



★ STARTERS ★

FRIED GREEN TOMATO STACK | 14
tarragon crab salad, creamy shellfish sauce

SIGNATURE STUFFED HUSH PUPPIES | 18
lobster, rock shrimp, leeks, corn over Creole
tomato sauce

CRISPY STEAK CALAMARI | 14
apricot glaze, red pepper remoulade

SHE CRAB SOUP | 10
blue crab roe, sherry
add: Carolina lump crab cake | 14

LOWCOUNTRY SEAFOOD GUMBO | 10
andouille sausage**, okra, rice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase the risk of foodborne illness.

**Contains pork

RAW BAR

SHRIMP COCKTAIL | 18
chilled large, south-Atlantic white shrimp

CRAB CLAW COCKTAIL | 18
chilled snow crab claws, housemade cocktail sauce,
Fleet's mustard sauce

CHILLED OYSTERS* | 20/38
half dozen/dozen single select oysters,
housemade cocktail sauce, mignonette

SEAFOOD TOWER

split cold-water lobster tail, snow crab claws,
oysters*, shrimp cocktail,
choice of: smoked fish dip or crab dip
choice of: ceviche* or tartare*
serves 2 or 4 | MKT

CHILLED CRAB DIP with assorted crackers | 12

SMOKED FISH DIP | 12
smoked local fish, assorted crackers

TARTARE* | 18
Chef's seasonal preparation, fried wontons

CEVICHE* | 18
citrus, cilantro, jalapeno, sweet potato chips

A service charge of 20% may be added to parties of six or more.
A 3% fee will be added to all non-cash payments.