



FL

STARTERS

FRIED GREEN TOMATO STACK | 14

tarragon crab salad,
creamy shellfish sauce

SIGNATURE STUFFED HUSH PUPPIES | 18

velouté of lobster, shrimp, leeks, corn,
Creole tomato sauce

CRISPY STEAK CALAMARI | 15

apricot glaze, red pepper remoulade

SHE CRAB SOUP | 10

blue crab roe, sherry
add: Carolina lump crab cake
for an additional 14

LOWCOUNTRY SEAFOOD GUMBO | 10

andouille sausage**, okra, rice

A service charge of 20% may be added to parties of six or more.
We impose a credit card fee of 3% on transactions when paying with a credit card,
which is not greater than our cost of acceptance.



RAW BAR

SHRIMP COCKTAIL | 18

chilled jumbo white shrimp, housemade cocktail sauce

CRAB CLAW COCKTAIL | 18

chilled snow crab claws, 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

additional oysters | 4 each

CHILLED CRAB DIP with assorted crackers | 12

SMOKED FISH DIP | 12

smoked local fish, assorted crackers

TARTARE* | 18

citrus and miso dressing, scallions, jalapeño, fried wontons

CEVICHE* | 18

citrus, cilantro, jalapeño, sweet potato chips

**Contains pork

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