

Raw Bar*

Chilled Seafood Castle & Tower

65 / 125

Delicious Combination of Select Oysters Littleneck Clams, Mussels, Gulf Shrimp Snow Crab Legs, Blue Crab Dip and Lobster Tails

Select Oysters on the Half shell

MKT

Served with Horseradish and Cocktail Sauce

Breech Inlet Clams

1.25ea

Served with Horseradish and Cocktail Sauce

Starters

Crispy Fried Calamari	11.95	Tuna Poke 313.95	
Classic Marinara		Tuna, Wakame, Ponzu, Cucumber	
Blue Crab Dip	11.95	Shrimp Cocktail CHARLESTON HARBOR 10.95	
Crackers		Cocktail Sauce, Lemon	
Charcuterie & Cheese	18.95	Fried Green Tomatoes 9.95	
Cured Meats, House Made Pate,		Buttermilk Dressing, Bacon, Herbs	
Pimento Cheese, Traditional Accoutrements		Ceviche 13.95	
Crab Cake	12.95	Daily Selection, Corn, Pique	
Remoulade, Celery Slaw	The Island	Citrus Juice, Marinated Onion, Cilantro	

Soups

Clam Chowder	0.95
Potato, Celery, Onion	F- (K Y)
Local She Crab Bisque	7.95
Crab Roe, Cream, Sherry	

Salads

Caesar Salad	8.95
Romaine Hearts, Shaved Parmesan	
Lemon Sourdough Croutons, House Made Caesar Dressing	
Squash Salad	9.95
Black Kale, Buttermilk Blue Cheese, Pickled Onion, Benne Vinaigrette	
Wedge Salad	10.95
Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion	
Buttermilk Peppercorn Dressing, Blue Cheese Crumbles	111 200

Salad Enhancements:

Fried Oysters 7, Grilled Chicken 6, Grilled Shrimp 8, Grilled Salmon 8

Market Fish Filet 9, or Grilled Lobster Tail 10

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

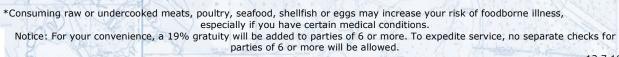
Notice: For your convenience, a 19% gratuity will be added to parties of 6 or more. To expedite service, no separate checks for parties of 6 or more will be allowed.

1.11.1724

and the second programming the second	t
<u>Sandwiches</u>	Townson Comments
Served with Malt Vinegar French Fries	
The Fish House Burger*	14.95
7 oz. Blend of Short Rib and Ground Chuck, Sharp Cheddar Cheese	
House Pickles, Bacon Marmalade, Iceberg Lettuce, "Burger Sauce", Brioche Bu	n de la companya de l
Open-Face Tuna Melt	13.95
Yellowfin Tuna Confit, Olives, Hard Boiled Egg, Red Onion, Dilly Bean	TALCY THE MENT
Tomato, Gruyere Cheese, Sourdough Bread	
Market Fish Sandwich	15.95
Pan Roasted Market Fish, Brioche Bun, Lettuce, Tomato, Signature Sauce	
Southern Fried Chicken Sandwich	12.95
Pickle Brined Chicken Breast, Sweet Pickles, Buttermilk Peppercorn Dressing	
Pimento Cheese, Lettuce, Shaved Onion, Brioche Bun	
Low Country Crab Cake Sandwich	14.95
Pan Seared, Bib Lettuce, Tomato, Remoulade, Brioche Bun	TO LUCE X
Charm Grilled Cheese Sandwich	10.95
Bitter Greens, Tomato Jam, Gruyere Cheese, Sourdough Bread	10.93
Bitter Greens, Tomato Jam, Grayere Greese, Sourdough Bread	TO A
Mahi Tacos	2 for 12.95 / 3 for 14.95
Sofrito Aioli, Tomato Relish, Cabbage, Cilantro, Lime	The state of
<u>Entrees</u>	EN POLICY
Charleston Shrimp & Grits	10/10 10/10 10/10 25.95
Andouille Sausage, White Grits, Shrimp Gravy, Sweet Peppers	CHARLESTON HARBOR
Grilled Salmon*	24 95
Root Vegetable Ragu, Brown Butter Vinaigrette	PARTICULAR HOT CONTROL OF THE PARTICULAR HOT CONTROL OT THE PARTICULAR HOT CONTROL OF THE PARTIC
Pan Roasted Chicken	22.95
Barrel Brined Breast, BBQ Red Peas, Turnip Salad	
Barrer Brined Breast, bbg red reas, runnp salad	And the second s
Vegetable Ragout	18.95
Seasonal Root Vegetables, Smoked Mushrooms, Geechie Boy White Polenta	SECH TEN THE SECOND SEC
Fried Shrimp	23.95
Malt Vinegar Fries, Cole Slaw, Charred Lemon	TOTAL TOTAL TOTAL TOTAL CONTROL OF THE PARTY
Fried Oysters	23.95
Malt Vinegar Fries, Cole Slaw, Charred Lemon	A I HIP III WE IN STATE
	Service of the servic
Fried Shrimp & Oysters	23.95

Sides 4.95

Turnip Salad, Cole Slaw, Malt Vinegar Fries, Geechie Boy White Polenta BBQ Red Peas, White Grits, Creamed Garlic Greens





12.7.16

11524



Malt Vinegar Fries, Cole Slaw, Charred Lemon