS & SHAREABLES

LATE NIGHT

SMOKED TROUT FISH DIP 12

Cherry-smoked trout, cream cheese, Duke's mayonnaise, lemon & grilled sourdough.

TUNA TOSTADA* 15

Yuzu ponzu, avocado, cucumber, chili crisp, scallions & sesame.

CRISPY CALAMARI RINGS 13

Crispy rings only — dill caper aioli & lemon.

BUFFALO FRIED SHRIMP 13

House buffalo sauce, ranch, scallions & celery seed.

BIG WINGS 14

House dry rub, smoked & crisped — ranch or blue cheese.

BROADWAY BIRD BITES 12

Panko-breaded boneless chicken bites tossed in your choice of sauce — buffalo, house BBQ, hot honey or garlic parm.

CHICKEN TENDERS 10

Hand-breaded chicken tenders, ranch or honey mustard.

SOUPS & SALADS

Salads served with a warm croissant.

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.

COASTAL CAESAR 12

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

SOUTHERN COBB 16

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

CHARRED SHRIMP SALAD 15

Grilled shrimp, Little Gem lettuces, bacon, carrot, crispy onions & Green Goddess dressing.

LOBSTER ROLLS

HOT & COLD

MAINE ROLL Chilled · 31

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

CONNECTICUT ROLL Warm · 32

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

PORTLAND ROLL Warm · 32

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

FISH & CHIPS

16

THE HOUSE STANDOUT

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

STEAM POTS & BOILS

TABLESIDE

CHOOSE YOUR BUTTER — OLD BAY · CAJUN GARLIC · LEMON HERB · SPICY CREOLE

SHRIMP BOIL 18

Shrimp, andouille sausage, potatoes & sweet corn.

LOWCOUNTRY BOIL 36

Shrimp, snow crab, andouille sausage, potatoes & sweet corn.

CAPTAIN'S BOIL 48

Snow crab, shrimp, clams, mussels, andouille sausage, potatoes & sweet corn.

ULTIMATE SEAFOOD BOIL 66

Snow crab, lobster tail, shrimp, clams, mussels, andouille sausage, potatoes & sweet corn.

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



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

FRIED CHICKEN

THE SIGNATURE

TWO-PIECE 10

Buttermilk fried chicken, one side & biscuit.

HALF BIRD 15

Buttermilk fried half chicken, choice of two sides & biscuit.

WHOLE BIRD 26

Buttermilk fried whole chicken, choice of three sides & biscuits.

LAND & SEA 34

Half buttermilk fried chicken, dozen grilled oysters, choice of two sides & biscuit.

HANDHELDS

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

SMASH BURGER* single 11 · double 15

Single or double 4 oz patties, shaved onions, American, pickles, shredded lettuce & Martin's potato bun.

SURF BURGER* 15

One 4 oz smash patty, fried shrimp, American, remoulade, pickles, shredded lettuce & Martin's potato bun.

PIMENTO GRILLED CHEESE 10

Sharp cheddar, American, bacon jam & Texas toast.

FRIED CHICKEN SANDWICH 13

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

FISH TACO 14

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

FROM THE GALLEY

THE HOT LINE

SHRIMP & GRITS 24

Charred shrimp, Marsh Hen Mill grits, brown butter, white cheddar, andouille sausage, charred corn & scallions — served family style, for the table.

SEAFOOD ALFREDO 22

Linguine, blackened shrimp, crawfish, Parmesan, roasted garlic, Creole cream, scallions & garlic breadcrumbs.

CAPTAIN'S PLATTER 27

Fried shrimp, oysters, calamari & grouper — hush puppies, fries, cocktail sauce, tartar & lemon.

SIRLOIN* 30

Cowboy butter, onion rings & drunk mushrooms.

CATCH OF THE DAY MKT

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

SIDES

SINGLE 5

FRENCH FRIES · COLESLAW · MAC & CHEESE · CHEESY GRITS · DIRTY RICE · BRUSSELS SPROUTS · CORNBREAD · CORN ON THE COB · ONION RINGS · DRUNK MUSHROOMS

SWEETS

SAVE ROOM

BANANA PUDDING 8

Vanilla wafers & whipped cream.

PECAN PIE 9

Chocolate-bourbon pecan, whipped cream.

CHOCOLATE CAKE 9

Layered chocolate cake, whipped cream.