

Appetizers

Noisy Oyster Sampler

Two rich and delish oysters Rockefeller, two spicy Buffalo oysters and two intriguing oysters Remick - 8.99

Crab Stuffed Mushrooms

Topped with melted Jack and cheddar cheeses and drizzled with a shrimp cream sauce - 6.99

Jumbo Onion Rings

A huge order of hand sliced colossal onion rings lightly battered and fried golden. With a side of ranch dressing - 6.99

Our World Famous Crab Dip

Thirty five year old family recipe - 6.99

Steamed Mussels

Steamed with their own juices, white wine and parsley in a garlic and tomato saffron broth - 7.99

Bacon Wrapped Stuffed Shrimp

Served with a honey-dijon dipping sauce - 9.49

The Wing Thing

Jumbo wings served with bleu cheese or ranch dressing and celery sticks. Enjoy one of our delicious flavors: Hot, Mild, Lemon Pepper, Cajun, Smoky Barbecue, Ranch or Island Spice - 6.99

Key West Coconut Shrimp

Six shrimp rolled in a shredded coconut batter, fried golden and served with a mango papaya chutney - 8.99

Salads & Soups

Noisy Oyster Signature Salad

A colorful array of mixed greens topped with crisp bacon, deli-turkey and ham, egg, sliced cucumber, tomato, cheddar cheese and sliced almonds - 7.99

Southwestern Chicken Salad

Strips of fried chicken breast served over mixed greens with tri-colored tortilla strips, roasted corn and black beans, Jack and cheddar cheeses. Topped with fried onion strings and served with Southwestern ranch dressing - 7.99

Specialty Salad

Wild mixed greens tossed in raspberry vinaigrette with Granny Smith apples, sliced strawberries gorgonzola cheese and toasted pecans - 8.99

She Crab Soup

A delightful soup of delicate she crab in a rich creamy bisque - 5.99

Charleston Oyster Stew

A Charleston specialty, made to order with juicy oysters, cream and special spices - 4.99

Sandwiches

Fried Oyster & Bacon Po-Boy

Plump fried oysters piled high with bacon and served on a fresh baked po-boy roll with homemade cocktail sauce - 9.99

BBQ Shrimp B.L.T. Po-Boy

Fresh locally caught shrimp grilled and brushed with our tangy BBQ sauce and served on a fresh baked po-boy roll with crisp bacon, green leaf lettuce and vine ripe tomatoes - 9.99

Mahi-Mahi Sandwich

A fresh fillet of mahi-mahi grilled then served on a toasted bun with tartar sauce, lettuce and vine ripe tomatoes - 9.99

Super Cheeseburger

Sink your teeth into this all American burger topped with American cheese - 7.49 Add bacon - .79

Sea Delights

Seafood Platter

Get ready seafood lovers this is the big one. No need to decide, all the goodies are piled on one platter! Shrimp, oyster, scallops, flounder and one of our famous blue crab cakes - 19.99

Seafood Combo

Mix and match for the ultimate fresh seafood experience; shrimp, oysters, scallops, clam strips or flounder. Any two - 17.49

Low-Country Crab Cakes

Loaded with lumps of crab meat and topped with our delicious blue crab hollandaise - 16.99

Snow Crab Legs

Approximately 1-1/2 lbs. of delicious crab legs, served with butter and lemon wedge - Market price

Fresh Shucked Oysters

Perfectly fresh! - 15.99

Signature Seafood Dishes

Baked Seafood Au gratin

Fresh shrimp, scallops and fresh fish medallions snuggled under a wonderfully rich blue crab stuffing, layered with cheddar and Jack cheeses and topped with a Parmesan cream sauce. Simply delicious! - 15.99

Shrimp Okra Gumbo

This traditional favorite comes served over rice with grilled cheddar cornbread - 15.99

Noisy Oyster Steam Pot

There ain't nothing more Charleston than this big ole cast iron pot full of steamy snow crab legs, lobster tail, shrimp, oysters, clams and mussels all in a spicy seafood broth. AND to make it even better we toss in corn on the cob, potatoes and country sausage. You just can't miss this one - Market Price

Key West Stuffed Grouper

A fillet of Atlantic grouper stuffed with a blue crab stuffing, baked and topped with blue crab hollandaise sauce - Market Price

Shrimp & Grits

Creamy grits topped with fresh locally caught shrimp, sausage, onion and tasso ham gravy. Served with grilled cheddar cornbread - 15.99

Sesame Crusted Tuna

Fillet of yellow-fin tuna crusted with sesame seeds, seared and drizzled with teriyaki and wasabi - 17.99

Land And Sea

Noisy Oyster Surf-n-Turf

We start with flavorful 12-14-oz. Certified Angus rib eye and add your favorite surf - Market Price
Add Shrimp - 6.99
Add Alaskan Snow Crab Cluster - 7.99
Add Lobster Tail 6-oz. lobster tail - 15.99
Add a Lump Crab Cake - 7.99

Brett's Filet

Aged 21 days, this 8-oz. choice hand-cut Midwestern grain fed beef is tender and delicious. Served with bearnaise sauce - 18.99

The Raw Bar

Peel-n-Eat Shrimp

Pound - 16.99 Half Pound - 8.99
Quarter Pound - 4.99

Oysters on The Half Shell

Served steamed or raw
One Dozen - 9.99 Half Dozen - 5.99

Jumbo Shrimp Cocktail

Six large shrimp with homemade cocktail sauce - 9.99

Clams

Local littleneck clams served raw or steamed
One Dozen - 9.99 Half Dozen - 5.99

This is just a selection of our wonderful menu filled with Surf, Turf, and loads of fresh local seafood.