

START OFF WITH A BANG

Drunken Oyster Shooters 4

Two Orders 7.50 | Four Orders 13.50

*Two Fresh Shucked Oysters in Two Shooters (one Bloody & one Absolut Peppar)
Served with Pickled Ginger, Wakame Seaweed & Pickled Thai Bird Chilies – A Flavor Sensation!*

APPETIZER SPECIALTIES

Baja Shrimp Cocktail 10

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

Calamari Fritti 8

Crispy Squid Tubes and Tails with Spicy Marinara Sauce

Lump Crab Cake 11

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

Cilantro-Lime Shrimp 11

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 mp

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

Crab-Stuffed Oysters 9

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

SALAD

Garden Salad 5

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

Caesar Salad 5

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

We Serve the Following Salad Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Dijon Marmalade, Oil & Vinegar, Ranch, Raspberry Vinaigrette, Sun-Dried Tomato Vinaigrette and Thousand Island

SOUP

Crab Bisque 5

Traditional Creamy Bisque with Sherry & Lump Crab Finish

Lowcountry Gumbo 6

Executive Chef Chad Vetter's Daily Inspiration

FISH 'N CHIPS

*Lightly Dusted and Crispy Fried, Served with French Fries,
Cole Slaw, Cocktail Sauce & Cajun Rémoulade
(We have Malt Vinegar Upon Request)*

Oysters 17

Flounder 18

Jumbo Shrimp 19

Seafood Combination 20

FRESH FISH MARKET

*Served with Fresh Green Vegetable of the Day and Your Choice of Side:
Potato-Fennel Hash, Corn Pudding, Southwestern Rice or Creamy Cheddar Grits*

Atlantic Salmon 21 Mahi Mahi 23 Colossal Shrimp 24

Jumbo Scallops 27 Atlantic Grouper mp

Fresh Catch of the Day mp - Ask Your Server for Today's Catch!

Choose Your Fish Preparation:

Grilled • Blackened • Pan Seared

Choose from one of our Fabulous New Sauces:

Pineapple Salsa • Roasted Vegetable Ragout • Herb Butter
Voodoo Creole Sauce • Spicy Crab Cream • Lemon-Dill Cream • Salsa Verde

Lowcountry Cioppino Style

We Pan-Seared the Fish of Your Choice and Infuse with Our Saffron Seafood Broth with Tomatoes, Garlic, Fennel, Fresh Herbs & Serve over Linguini with Toasted Ciabatta and Anchovy Butter

SEAFOOD SPECIALTIES

Crab-Stuffed, Bacon-Wrapped Jumbo Shrimp 27

Grilled and Served with Warm Pineapple Salsa, Southwestern Rice and Fresh Vegetable

Lowcountry Shrimp and Grits 23

Jumbo Shrimp Sautéed with Vidalia Onions, Sweet Peppers & Andouille Sausage in Lowcountry Gravy and Served over Stone Ground Creamy Cheddar Grits

Crab-Stuffed Flounder 24

Flounder Filet Stuffed with Seasoned Lump Crab Meat Served with Corn Pudding and Fresh Vegetable Medley, Topped with Herb Butter

Island Grouper mp

Pan-Seared Grouper Served over Potato-Fennel Hash with Sautéed Spinach, Finished with a Mushroom, Lump Crab and Sherry Cream Sauce

CHICKEN AND STEAK

Deville Chicken Breast 16

Dijon & Potato Crusted with Blue Cheese Mac, 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 30

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

Surf 'n Turf mp

Chef's Daily Land & Sea Special 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 Scallops 8

Add 4-ounce Filet Mignon 10

PASTA AND VEGETARIAN

Island-Style Grilled Portabella Mushroom Alfredo 21

Grilled Portabella Mushroom "Steaks" with Sweet Peas, Roasted Red Peppers and Caramelized Onions with Linguini in a Rich Parmesan-Laced Cream Sauce

Shrimp Fra Diavolo 24

Jumbo Shrimp Seared with Spicy Red Chilies, Fresh Tomatoes, Crab Stock and Marinara Tossed with Linguini & Topped with Shaved Parmesan, Ciabatta and Basil Pesto Shower

Stuffed Portabella Caps 19

Large Portabellas Stuffed with Spinach and Roasted Vegetable Ragout, Fresh Mozzarella & Topped with Herbed Bread Crumbs. Parmesan Polenta Cakes and Fresh Basil Pesto