RAW BAR

OYSTER BAR MENU

CHARGRILLED — MKT half / MKT dozen
Romano Cheese
Garlic Oyster Butter
Oak Fired Grilled

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

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 half pound / MKT pound
Steamed • Drawn Butter • Lemon Wedge

PEEL & EAT SHRIMP — 11 half pound / 20 pound
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

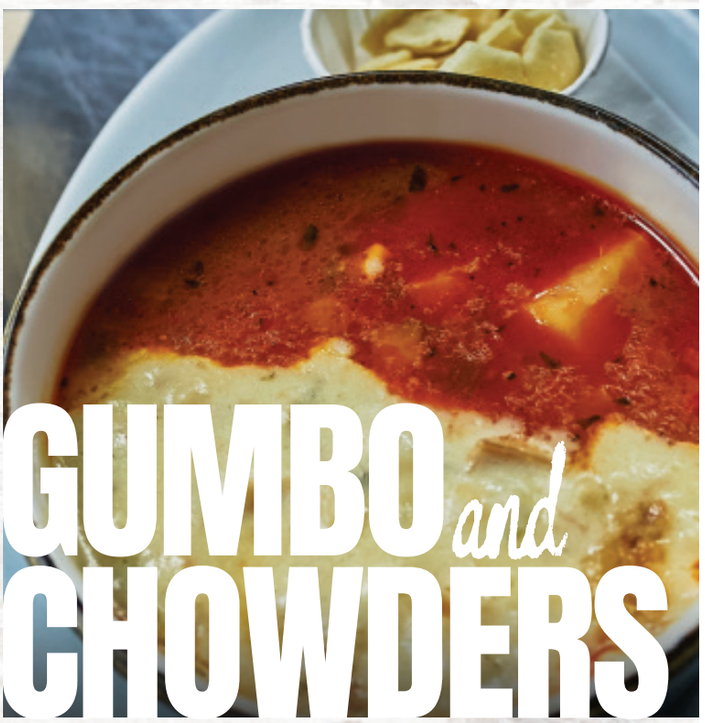
TUNA POKE	5
SHRIMP CEVICHE	4.5
SCALLOP CEVICHE	4

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

MKT MARKET — SIGNATURE ITEMS

SNACKABLES

CONCH FRITTERS	9.5	BBQ SHRIMP ORLEANS	10.9	BRUSCHETTA	9
CHOWDER FRIES	5.5	SMOKED WINGS	8	FRIED RIBS	9
FRIED GATOR	11.6	CALAMARI	10.5	SOUTHERN FRIED CHICKEN BITES	8
SMOKED FISH DIP	9.8	SMOKED SALMON	11.9	CHEESY COASTAL BREAD	5.5



GUMBO and CHOWDERS

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

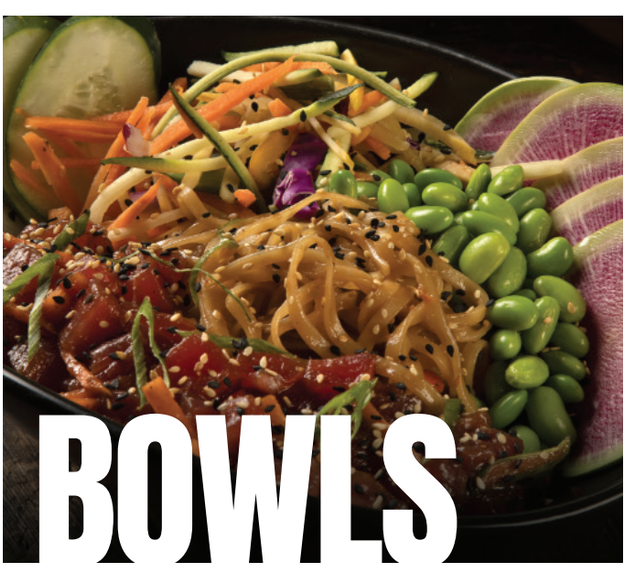
CHICKEN & ANDOUILLE GUMBO
5.5 cup 7 bowl

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



BOWLS

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	12.5
OYSTERS	15
SCALLOPS	15
FISH	15.5

Fried Combo Platter

CHOICE OF TWO 16

Fish • Shrimp • Oysters • Scallops
(May add a third item for 7)

LOBSTER MAC & CHEESE 19

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 19.5

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 20.5

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
FRESH CATCH	Ask Your Server About Today's Fresh Catch of The Day	MKT

SMOKED RIBS	Blackberry BBQ Sauce • Baked Beans	13.5
FRIED RIBS	Hand Breaded • Lightly Fried • Blackberry BBQ Sauce • Baked Beans	13.5
SMOKED HALF CHICKEN	Dry Rub Slow Smoked Chicken	10.9
SMOKED PULLED PORK PLATTER	Hand Pulled • Boston Butt • Pineapple Chili Glaze	12.8
SMOKED BRISKET PLATTER	Slow Smoked Tender Brisket • Coastal BBQ Sauce	13.2
BBQ COMBO PLATTER	Hand Pulled Pork • Tender Smoked Brisket (Add Smoked Quartered Chicken for 4.5)	13.5

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* 27

7 oz. • Closely Trimmed Tender
Center Cut. Choice of Side

SIRLOIN* 20.5

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

RIBEYE* 31

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* 21

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

HEIRLOOM CARROTS
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
CORN & TOMATO SAUTÉ
CREAMED SPINACH

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MKT MARKET SIGNATURE ITEMS

ENTRÉE SALADS

SEASIDE SALAD WITH SHRIMP 12.5
Oak Grilled Shrimp • Mixed Greens • Basil • Cucumbers • Radishes
Corn Clusters • Heirloom Grape Tomatoes • Tomato Wedges
Feta Cheese • Honey Lime Vinaigrette

EVERYTHING WEDGE 7.9
Iceberg Lettuce • Cucumbers • Heirloom Grape Tomatoes • Bacon
Everything Seasoning • Avocado Ranch Dressing

BRUSCHETTA CHICKEN 12.5
Marinated Grilled Chicken Breast • Field Greens • Housemade Bruschetta
Ciliegine Mozzarella Balls • Chopped Asparagus • Parmesan Cheese
Griddled Garlic Bread • Balsamic Vinaigrette • Balsamic Reduction

LOBSTER COBB 22
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 5.9

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 11.8
Marinated Grilled Chicken Breast • Muenster Cheese • Bacon • Tomato • Lettuce
Onion • Toasted Brioche Bun

CLOBSTER 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 11.5
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 21
Chilled, Dressed Lobster Meat • Leaf Lettuce • Griddled Split-Top Bun

BRISKET 11.5
Slow Smoked Tender Brisket • Coastal BBQ Sauce • Onion Frizzets • Griddled Texas Toast

OAK GRILLED CHEESEBURGER* 11
Half Pound Angus Beef • Lettuce • Tomato • Onion • Toasted Brioche Bun • (Add Bacon for 1.9)

B.O.D.* 11.8
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	12.8
CHICKEN	Smoked Tomato Mayo	10.8
ANDOUILLE	Smoked Tomato Mayo	11.8
GATOR	Swamp Sauce	12.8

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