

- Starters -

- Carolinian Fried Calamari** 9.5
Fresh tender calamari fried in a light batter. Served with Marinara.
- Clam Strips** 8
Hand breaded and fried to a golden brown.
- Hot Crab Dip** 12
Our most popular appetizer. Blue 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 dip and spinach.
- Blackened Chicken Quesadilla** 9
Two flour tortillas stuffed with blackened chicken, cheese and onions, then grilled and served with a Texas Pete cream sauce and salsa.
- GF Shrimp Cocktail** 9
One third pound chilled shrimp accompanied with house cocktail sauce.

- Fresh From the Shucker -

- GF Peel & Eat Shrimp** 12
1/2 pound of steamed shrimp seasoned with Old Bay.
- GF Oysters***
Half Dozen Mkt Full Dozen Mkt
Steamed or raw on the half shell.
- GF Clams*** Half Dozen 6 Full Dozen 11
Steamed or raw on the half shell.
- GF Alaskan Snow Crab Legs** Mkt
1/2 lb of crab legs served with drawn butter.

- Side Items -

- GF Hand cut Fries or Starch of the Day** 3
- Grits with Lobster Cream Sauce** 3
- Vegetable of the Day, Coleslaw or Collards** 3
- Garden Tossed Salad or Caesar Salad** 5



- Soup & Salad -

Top any of our salads with
Chicken 7 • Shrimp 8 • Scallops 11 • Oysters 11

- Soup of the Day** 5/8
Our specialty soup that changes seasonally. Just ask your server.
- She Crab Soup** 5/8
A long-time house special. Piping hot with hand picked crab meat.
- Garden Mixed Salad** 8
Fresh greens topped with tomatoes, cucumbers, carrots, onions, and croutons. Served with your choice of our house made dressings.
- Classic Caesar Salad*** 9.5
Fresh romaine lettuce tossed with generous amounts of Parmesan cheese, garlic-baked croutons and our house Caesar dressing.
- Fresh Catch Salad** Mkt
Top any of our large salads with an 8 ounce portion of our daily fresh fish.

Daily Pasta Special
Ask your server for details!

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

An 18% gratuity may be added to checks on parties of 6 or more.

- Fresh Catch Specials -

Since 1972, our chefs have been creating recipes to enhance the flavor of fresh fish. Selections are posted around the dining room. Some days are luckier than others, so quantities are limited. All of our fresh catch entrees are served with your choice of two sides.

- Carolina** GF
Broiled with wine, butter and balsamic dressing. Topped with a bruschetta of spinach, tomatoes, basil, and red onion.
- Lemon Caper** GF
Grilled with salt and pepper, then topped with lemon caper butter.
- Blackened** GF
A spicy, full-bodied blend of dried peppers, seared on cast iron, and topped with fresh salsa.
- Herb Grilled** GF
Our own blend of fresh lemon and basil, grilled to perfection.
- Nut Crusted** GF
Topped with a blend of coconut, almonds, pecans, and a dash of cinnamon, then grilled and topped with our homemade lobster cream sauce.

- Beef & Chicken -

Served with your choice of two sides.

- GF Filet Mignon*** 26
Eight ounces of fresh Black Angus beef, seasoned with salt and pepper.
Turn your filet into a Surf & Turf with your added choice:
Shrimp 8 Oysters 11 Scallops 11
Crab Legs Mkt
- GF Grilled Chicken Breast** 16.5
Ten ounces of boneless chicken breast. Choose your recipe from the fresh catch menu above.
- Bacon Cheeseburger*** 12.5
Enjoy an 8 ounce burger seasoned with salt and pepper, grilled and topped with American cheese, bacon, lettuce, tomato and onion. Substitute bleu cheese or cheddar for an additional .50. Served with choice of one side.

GF = Gluten Free

- Local Favorites -

- Fried Captain's Platter** 25
For the seafood connoisseur who wants to indulge in all our local favorites. Fresh fish, shrimp, oysters, scallops, and clam strips. Served with your choice of two sides. No substitutions please.
- Shrimp & Grits** 20
Southern style grits topped with sautéed shrimp, onions, tomatoes and house made lobster cream sauce. Served with a side salad.

- Seafood Mains -

Served with your choice of two sides.

- GF Shrimp** 18.5
1/2 lb hand peeled large shrimp grilled or blackened to perfection.
- GF Scallops** 24
Fresh and tender sea scallops grilled or blackened.
- GF Alaskan Snow Crab Legs** Mkt
A pound of steaming crab legs served with drawn butter.
- GF Combination Platter**
Choose 2 19.5 Choose 3 24.5
Your choice of shrimp, fish, or scallops, blackened or grilled.

- Fried Seafood Mains -

Served with your choice of two sides.

- Fried Oysters** 20
Freshly shucked oysters lightly breaded and fried.
- Fried Shrimp** 18.5
1/2 pound hand peeled large shrimp, lightly fried.
- Clam Strips** 16
Hand breaded clam strips fried to a golden brown.
- Combination Platter**
Choose 2 19.5 Choose 3 24.5
Your choice of shrimp, fish, clam strips, oysters, calamari, or scallops.