
APPETIZERS

CORN ENCRUSTED OYSTERS	\$9.99
Papaya coulis, caviar & tropical salsa	
BLUE CORN ENCRUSTED GROUPEL	\$10.99
Crispy fried grouper with herb lime cream, jicama slaw	
BACON WRAPPED SEA SCALLOPS	\$10.99
Wood grilled & basted in pomegranate barbeque glaze	
SALT AND PEPPER CALAMARI	\$7.99
Lemon aioli and marinara sauce	
BAJA FISH TACOS	\$10.25
Wood grilled Mahi Mahi in flour tortillas, guacamole, citrus slaw & tropical salsa	

SHELLFISH

TRADITIONAL CEVICHE	\$11.99
Fresh fish and shellfish, lime, chile, cilantro, red onion, & plantain chips	
LOBSTER CEVICHE	\$12.99
Fresh lobster, lime, orange segments, hearts of palm, cilantro, arugula, chile oil & wonton crisp	
SPICY SHRIMP CEVICHE	\$10.99
Tomatoes, lime, chile, cilantro, onions & fried tortillas	
RAW BAR SAMPLER	SM./\$24.99 LG./\$39.99
Lump crab meat, oysters, shrimp cocktail, clams, choice of ceviche	

SOUPS AND SALADS

COAST CRAB SOUP	\$7.99
Drizzled with creme fraiche	
BLACKENED SEAFOOD CHOWDER	\$7.99
Clams, grouper, smoked bacon & cream	
MESCLUN SALAD	\$6.99
Julienne vegetables & fresh fruit, blue cheese vinaigrette or lemon vinaigrette	
SEAFOOD COBB SALAD	\$18.99
Shrimp, crab, scallops, bacon, avocado & tomato over iceberg lettuce with blue cheese vinaigrette & crumbles	
LOCAL FRIED OKRA AND ROASTED TOMATO SALAD	\$8.99
Shaved red onion, ricotta salata, balsamic glaze	

CHARLESTON CLASSICS

LOBSTER & CRAB GRATIN	\$23.99
Half lobster stuffed with blue crabmeat, lobster and parmesan cream, herb breadcrumb crust, green beans, & parmesan mashed potatoes	
SHRIMP & STONEGROUND GRITS	\$19.99
Julienne sweet bell peppers & tasso ham gravy	
CRAB ENCRUSTED TILAPIA	\$18.99
Baked tilapia topped with crab, chives, parmesan cream & breadcrumbs, sauteed green beans, parmesan mashed potatoes & roasted pepper relish	
CRISPY FRIED WHOLE FLOUNDER	\$23.99
Jalapeno hushpuppies & jicama slaw, with cilantro jalapeno aioli	
PAN SEARED TILAPIA	\$17.50
Roasted tomatoes, spinach, blue cheese mashed potatoes & red wine butter sauce	

FISH HOUSE SPECIALTIES

PLANTAIN ENCRUSTED MAHI-MAHI	\$20.99
Blue cheese mashed potatoes, asparagus & sweet basil butter	
CASHEW ENCRUSTED GROUPEL	\$22.99
Roasted red potatoes & green beans with cilantro pesto cream	
SEAFOOD PAELLA	\$23.99
Choice of grilled fish with scallops, shrimp, clams, mussels, chorizo sausage, peppers, onions & saffron rice	
SEARED RARE TUNA	\$23.99
Fresh yellowfin tuna dusted with cashews & peanuts with diced mango, cilantro, pomegranate soy reduction over soba noodles	

FROM OUR SMOKEY OAK WOOD GRILL

SAUTEED VEGETABLES, PARMESAN MASHED POTATOES
& CHOICE OF SAUCE

ATLANTIC SALMON	\$19.99
MAHI-MAHI	\$19.50
SNAPPER	\$19.99
ESCOLAR	\$19.99
GROUPEL	\$20.99
YELLOW FIN TUNA	\$21.99
CHEF'S MIXED GRILL	\$MARKET