

DINNER

Served Daily 5pm



EAST COAST SEAFOOD

Served with French Fries, Cole Slaw & Hushpuppies

Fried Local Shrimp	19.99
Fried East Coast Flounder	21.99
Fried East Coast Oysters	21.99
*Pan Seared East Coast Scallops	23.99
*Sautéed Local Shrimp	19.99
Choose Any Two	25.99

PASTA

Seafood Shrimp, Clams, Fish, Spinach, Mushrooms, Herbs & Garlic Cream	19.99
Alfredo Homemade Creamy Alfredo Sauce	
Blackened Shrimp	18.99
Blackened Chicken	15.99

SOURCING

All Our Seafood is Proudly Sourced off the East Coast and from the Atlantic Ocean

Shrimp	McClellanville, SC
Swordfish	Rockville, SC
Mahi-Mahi	Charleston, SC
Amberjack	Charleston, SC
Clams	Isle of Palms, SC
Crab	Oriental, NC
Whole Flounder	Carolina Beach, NC
Flounder Filets	North Atlantic
Scallops	Virginia to Maine
Calamari	Point Judith, RI
Oysters	Virginia/North Carolina
Lobster	Maine
Salmon	Faroe Islands

Thanks to Those that Keep Us Local

Abundant Seafood, Adluh Flour, Carolina Seafood, Charleston Artisan Cheese House, Coast Brewery, Crosby Seafood, Growfood Carolina, Halpern's, Holy City Brewery, Holy City Farms, Limehouse Produce, Lowcountry Shellfish, Saint Jude's Farms, Sweetbay Produce, Westbrook Brewery

*Gluten Free

We're so happy that you're here, we'll gladly split checks as needed!
We do not charge gratuity for any size party, Thanks!

STARTERS

Fried Green Tomatoes Served with Pimento Cheese & Chow Chow	8.99
Calamari East Coast Calamari with Capers & Herbs with Old Bay Aioli	9.99
Gouda Grits Fries Fried Grits, Scallions, Bacon & Smoked Gouda	9.99
Chicken Livers with Creamy Sweet Onion Demi-Glace served over Grits	9.99
Peel and Eat Shrimp Fresh Steamed with Old Bay	1/2 pound 11.99 Full Pound 19.99
Ceviche Seasonal Local Fish, Sweet Peppers, Jalapeno, Cilantro & Coconut Milk	13.99
Crab Dip Using Only North Carolina Blue Crab served with Crackers	9.99
Hushpuppies Made in House & served with Honey Butter	6.99

SALADS

*Clemson Wedge Iceberg, Bacon, Tomatoes & Clemson Blue Cheese	8.99
*Caesar Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing	7.99
Spinach Spinach, Tomatoes, Red Onion, Fried Goat Cheese & Hot Bacon Vinaigrette	8.99
*Garden Iceberg, Romaine, Spring Mix, Cherry Tomatoes, Carrots, Red Onion & Cucumbers	8.99
Add Shrimp 6 - Chicken 4.5 - Salmon 8 - Scallops 10 - Oysters 8	
Homemade Salad Dressings: Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar, Ranch, Warm Bacon Vinaigrette	

LOWCOUNTRY FAVORITES

First Six Dishes Served with Your Choice of Two Sides

*The Carolina Wreck Shrimp, Clams & Local Fish with Herbs, Garlic & White Wine	24.99
Jumbo Lump Crab Cakes Two Crab Cakes made with North Carolina Crab	24.99
*Salmon Devito Thyme Roasted Fresh Scottish Salmon	21.99
The "Light" House Sautéed Shrimp, Pan Seared Scallops & a Crab Cake	28.99
*Braised Short Ribs Slow Cooked & served with a Red Wine Thyme Demi Glace	19.99
Fried Chicken Two Fried Chicken Breasts with Black Pepper Gravy	16.99

Bistro Steak 8oz steak with Fried Mashed Potatoes, Asparagus & Gorgonzola Cream	23.99
*Scallops & Pimento Grits Seared Scallops over Pimento Cheese Grits & Sautéed Kale	23.99
*Roasted Scallops Served over Lobster Risotto, Asparagus & Truffle Vinaigrette	28.99
Succotash Bacon, Corn, Butter Beans, Field Peas & Snow Peas	
Fried Chicken 16.99 - *Shrimp 19.99 - *Scallops 23.99 - Fried Flounder 21.99 - *Fresh Market Fish	

SHRIMP & GRITS

*Blackened Blackened Shrimp, Smoked Sausage with Roasted Tomatoes & Onions	18.99
*Lowcountry Sautéed Shrimp, Tasso Ham Gravy, Onions, Sweet Peppers & Corn	19.99
Southern Hospitality Fried Shrimp over Pimento Cheese Grits & Collards	19.99
Whistle Stop Sautéed Shrimp & Fried Green Tomatoes over Pimento Cheese Grits	21.99
*Shrimp and Scallops Blackened Shrimp & Scallops with Smoked Sausage	24.99
Matt & Kat's Fried Shrimp and Braised Short Ribs with a Red Wine Thyme Demi Glace	23.99
BBQ Sautéed Shrimp, Fried Grits, Bacon, Scallions, Smoked Gouda & BBQ Sauce	19.99

SIDES

2.99

- *Carolina Red Rice
- *Collard Greens
- French Fries
- *Adluh Grits
- *Yukon Gold Mashed Potatoes
- *Coleslaw
- *Vegetable of the Day
- *Pimento Grits \$2
- *Asparagus \$2
- Smoked Gouda Mac \$2

add Small Salad \$2.99