

OYSTERS

SOUTHERN BELLE OYSTER SHOOTER*

Infused vodka, spicy shooter sauce. A great start to the Oyster House experience! \$4.95

OYSTERS & CLAMS ON THE 1/2 SHELL*

See oyster menu for details

GRILLED OYSTERS

On the 1/2 shell, garlic butter, bread crumbs, Parmesan cheese, fire roasted \$12.95

SMOKED OYSTER DIP

Whipped cream cheese, garlic, scallion, sweet paprika served with fresh fried tortilla \$9.95

OYSTER WRAP

Fried oysters wrapped in lettuce, Asian slaw, ginger soy \$11.95

BUFFALO OYSTERS

Crispy oysters tossed in a hot spicy sauce, ranch dressing \$12.95

OYSTERS ROCKEFELLER*

Traditional style - Baked oysters, parsley, scallions, olive oil, and capers \$14.95



SHAREABLES

PRALINE HUSHPUPPIES

Golden brown hushpuppies, Charleston praline butter \$5.95

BAJA FISH TACO

Tempura fried cod in corn tortilla, citrus pickled cabbage, coriander aioli, red radish \$4.95

GRILLED STREET CORN

Garlic aioli, lime, Parmesan \$4.95

PIMENTO CHEESE FRITTERS

Fried pimento cheese, poblano-avocado ranch \$7.95

SOUTHERN HOT FRIED CHICKEN

Crispy fried, hot spices \$9.95

FRIED PICKLED GREEN TOMATO

Panko breading, Sriracha ranch \$8.95

CRISPY CALAMARI

Fried, tossed with banana peppers, garlic aioli \$11.95

SHRIMP COCKTAIL

Chilled, cocktail sauce \$12.95

LOBSTER MAC & CHEESE

Sharp cheddar, lobster meat BBQ pork rind crumble \$12.95

BACON WRAPPED STUFFED SHRIMP

Butterflied, stuffed with Carolina deviled crab, wrapped in applewood smoked bacon, deep fried \$12.95

TUNA POKE STACK*

Diced raw tuna, cucumber, sesame seeds, avocado, ginger soy glaze, wasabi cream sauce, crispy wontons \$13.95

STATE STREET SEAFOOD TOWER*

18 oysters, 6 clams, 8 shrimp, mussels, 1/2 lb King crab legs, on an ice bed \$58

MARKET STREET SEAFOOD TOWER*

24 oysters, 1 lb King crab legs, mussels, 12 shrimp, chilled lobster tail, on an ice bed \$89

SIDES \$3.99

fries • garlic spinach • cole slaw
red rice • grits • country potatoes
grilled corn on the cob • grilled asparagus
crispy brussels sprouts

SOUPS + SALADS

Add to any salad

Chicken \$5.99 Fried Oysters \$8.99 Salmon \$9.99

CHARLESTON SHE CRAB SOUP

A Charleston original with a rich, creamy blend of blue crab and crab roe, finished with dry sherry \$6.95

LOBSTER BISQUE

Cream base, New England recipe \$9.95

SEASONAL HOUSE SALAD

Sweet tea vinaigrette \$6.95

LUMP CRAB AND AVOCADO SALAD

Toasted baguette, artisan greens, crispy shallots, tomato, extra virgin olive oil \$10.95

ROASTED BEET SALAD

Red beets, whipped goat cheese, candied pecans, orange and shaved fennel, dijon vinaigrette \$9.75

SOUTH CITY WEDGE

Lettuce wedge, cherry tomatoes, applewood smoked bacon, blue cheese dressing \$9.95

HAND-HELDS

choice of one side

S.O.B. BURGER*

Certified Angus Beef, brioche bun, lettuce, tomato, applewood smoked bacon, pimento cheese \$14.95

CRAB CAKE SANDWICH

Fried crab cake, remoulade sauce, lettuce, tomato, brioche bun \$14.75

GROUPEL SANDWICH

Fried or Blackened, tartar sauce, lettuce, tomato, brioche bun \$15.95

LOBSTER ROLL

Lobster mixed with mayo, celery, scallions, lettuce, split-top bun \$24.95

CHEF'S SIGNATURES

FISH & CHIPS

Beer battered fried cod, french fries, tartar, malt vinegar \$19.95

SHRIMP & GRITS

Sautéed shrimp, tasso gravy \$21.95

SMOKED ST. LOUIS RIBS

Flame-grilled pork ribs, smoked gala apple bbq sauce, country potatoes, coleslaw \$21.95

LOWCOUNTRY SHRIMP BOIL

Shrimp, smoked sausage, roasted potatoes, corn on the cob, Old Bay seasoning, cocktail sauce \$20.55

FRIED SHRIMP PLATTER

Fries, coleslaw, cocktail sauce \$21.95

SEAFOOD A LA WAPPOO

Baked shrimp, scallops, crabmeat in lobster cheese sauce, melted cheeses, Brussels sprouts \$23.95

CHICKEN SALTIMBOCCA

Pan roasted chicken, cured ham, garlic and caper wine sauce, country potatoes and asparagus \$21.95

SEAFOOD PASTA

Sauteed shrimp, mussels, clams, crab meat, white wine, garlic, capers, linguine \$21.95

WHOLE CRISPY RED SNAPPER

Grilled with citrus & herbs, garlic butter sauce, red rice, grilled asparagus \$24.95

HONEY GLAZED SALMON*

Charleston red rice, crispy Brussels sprouts \$24.95

BOUILLABAISSE

Shrimp, grouper, mussels, clams in a broth of saffron herbs, fennel, rosemary \$24.95

SOUTHERN FRIED SEAFOOD PLATTER

Shrimp, oysters, grouper, french fries, coleslaw, cocktail, tartar sauce \$25.95

CHARLESTON CRAB CAKES

Fried, roasted red pepper coulis, remoulade sauce, grits, garlic spinach \$24.95

SEA SCALLOPS*

Pan seared, roasted red pepper coulis, corn & asparagus risotto \$24.95

FILET MIGNON*

Certified Angus Beef, flame-grilled, bourbon pepper cream sauce, country potatoes, grilled asparagus \$31.95

TEMPURA LOBSTER

Lightly fried tails & claws, sweet and sour green tomatoes, fermented chili cole slaw, fries \$27.95

SURF & TURF*

Petite Filet Mignon & grilled lobster tail, country potatoes, grilled asparagus \$38.95

KING CRAB LEGS

One pound steamed Alaskan King crab, garlic spinach, grilled corn on the cob \$58.95

MAINE LOBSTER STEAMED 1.5 lbs

North American hard shell lobster, steamed corn, country roasted potatoes MKT