



Visit us @brother.shuckers.hhi



843-785-7000

SNACKS

FRIED OYSTERS 12

Nori and panko crusted oyster, fried golden brown served with pickled green tomato aioli

JALAPEÑO POPPERS 12

Fresh jalapeño stuffed with white cheddar and wrapped in bacon

CHIPS N DIPS 10

Fried corn tortilla chips served with choice of guacamole or chipotle gouda cheese dip

CURRIED HUMMUS 10

Chickpea hummus, yellow curry, blue crab tapenade and pita

CHARRED SHISHITO PEPPERS 10

Blistered shishito peppers served with sea salt and charred lime

FRIED GREEN TOMATOES 8

Green tomatoes, panko breaded and fried served with pickled aioli

BEER BATTERED FRIES 8

Lightly battered and crispy

SOUP

SMOKED OYSTER CHOWDER 6

Thick New England style chowder creamed with smoked local oysters

SOUP OF THE DAY 6

Ask your server for daily selection

SALADS

HOUSE SALAD 10

Mixed Baby Greens, garden vegetables, house champagne vinaigrette

BABY WEDGE 10

Baby iceberg, pickled onions, blue cheese vinaigrette. Add bison Carpaccio 4

HOUSE CAESAR 10

Romaine, herbed croutons, creamy parmesan dressing. Add blue crab 4

*consuming raw or undercooked food items may increase your risk of food borne illness

STARTERS

PEEL & EAT SHRIMP

Peel-n-eat tossed in ancho citrus seasoning, lemon, and served with cocktail sauce.

Chilled or Steamed

(1/2 pound) 14

(1 pound) 24

SMOKED FISH DIP 11

House smoked wahoo, celery, onion, lemon and parsley serve with pita

WINGS (9) 10 - (18) 15

Cider brined served with celery and blue cheese Your choice of naked or ancho

STEAMED CLAMS 12

Andouille sausage, pickled okra, charred poblano, shallots, white wine and butter

BONE MARROW 10

Roasted bone marrow, bacon marmalade, parsley crumb, served with ciabatta

BAKED OYSTERS

(6) 15 - (9) 20 - (18) 40

YOUR CHOICE OF:

GARLIC BUTTER

Garlic Butter and shallots

WHITE CHEDDAR GRITS

topped with grits and white cheddar

BOWLS

JASMINE RICE BOWLS 12

Cucumber, shallots, pickled shiitake, shaved radish, pickled peppers, petite greens, and soy dressing with your choice of:

*Tuna | *Cobia | Veg

RAMEN BOWLS 12

Mushroom broth, ramen noodle, roasted tomato, baby bok choy, mushroom, radish, and petite greens with your choice of:

*Tuna | Bison 2 | Veg

RAW BAR

ASK YOUR SERVER FOR DAILY OYSTER VARIETIES

*ON THE HALF SHELL-MKT

Served on half shell with lemon, cocktail

*TUNA CARPACCIO 10

Shaved tuna, cucumber, shallot, pickled shitake, radish, pea tendrils, sesame and soy

*SMOKED COBIA SASHIMI 10

Thin slices of smoked cobia served raw with Korean chili paste, worcestershire glaze, tamari

*BUFFALO CARPACCIO 12

Thin shaved bison, champagne vinaigrette, pickled vegetables, arugula, shaved parmesan

Buns and rolls are served with pickle and fries

*BROTHER'S BURGER - SINGLE 6 / DOUBLE 10

Prime beef, American cheese, caramelized onion, spicy aioli, L-T-O and pickle on brioche bun

*BISON BURGER SINGLE 8 - DOUBLE 14

Heritage bison, swiss cheese, caramelized onion, lettuce, tomato, bacon and demi-glace

FRIED OYSTER ROLL 10

House fried oysters, shaved lettuce, tomato, pickled aioli, on a split top roll

SHUCKERS ROLL 16

Mixed roll of lobster, shrimp, crab and garlic aioli, shaved lettuce on a split top roll

BUNS & ROLLS

MAINS

ANCHO CHICKEN 22

Ancho rubbed, roasted to order, red rice and hominy, charred peppers and onions

*LOCAL CATCH 24

Fresh Catch of the Day ask your server for today's preparation

*BUTCHER'S BLOCK 24

Daily offering on the block, seasoned and roasted served over Yukon mash, broccolini and port demi

SEAFOOD PASTA 28

Clams, shrimp, lobster, crab and spaghetti tossed in a black garlic bisque

CHOCOLATE FLOURLESS TORTE 7

Rich chocolate and pistachios

CRÈME BRULÉE 7

Vanilla bean custard

DESSERT

ADULT BEVERAGES

COLD CUB

HERE

Budweiser
Coors Light
Bud Light
Anchor Steam
Miller Lite

Ultra Gold
Sam Adams
White Claw
Abita Amber

THERE

Stella Artois
Heinken
Corona
Corona Light
Amstel

Red Stripe
Guinness
Strongbow Cider
Kaliber N.A.
Newcastle

TAPPED (OUT)

Ultra
Model Especial

UFO
Blue Point

Sierra Nevada
Yuengling

WHITES

GLASS/BTL

Ruffino Pinot Grigio, Italy	7/26
Seaglass Sauvignon Blanc, Santa Barbara	8/30
J Lohr Chardonnay, Paso Robles	8/30
Louis Jadot Rose, France	10/38
Rodney Strong Chalk Hill Chardonnay, Sonoma	8/30
Oyster Bay Pinot Gris	7/25
Hall Sauvignon Blanc, Napa	35
Cakebread Chardonnay, Napa	60

PINPOINT BUBBLES (SPARKLING)

BTL

La luca Prosecco (split), Italy	8
Chandon Split	9
JP Chenet Brut, France	35
Bouvet Rose, France	40
Veuve Cliquot Yellow, France	100

DEEP VINES

REDS

GLASS/BTL

Rodney Strong Pinot Noir, Russian River	10/38
St. Francis Claret, Sonoma	10/38
Joel Gott Cabernet, Napa	9/34
King Estate Pinot Noir, Oregon	50
The Prisoner Red Blend, Napa	65

HALF BOTTLES

Santa Margherita Pinot Grigio, Italy	25
Kim Crawford Sauvignon Blanc, New Zealand	20
Adelsheim Chardonnay, Oregon	20
Meiomi Pinot Noir, California	20
Klinkerbrick Old Vines Zinfandel, Lodi	20
J Lohr Hilltop Cabernet, Paso Robles	25
Mt. Veeder Cabernet, Napa	30

RICE INSPIRED (SAKE) 300ML

Gekkeikan Haiku Sake, CA	15
Hou Hou Shu Pink, Japan	22
Joto Nigori, Japan	17
Eiko Fuji Bon Ryu, Japan	17

YOUR SPECIAL

APPLE BOTTOM UP

Jack Daniel's Apple, sour mix, and Apple Liqueur

EAT A PEACH

Jack Daniel's, Peach Liqueur, sour, and topped with Sprite

GET SHUCKED!!

El Jimador Tequila, pomegranate juice, soda water, and lime

LA TORTUGA FIESTA

RumHaven Coconut Rum, blue curacao, OJ, pineapple, and Midori, served with a Twizzler Twists Candy

THE REDNECK RIVIERA

Woodford Reserve Bourbon, lemon juice, and ginger beer

SEA PINES SALTY

Hendrick's Gin, grapefruit juice, simple syrup, and Cointreau with salted rim

KEY WEST COCKTAIL

Stoli Ohranj Vodka, St-Germain, pomegranate juice, and lemon

HHI LOWCOUNTRY MULE

Virgil Kaine Ginger Bourbon and ginger beer

NON-ALCOHOLIC BEVERAGES

Coke	Mexican Coke Bottle (Sugar Cane)
Diet Coke	Sweet Tea / Unsweetened Tea
Sprite	Saratoga Water
Ginger Ale	Saratoga Sparkling Water
Fanta Orange Bottle	Red Bull

SHUCKIN' SHELTERS

Let's Get Real
High Noon Hard Seltzers
Real Vodka, Gluten Free, 100 Calories
Grapefruit | Pineapple
Watermelon | Black Cherry

\$6 BUY THE KITCHEN STAFF A ROUND OF BEER.

They are working hard preparing your food so if you enjoyed the fruits of their labor this is a nice way to say thank you.

PLEASE DRINK RESPONSIBLY