

START OFF WITH A BANG

Drunken Oyster Shooters 4 each | 2 for 7.50 | 4 for 13.50

Two Fresh Shucked Oysters in Two Shooters (one Bloody & one Absolut Peppar)

Served with pickled ginger, wakame seaweed and pickled Thai bird chilies – a flavor sensation!

APPETIZER SPECIALTIES

Baja Shrimp Cocktail 9.29

Jumbo Shrimp Served with Avocado, Tomato Salsa and Fresh Cut Tortilla Chips

Calamari Fritti 7

Crispy Squid Tubes and Tails with Spicy Marinara Sauce

Lump Crab Cake 9.59

Pan-Seared 4 Ounce Crab Cake with Wakame Seaweed Salad Garnish and Rémoulade

Cilantro-Lime Shrimp 9.29

Grilled Margarita Glazed Shrimp Served with Warm Flour Tortillas and House Made Salsa Verde

Coconut Chicken Fritters 7

Crispy Coconut Laden Fritters with Dijon Marmalade for Dipping

Oysters on the Halfshell ½ dozen 6 | 1 dozen 11

Fresh Apalachicola Oysters on the Halfshell – Cocktail Sauce, Horseradish and Lemon

Crab-Stuffed Oysters 8

Four Fresh Oysters Stuffed with Local Blue Crab, Smoked Bacon & Leeks – Parmesan Crust

SALAD

Garden Salad 4.50

Crispy Romaine, Grape Tomatoes, House Made Garlic-Parmesan Croutons

Caesar Salad 4.50

Hearts of Romaine and Garlic-Parmesan Croutons Tossed in House Made Caesar Dressing

The Wedge Salad 5

Iceberg Wedge Topped with Smoked Bacon, Crumbled Blue Cheese, Grape Tomatoes and Ranch

Grilled Shrimp Caprese Salad 8

Margarita Glazed Shrimp with Vine Ripened Tomatoes, Fresh Mozzarella and Basil Pesto

SOUP

Crab Bisque 5

Traditional Creamy Bisque with Sherry and Lump Crab Finish

Chad's Gumbo 4

Chef's Daily Inspiration

FISH 'N CHIPS

*Lightly Dusted and Crispy Fried, Served with French Fries,
Cole Slaw, Malt Vinegar & Cajun Rémoulade*

Oysters 16

Flounder 17

Jumbo Shrimp 18

Seafood Combination 19

FRESH STEAMED SHELLFISH

*Served with Fresh Steamed Corn on the Cob, House Made Cole Slaw,
Drawn Butter, Cocktail Sauce and Lemons*

- Peel and Eat Shrimp** ½ LB 9 | 1 LB 17
Middleneck Clams 1 dozen 8 | 2 dozen 15
Prince Edward Island Mussels small bowl 8 | large bowl 15
Oysters 1 dozen 8 | 2 dozen 15
Snow Crab Clusters ½ LB 10 | 1 LB 19
Mixed Shellfish Bucket (*copious amounts of shellfish from above*) 19
Alaskan King Crab Legs ½ LB or 1 LB market price

FRESH FISH MARKET

*Served with Fresh Green Vegetable of the Day and Your Choice of:
Mashed Potatoes, Low Country Rice or Topside Fries*

- Coastal Flounder** 19 **Atlantic Salmon** 19
Mahi Mahi 21 **Gulf Grouper** market price
Fresh Catch of the Day market price
ask your server for today's catch

Choose Your Fish Preparation:

Grilled • Blackened • Pan Seared • Flash Fried

Choose from one of our Fabulous Sauces:

Pineapple Salsa • Salsa Verde • Hot & Sweet Thai Chili
Herbed Butter • Ancho-Honey Glaze • Spicy Crab Cream • Lemon Dill Cream

CIOPPINO

*Tomato, Saffron & Garlic Seafood Broth with Fennel,
Fresh Herbs and Ciabatta with Anchovy Butter*

- Shrimp** 17 **Shrimp, Clams and Mussels** 18
Add Linguini 3

CHICKEN AND STEAK

Deville Chicken Breast 16

Dijon & Potato Crusted with Mashed Potatoes, Fresh Vegetable, Basil Pesto and Demi-Glaçe

Grilled 12-ounce NY Strip 27

Served with Mashed Potatoes, Fresh Vegetable, Demi-Glaçe and House Made Steak Sauce

Grilled 8-ounce Filet Mignon 28

Served with Mashed Potatoes, Fresh Vegetable, Demi-Glaçe and House Made Steak Sauce

Chef's Daily Land and Sea Special market price

Served with Mashed Potatoes, Fresh Vegetable, Demi-Glaçe and House Made Steak Sauce

- Add Crab Cake** 9 **Add Grilled Shrimp** 8
Add Fried Shrimp 8 **Add Grilled Chicken** 5
Add 4-ounce Filet Mignon 10