



<u>Raw Bar*</u>	
<b>Chilled Seafood Castle &amp; Tower</b> <i>Delicious Combination of Select Oysters Littleneck Clams, Mussels, Gulf Shrimp Snow Crab Legs, Tuna Poke, and Lobster Tails</i>	<b>65 / 125</b>
<b>Select Oysters on the Half Shell</b> <i>Horseradish and Cocktail Sauce</i>	<b>MKT</b>
<b>Breech Inlet Clams</b> <i>1/2 Dozen, Horseradish and Cocktail Sauce</i>	<b>7</b>

Starters

<b>Crispy Fried Calamari</b> <i>Classic Marinara</i>	<b>12</b>	<b>Tuna Poke*</b> <i>Tuna, Wakame, Ponzu, Cucumber</i>	<b>14</b>
<b>Smoked Fish Dip</b> <i>Everything Pita</i>	<b>12</b>	<b>Farmer's Plate</b> <i>Roasted, Raw, Marinated Seasonal Vegetables House Made Yogurt Dip, Everything Pita</i>	<b>12</b>
<b>Salmon Rilletes</b> <i>Crispy baguette, Cornichon, Olive Oil</i>		<b>Fried Green Tomatoes</b> <i>Pimento Cheese, Chives</i>	<b>10</b>
<b>Shrimp Cocktail</b> <i>East Coast, 1/3 Pound, Cocktail Sauce, Lemon</i>	<b>15</b>		

Soups

<b>Clam Chowder</b> <i>Potato, Celery, Onion</i>	<b>7</b>
<b>Local She Crab Bisque</b> <i>Crab Roe, Cream, Sherry</i>	<b>8</b>

Salads

<b>Caesar Salad*</b> <i>Romaine Hearts, Shaved Parmesan Lemon Sourdough Croutons, House Made Caesar Dressing</i>	<b>9</b>
<b>Wedge Salad</b> <i>Iceberg, Smoked Bacon, Marinated Tomatoes, Red Onion Buttermilk Peppercorn Dressing, Blue Cheese Crumbles</i>	<b>11</b>
<b>Kale Salad</b> <i>Frisee, Smoked Pecans, Honey Crisp Apple, Split Creek Feta, Radish, Benne Seed Vinaigrette</i>	<b>11</b>

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

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.





**Coastal**

**Carolina Grouper**

*Anson Mills Farro, Lacinato Kale, Peas, Split Creek Farms Feta  
Benne Seed Vinaigrette, Smoked Bacon, Radish*  
**Pinot Grigio, Barone Fini, Italy 8**

**33**

**Bulls Bay Boullabaisse**

*Little Neck Clams, Mussels, Shrimp, White Fish, Fennel, Saffron Roullie, Shellfish Broth*  
**Albarino, Martin Codax, Rias Bias, Spain 11**

**29**

**Charleston Shrimp & Grits**

*Smoked Bacon Lardons, Tomato Shellfish Broth, Geechie Boy Grits, Sweet Peppers*  
**Pinot Noir, Lyric by Etude, Santa Barbara, California 11**

**27**

**Market Catch**

*Lowcountry Shrimp Purloo, Wild Mushrooms, Espelette*  
**Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand 9**

**MKT**

**Grilled Salmon\***

*Brussel Sprouts, Root Vegetable Hash, Chimichurri, Foie Cream*  
**Pinot Noir, Erath "Resplendent", Oregon 9**

**28**

**Crab Cakes**

*Braised Field Peas, Smoked Tomato, Arugula, Lemon*  
**Prosecco, Aivisi, Italy 8**

**30**

**Shrimp and Lobster Pappardelle**

*Saffron, Tomato, Gremolata, Shaved Parmesan*  
**Reisling, Seaglass, California 8**

**29**

**Fried Shrimp**

*French Fries, Cole Slaw*  
**Wicked Weed Seasonal 7**

**25**

**Fried Shrimp & Oysters**

**25**

**Inland**

**Filet Mignon\***

*Crispy Smashed Potatoes, Baby Carrots, Truffle Crème, Bordelaise*  
**Red Blend, Ravage, California 8**

**35**

**Surf and Turf\***

*Petite Filet, Crispy Smashed Potatoes, Baby Carrots*  
*Grilled Half Lobster*  
*East Coast Shrimp*  
**Red Blend, Ravage, California 8**

**45**

**36**

**Joyce Farms Buttermilk Fried Chicken**

*Braised Field Peas, Collard Greens*  
**Rose, Bieler, Provence, France 8**

**25**

**Vegetable "Farrotto"**

*Seasonal Market Vegetables, Anson Mills Farro*

**18**

**Sunday Prime Rib**

**Slow Roasted Prime Rib\* 34/38**

*Chef's Weekly Preparation*

*Executive Chef, Heyward Davis*

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