

Appetizers

Carolinian Fried Calamari	9.5
Served with citrus garlic aioli and house marinara.	
Clam Strips	7.5
Hand breaded and fried to a golden brown.	
Hot Crab Dip	10
Crab meat delicately blended with aged Parmesan and cream cheese. Served with garlic herb toast points.	
Oysteronymus	Mkt.
Six oysters on the half shell baked with crab meat and spinach.	
Blackened Chicken Quesadilla	9
Two flour tortillas stuffed with chicken, cheese and onions, then grilled and served with a sweet pepper cream sauce and salsa.	
Naked Wings	8
Hot, Mild, BBQ or Teriyaki. Served with Ranch or Bleu Cheese dressing.	

Soups

Soup of the Day	5
A specialty soup that changes seasonally.	
She Crab Soup	5
A long time house special.	

Dinner Salads

Seasonal Seafood Salad	Mkt.
A specialty salad featuring the best in local seafood and produce. Ask your server for details.	
Fresh Catch Salad	Mkt.
Top any large salad with 8 oz. portion of fresh fish	
Garden Tossed Salad	8
House Greek Salad	9
Caesar Salad	9.5
Top any of our salads with Chicken 7, Shrimp 8, Oysters 9	

Fried Small Plates

Served with hand cut fries

Shrimp or Flounder	9.5
Calamari or Clam Strips	7.5
Oysters	Mkt.
Chicken Tenders	7.5

Sandwiches

Includes lettuce, tomato, onion.
Served with hand cut fries or coleslaw.

Blackened or Grilled Chicken	8
*Bacon Cheeseburger	9
Flounder	9.5
Soft Shell Crab (seasonal)	Mkt.
Oysters on a Roll	Mkt.
Shrimp Roll	9.5

A la Carte

Hand Cut Fries	2.5
Starch of the Day	3
Vegetable of the Day	3.5
*Caesar Side Salad	5
Garden Tossed Salad	4
House Greek Salad	5
Coleslaw	2.5



SHELLFISH FROM THE SHUCKER

Peel & Eat Shrimp (1/2 lb.)					11
Alaskan Snow Crab Legs (1/2 lb.)					11
*Oysters (6ct)	Mkt.	(12ct)	Mkt.	(Peck)	Mkt.
	Steamed or raw on the half shell			Steamed only	
*Clams (6ct)	6	(12ct)	11		
Mussels (6ct)	5	(12ct)	9		
Steamer Platter	Shrimp, clams, oysters, mussels, and a half pound of crab legs				22

FROM THE KITCHEN

Fresh Catch Specials

All fresh catch entrees are served with your choice of two sides!
Starch of the day, vegetable of the day or side salad.

Nut Crusted	Coated in coconut, almonds, and pecans, with a dash of cinnamon. Topped with our homemade lobster cream sauce.
Lemon Caper Blackened	Grilled with salt and pepper, then brushed with lemon butter and capers.
Herb Grilled Carolina	A spicy, full-bodied blend of spices and dried peppers. Topped with salsa.
	Our own blend of lemon and basil.
	Broiled with white wine and butter and topped with balsamic glaze and our own bruschetta that includes spinach, tomatoes, basil, and red onion.

Seafood Entrees

Fried Oysters	Served with hand cut fries and coleslaw.	Mkt.
Fried Shrimp 1/2 lb.	Served with hand cut fries and coleslaw.	18.5
Clam Strips	Served with hand cut fries and coleslaw.	16.5
Fried Combination Platter	Choice of 2 19 Choice of 3 22 Your choice of shrimp, oysters, scallops (seasonal), flounder, calamari or clam strips, Served with hand cut fries and coleslaw.	
Fried Captain's Platter		23
	For the seafood connoisseur who wants to indulge in all our local favorites. Flounder, shrimp, scallops (seasonal), oysters and clam strips. Served with hand cut fries and coleslaw	
Blackened Scallops (Seasonal)	Blackened on cast iron and served with starch of the day and vegetable of the day	22
Grilled Combination Platter	Choice of 2 19 Choice of 3 22 Your choice of flounder, shrimp, or scallops (seasonal) Blackened or Grilled Served with starch of the day and vegetable of the day	
*Shrimp & Grits	petite 12 full 20 Shrimp sautéed in lobster cream sauce cascaded over our special stone-ground grits. Served with a side salad.	

Beef and Chicken Entrees

All beef and chicken entrees served with starch of the day and side salad.

*Filet Mignon	Eight ounces of fresh, bacon wrapped black angus beef seasoned with only salt and pepper.	26
*Surf & Turf	Turn your steak into a Surf & Turf with a choice of flounder, shrimp, scallops or crab legs.	32
Grilled Chicken Breasts	Choose your recipe from the fresh catch menu above.	16.5

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