



RAW BAR

OYSTER BAR MENU

	CHARGRILLED	Romano Cheese Garlic Oyster Butter Oak Fired Grilled	MKT <i>half</i> MKT <i>dozen</i>
	ROCKEFELLER	Creamed Spinach • Chardonnay Cream Sauce • Parmesan Cheese Pernod • Broiled	
	CRAB CRUSTED	Lump Crab Meat • Bell Peppers • Parmesan Cheese White Cheddar Cheese • Garlic Butter Broiled	

Regional Raw Oysters MKT *half* MKT *dozen*
Locally Sourced • Regional Selections Of The Day
Shucked And Served Raw On The Half Shell

Oyster Shooters

BLOODY MARY SHOOTER	3
John's Bloody Mary Mix • IPA Shucked Oyster	
SMOKEY HOWL	3
Noble Coyote Espadin Tequila Grapefruit Rosemary Syrup Shucked Oyster	

RAW BAR SPECIALTIES

SNOW CRAB LEGS	MKT <i>half pound</i>	MKT <i>pound</i>
Steamed • Drawn Butter • Lemon Wedge		
PEEL & EAT SHRIMP	11 <i>half pound</i>	20 <i>pound</i>
Old Bay • Drawn Butter • Lemon Wedge		
AHI TUNA*		10
Sushi Grade Ahi Tuna • Sesame Seeds • Sesame Ginger Dressing Asian Slaw • Seaweed Salad • Pickled Ginger • Wasabi		
COLOSSAL SHRIMP COCKTAIL		11
Coastal Cocktail Sauce • Lemon Wedge		
	ADDITIONAL SHRIMP (1)	2.25

TUNA POKE*	10
Sushi Grade Ahi Tuna • Avocado Créma Wonton Chips • Sesame Seeds	
 SHRIMP CEVICHE	8.5
Lemon & Lime Juice • Bell Peppers • Cilantro • Celery Jalapeño • Scallions	
SCALLOP CEVICHE	9.5
Lemon & Lime Juice • Bell Peppers • Cilantro • Celery Jalapeño • Scallions	

SEAFOOD TOWER*	MKT
Colossal Shrimp Cocktail • Raw Oysters • Half Pound Snow Crab Legs • Coastal Cocktail Sauce • Mignonette Sauce Raw Horseradish	

Seafood Tower Add-Ons

TUNA POKE	5
SHRIMP CEVICHE	4.5
SCALLOP CEVICHE	4



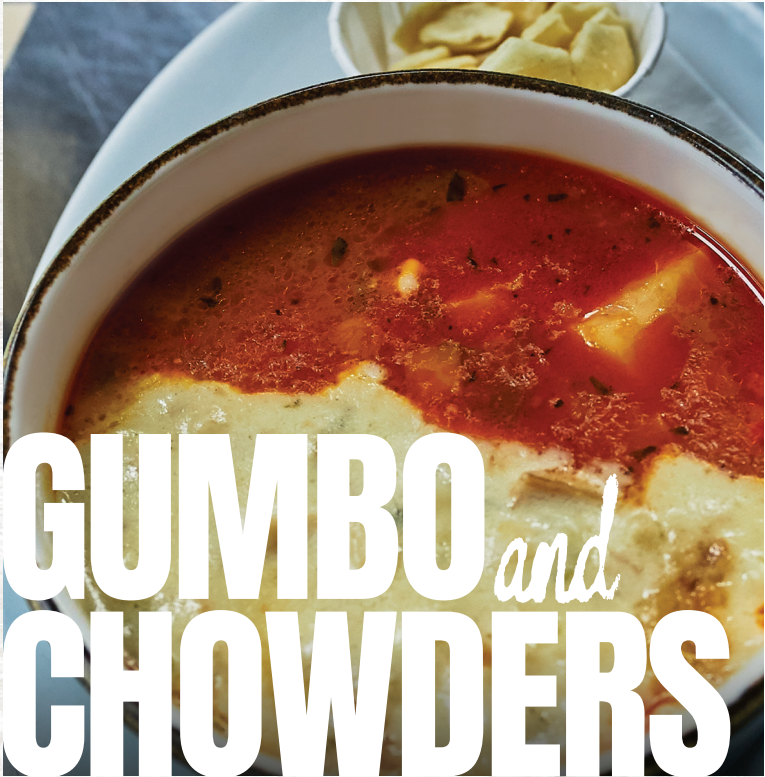
CONCH FRITTERS	9.5	BBQ SHRIMP ORLEANS	10.9	BRUSCHETTA	8
 CHOWDER FRIES	5.5	SMOKED WINGS	8	 FRIED RIBS	8
FRIED GATOR	11	CALAMARI	9.5	SOUTHERN FRIED CHICKEN BITES	8
SMOKED FISH DIP	9	SMOKED SALMON	11.9	 CHEESY COASTAL BREAD	5.5

MINORCAN CLAM CHOWDER 5.5 cup 7 bowl
Chopped Clams • Red Potatoes • Diced Yellow, Green, Red Peppers • Onions • Tomatoes

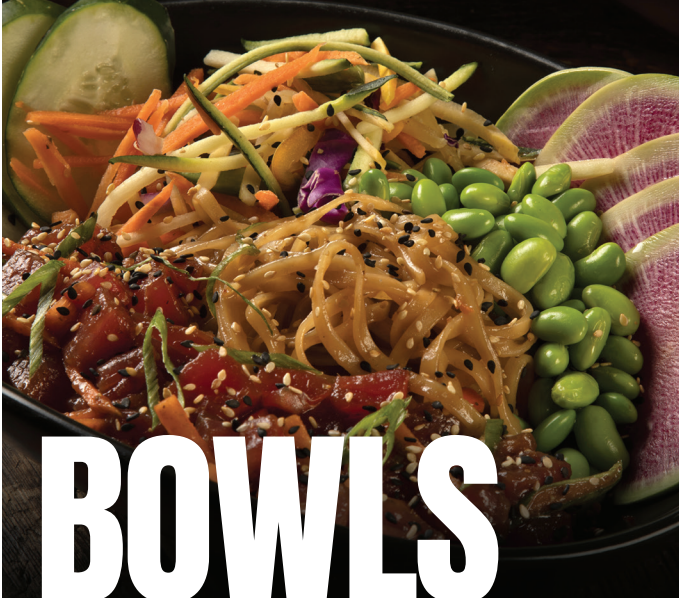
NEW ENGLAND CLAM CHOWDER 5.5 cup 7 bowl
Chopped Clams • Diced Potatoes • Onions • Celery • Cream

CHICKEN & ANDOUILLE GUMBO 5.5 cup 7 bowl
Smoked Pulled Chicken • Andouille Sausage • Diced Onions Celery • Green and Red Peppers • Garlic • Peanut Oil Topped with Poblano Rice

 50/50 5.5 cup 7 bowl
Half Portion of Minorcan Clam Chowder • Half Portion of New England Clam Chowder



All gumbo and chowders served with oyster crackers



SALMON BOWL*	11.5
Diced Salmon • Ponzu Ginger Glaze • Five Grain Medley • Baby Kale Lemon Oil • Edamame • Cucumbers • Radishes • Heirloom Grape Tomatoes • Avocado Créma • Fried Shallots	
POKE BOWL*	11.5
Tuna Poke • Sesame Rice Noodles • Cucumbers • Watermelon Radishes Edamame • Shredded Carrots • Asian Slaw • Cilantro • Sesame Seeds Sriracha Mayo	
STEAK BOWL	11
Steak Medallions • Poblano Rice • Black Bean and Corn Salsa Pico de Gallo • Sautéed Onions, Mushrooms, Green and Red Peppers	
 JERK CHICKEN BOWL	10.5
Jerk Chicken • Five Grain Medley • Black Bean and Corn Salsa Pico de Gallo • Pineapple and Mango Salsa • Avocado	

WE EXCLUSIVELY USE PREMIUM PEANUT OIL FOR ALL DEEP FRYING.



COASTAL MAINS

Seafood Fried Platters

Cole Slaw • House Pickles
Cocktail/Tartar • Fries or Choice of Side

SHRIMP	12
OYSTERS	13.9
SCALLOPS	14.5
FISH	14.9

Fried Combo Platter

CHOICE OF TWO	15
Fish • Shrimp • Oysters • Scallops (May add a third item for 7)	

LOBSTER MAC & CHEESE	18
Tender Lobster • Creamy Cheese Sauce Cavatappi Pasta	

CEDAR PLANK SALMON*	19.5
Apricot Mustard Jalapeño Glaze Heirloom Carrots • Potato Medley	

SHRIMP & GRITS	13.9
Cajun Buerre Blanc Sauce • Red Onions Red Peppers • Heirloom Grape Tomatoes Green Onions • Grits	

SHRIMP & SCALLOPS	18.9
Shrimp • Scallops • Lemon Orzo with Asparagus • Corn & Tomato Sauté	

BOWTIE PASTA	15.5
Blackened Shrimp or Chicken • Baby Spinach Sun-Dried Tomatoes • Asparagus Chardonnay Cream Sauce • Garlic Bread	

TUNA STEAK*	21
Tomato Scallion Topping • Coconut Lime Aioli Asian Slaw • Sesame Ginger Dressing	

PAN SEARED SCALLOPS	18.5
Sea Scallops • Red Seasoning • Lemon Beurre Blanc • Lemon Orzo with Asparagus	



LOW COUNTRY BOIL	19.5
Half Pound Snow Crab Legs • Shrimp Andouille Sausage • Half Ear of Corn Red Potatoes • Garlic Butter • Garlic Bread	

Tide To Table

Oak Grilled with Herb Butter and
House Seasoning, or Blackened

SALMON	Choice of Two Sides	18
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FRESH CATCH	Ask Your Server About Today's Fresh Catch of The Day	MKT
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SMOKED RIBS	Blackberry BBQ Sauce • Baked Beans	12.8
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FRIED RIBS	Hand Breaded • Lightly Fried • Blackberry BBQ Sauce • Baked Beans	12.8
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SMOKED HALF CHICKEN	Dry Rub Slow Smoked Chicken	10.9
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SMOKED PULLED PORK PLATTER	Hand Pulled • Boston Butt • Pineapple Chili Glaze	12.8
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SMOKED BRISKET PLATTER	Slow Smoked Tender Brisket • Coastal BBQ Sauce	12.8
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BBQ COMBO PLATTER	Hand Pulled Pork • Tender Smoked Brisket (Add Smoked Quartered Chicken for 4.5)	13
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Ribs & BBQ

Cole Slaw • House Pickles
Fries or Choice of Side

Steaks & Chops

Our steaks are aged, hand-cut,
corn-fed, midwestern beef, seasoned
with our signature seasoning blend.

FILET MIGNON*	26
7 oz. • Closely Trimmed Tender Center Cut. Choice of Side	

SIRLOIN*	19.5
8 oz. • Oak Grilled Thick Center Cut. Choice of Side	

RIBEYE*	29
14 oz. • Well-Marbled Aged Beef Center Cut. Choice of Side	

BEEF MEDALLIONS	20
Oak Grilled Medallions • Heirloom Carrots Lemon Orzo Asparagus	



PORTERHOUSE PORK CHOP*	19.8
Rosemary Infused, Sweet Tea Brined, Duroc “All Natural,” Antibiotic-Free, Dry Aged, 10 oz. Pork Chop • Potato Medley Corn and Tomato Sauté	

SEA SIDES

SEA SIDES 3

CORN & TOMATO SAUTÉ

POBLANO RICE

FRIES

BROCCOLI

COLE SLAW

SEA SIDES 4

LOADED POTATO SALAD

LEMON ORZO ASPARAGUS

GRILLED ASPARAGUS

MAC & CHEESE

BAKED BEANS

POTATO MEDLEY

SWEET POTATO FRIES

HEIRLOOM CARROTS

CREAMED SPINACH

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

ENTRÉE SALADS

SEASIDE SALAD WITH SHRIMP	12.5	BRUSCHETTA CHICKEN	11.9
Oak Grilled Shrimp • Mixed Greens • Basil • Cucumbers • Radishes Corn Clusters • Heirloom Grape Tomatoes • Tomato Wedges Feta Cheese • Honey Lime Vinaigrette		Marinated Grilled Chicken Breast • Field Greens • Housemade Bruschetta Ciliegine Mozzarella Balls • Chopped Asparagus • Parmesan Cheese Griddled Garlic Bread • Balsamic Vinaigrette • Balsamic Reduction	
 EVERYTHING WEDGE	7.9	LOBSTER COBB	21
Iceberg Lettuce • Cucumbers • Heirloom Grape Tomatoes • Bacon Everything Seasoning • Avocado Ranch Dressing		Lobster Meat • Mixed Greens • Cucumbers • Corn Clusters • Radishes Avocado • Bacon • Heirloom Grape Tomatoes • Green Goddess Dressing	

Side Salads

CAESAR SALAD	Romaine • Croutons • Parmesan Cheese • Caesar Dressing	4.5
HOUSE SALAD	Mixed Greens • Mushrooms • Red Onions • Hearts of Palm • Cucumber Croutons • Heirloom Grape Tomatoes • Goat Cheese Crumbles White Balsamic Vinaigrette	5.5

Add to Everything Wedge or Side Salad

CHICKEN 4.5 SHRIMP 6 STEAK* 6.5 SALMON 7

PO'BOYS SANDWICHES and BURGERS

SANDWICHES & BURGERS

CHICKEN CLUB	11.3
Marinated Grilled Chicken Breast • Muenster Cheese • Bacon • Tomato • Lettuce Onion • Toasted Brioche Bun	
 LOBSTER GRILLED CHEESE	19.5
Lobster Meat • Crab Meat • Pimento Cheese • Muenster Cheese • Griddled Texas Toast	
PULLED PORK	10.9
Hand Pulled • Boston Butt • Pineapple Chili Glaze • Griddled Texas Toast	
BRUSCHETTA CHICKEN	10.9
Marinated Grilled Chicken Breast • Provolone Cheese • Bruschetta Mix • Field Greens Balsamic Reduction • Toasted Brioche Bun	
FRESH CATCH	MKT
Grilled, Blackened, or Fried • Housemade Tartar • Lettuce • Tomato • Onion Toasted Brioche Bun	
LOBSTER ROLL	20.5
Chilled, Dressed Lobster Meat • Leaf Lettuce • Griddled Split-Top Bun	
BRISKET	10.9
Slow Smoked Tender Brisket • Coastal BBQ Sauce • Onion Frizzets • Griddled Texas Toast	
OAK GRILLED CHEESEBURGER*	10
Half Pound Angus Beef • Lettuce • Tomato • Onion • Toasted Brioche Bun • (Add Bacon for 1.9)	
B.O.D.*	11
Burger Of The Day - Ask Your Server • Toasted Brioche Bun	

Po' Boys

Lettuce • Seasoned Tomato
House Pickles • Cole Slaw
French Loaf

SHRIMP	Remoulade	10.8
OYSTER	Remoulade	11.8
CHICKEN	Smoked Tomato Mayo	10.8
ANDOUILLE	Smoked Tomato Mayo	11.8
GATOR	Swamp Sauce	11.8

All sandwiches and burgers
are served with cole slaw,
house pickles, fries, or your
choice of side