

OYSTERS & RAW BAR

DOZEN HOUSE OYSTERS

1 dozen raw - cocktail sauce & horseradish 15

BLUE FISH MUSSELS

tomatoes, garlic, shallots, white wine, cream, grilled ciabatta bread 12

FRIED OYSTERS CASINO

bacon, parmesan, green onions, garlic, shallot, fried oysters, butter sauce 12

OYSTERS SAMPLER

6 house oysters, half bacon cheddar, half rockefeller 12

OYSTERS ROCKEFELLER

6 house oysters, spinach, shallots, Pernod, parmesan cream stuffing 12

BACON CHEDDAR STUFFED OYSTERS

6 house oysters stuffed with apple wood smoked bacon, white cheddar cheese & scallions 12

STARTERS

PAN SEARED CRAB CAKES

2 jumbo lump crab cakes, onion, peppers, celery, mayonnaise, beurre blanc 12

CRISPY FRIED GREEN TOMATOES

roasted red pepper coulis, goat cheese crumbles 10

SOCK IT TO ME SHRIMP

tossed in our own Thai spiced sauce 11

LOUISIANA CRAB DIP

crab, scallops, pepper jack cheese, parmesan, ciabatta toast points 12

SOUPS & SALADS

CRAB BISQUE

rich cream based soup laced with sherry & lots of crab meat 5 cup / 7 bowl

HOUSE SALAD

mixed greens, tomatoes, cucumbers, carrots, balsamic dressing 6

CAESAR SALAD

romaine, Caesar dressing, parmesan, croutons 6

FRIED OYSTER CAESAR SALAD

romaine, Caesar dressing, parmesan, croutons, corn meal fried oysters 12

GOAT CHEESE SALAD

organic mixed greens with goat cheese medallion, house made balsamic vinaigrette 9

FRESH CATCH PREPARED YOUR WAY

RAINBOW TROUT 19

ATLANTIC COD 19

SALMON 22

SNAPPER 25

SWORDFISH 24

MAHI 22

PREPARATION STYLES

GRILLED

house-made beurre blanc

PAN SEARED LEMON CAPER

white wine, lemon, capers

PAN SEARED RAINBOW CURRY

jasmine rice, stir fried vegetables, curry sauce

CUBAN MOJO

lime-mojito sauce, cuban black beans, yucca fries GF

PREMIUM PREPARATION STYLES

OLD BAY MIXED GRILL

shrimp, scallops, beurre blanc 6

HERB CRUSTED & JUMBO LUMP CRAB

pan seared, white wine, house-made beurre blanc 6

BLACKENED & JUMBO LUMP CRAB

andouille sausage, red beans & rice 6

HOUSE SPECIALTIES

SHRIMP & GRITS

mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF 25

MAINE LOBSTER RAVIOLI

Maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp 28

SEARED SCALLOPS & SHRIMP WHITE CHEDDAR MAC & CHEESE

cavatappi pasta, asparagus, white truffle oil 29

FRIED SHRIMP

simply the best, served with fries, coleslaw, and cocktail sauce 25

CHICKEN PICATTA

pan seared, lemon, capers, garlic, white wine. Served with fresh starch and vegetable du jour 19

NEW YORK STEAK FRITES

grilled 12 oz. New York steak sliced, sriracha steak sauce, french fries 27

SIDES

MAC & CHEESE, ASPARAGUS, SAUTÉED SPINACH, RED BEANS & RICE, COLE SLAW, FRIES, FRESH VEGETABLES

