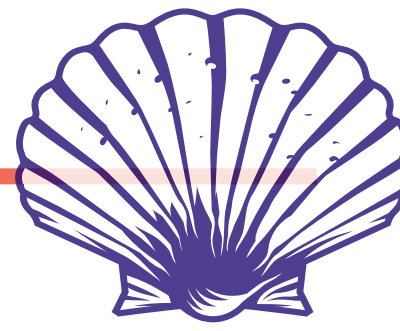


SPECIALS

SHE CRAB SOUP OR KICKIN GUMBO \$8



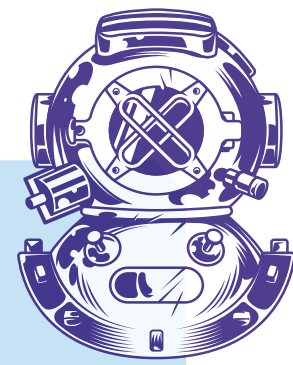
CAESAR SALAD with white anchovies, manchego cheese, garlic crostini, romaine, miso caesar dressing \$11
ADD GRILLED SALMON \$8

CHOPPED SEAFOOD SALAD with lobster, crab, shrimp, avocado, eggs, cucumbers, tomatoes, romaine, louis dressing \$30

2 TACOS garlic aloli, cotija cheese, jalapeno ranch roleslaw
CHOICE OF BLACKNED FISH OR SHRIMP \$8

RICE PUDDING OR KEYLIME PIE \$6

RAW BAR



LOCAL OYSTERS

wasabi cocktail sauce, mignonette (half or full dozen \$18/\$30)

LOMA LOMA SALMON POKE BOWL

jasmine rice, avocado, cucumbers, carrots, red cabbage, cilantro, ginger vinaigrette \$17

HAWAIIAN AHI TUNA BOWL

jasmine rice, avocado, cucumbers, carrots, red cabbage, cilantro, ginger vinaigrette \$18

BITES

GRILLED ROASTED OYSTERS
lemon thyme butter, queso (4 for \$10)

FRIED OKRA with
Alabama white sauce \$8



SANDWICHES

COMES WITH 1 SIDE

NASHVILLE HOT FISH SANDWICH with bread & butter pickles, cole slaw, brioche bun \$15

LOBSTER ROLL

Lobster salad on a Brioche roll \$18

STEAMERS

MOORHEAD SHRIMP . . . 26.00 / LB
Include potatoes, corn, andouille sausage

CHOICE OF

GULLAH GARLIC SAUCE, LEMON PEPPER BLEND, CAJUN SEASONING

FRY BASKETS

COMES WITH PICKLED VEGETABLES, TARTAR SAUCE, COLE SLAW, FRIES

CALABASH SHRIMP \$17

SOUTHERN FRIED WHITING \$13

CAROLINA CALABASH FRIED FLOUNDER \$16

PLATES

GRILLED OR BLACKENED

CHOICE OF 2 SIGNATURE SAUCES AND 2 SIDES

GRILLED SCALLOP AND SHRIMP SKEWERS\$26

GRILLED CAROLINA TROUT\$20

GRILLED MAHI MAHI\$18

GRILLED SALMON\$20

GRILLED SHRIMP\$18

DEVEILED CATFISH W/ CRABMEAT\$19

SIGNATURE SAUCES

CHIMICHURRI, TOMATO-CAPER RELISH, LEMON MARMALADE, SESAME GINGER, TARTAR SAUCE, WASABI COCKTAIL SAUCE

SIDES

SMASHED RED POTATOES W/ CHIVES, SOUR CREAM \$6

ELOTE CORN W/ CILANTRO, GARLIC, LIME, COTIJA CHEESE \$6

RED BEANS AND RICE \$6

JALAPENO RANCH COLESLAW \$5

OLD BAY SEASONING FRENCH FRIES \$5

SOUTHERN POTATO SALAD \$4

GINGER SCENTED JASMINE RICE \$4

