

APPETIZERS

HUSHPUPPIES

Praline butter \$6.95

GRILLED STREET CORN

Garlic aioli, lime, Parmesan \$5.95

CRAB AND AVOCADO TOAST

French bread, crispy onions, tomato, extra virgin olive oil \$16.95

GARLIC MUSSELS

Maine mussels, garlic butter, French bread \$14.95

FRIED CHEESE FRITTERS

Pimento cheese, Sriracha ranch \$8.95

CRISPY CALAMARI

banana peppers, garlic aioli \$15.95

SHRIMP MAC & CHEESE

Sharp cheddar, crispy Panko \$15.95

BACON WRAPPED STUFFED SHRIMP

Fried, crab stuffing, wrapped in applewood smoked bacon \$15.95

SESAME SEARED AHI TUNA*

Avocado, ginger soy glaze, cucumber slaw, wasabi cream sauce, crispy wonton strips \$16.95

FIRE ROASTED OYSTERS*

On the 1/2 shell, garlic butter, crispy Panko, Parmesan cheese \$2.99 each

RAW BAR

CHILLED OYSTER SHOOTER* House vodka, raw oyster, spicy shooter sauce \$4.95

OYSTERS ON THE HALF SHELL

Fresh selections daily MKT

1/4 lb. PEEL 'N EAT SHRIMP

Chilled, cocktail sauce \$8.95

STATE STREET TOWER*

12 oysters, 8 shrimp, 1/2 lb Dungeness crab, mussels, on an ice bed \$45.95

MARKET STREET TOWER*

24 oysters, 1 lb Dungeness crab, 6 clams, 12 shrimp, sesame seared tuna, mussels, on an ice bed \$99.95

SOUP + SALADS

CHARLESTON SHE CRAB SOUP

A Charleston original, cream based with sherry \$8.95

HOUSE SALAD

Mixed greens, cucumber, radish, cherry tomatoes, red onion, sweet tea vinaigrette \$7.95

ROASTED BEET SALAD

Red beets, goat cheese, pralines, orange, fennel, dijon vinaigrette \$15.75

SOUTH CITY WEDGE

Lettuce wedge, cherry tomatoes, applewood smoked bacon, croutons, blue cheese dressing \$10.75

SHRIMP CAESAR SALAD

Blackened shrimp, romaine, Parmesan, croutons \$16.75

Add to any salad or entree

Chicken \$7.95 • Grilled Shrimp \$9.95
Salmon \$11.95

HAND-HELDS

STATE ST. BURGER*

bacon, pimento cheese, bread & butter pickles, lettuce, tomato, fries or slaw \$15.95

FRIED SNAPPER SANDWICH

Lettuce, tomato, bread & butter pickles tartar sauce, fries or slaw \$16.95

CABO FISH TACOS

Fried snapper, corn tortilla pickled slaw, coriander aioli fries or slaw \$15.95

CRAB CAKE SANDWICH

Pan-roasted, remoulade, lettuce, tomato, bread & butter pickles fries or slaw \$17.95

CHILLED SHRIMP SALAD ROLL

Shrimp, Dukes mayo, celery, scallions, lettuce, Old Bay seasoning, fries or slaw \$17.95

STEAM POTS

LOWCOUNTRY SHRIMP BOIL

Shrimp, Andouille sausage, potatoes, corn, scampi butter Old Bay \$23.95

ULTIMATE STEAM POT

Dungeness crab, shrimp, mussels, clams sausage, corn, potatoes, topped with garlic butter \$44.95

DUNGENESS STEAM POT

Dungeness crab, sausage, corn, potatoes, topped with garlic butter \$36.95

CHEF'S SPECIALTIES

CATCH OF THE DAY*

Chef's daily preparation MKT

WHOLE RED SNAPPER

Grilled with citrus & herbs, garlic butter sauce, Charleston red rice, grilled asparagus \$32.95

CAROLINA SEAFOOD PASTA

Sautéed shrimp, mussels, clams, white wine, garlic, capers, linguine \$25.95

ROASTED CHICKEN QUARTER

Crispy Brussels, Charleston red rice \$22.95

SEAFOOD CASSEROLE

Baked shrimp, scallops, crab stuffing, lobster cheese sauce, crispy Brussels sprouts \$27.95

PARMESAN ENCRUSTED SALMON

Grilled, garlic roasted potatoes, green beans \$27.95

CHARLESTON CRAB CAKES

Pan roasted, remoulade, grits, grilled asparagus \$27.95

COASTAL SEAFOOD TRIO

Grilled shrimp, snapper, scallops, crispy Brussels sprouts, Charleston red rice \$29.95

**AWARD
WINNING!**

SHRIMP & GRITS

Sautéed shrimp, Tasso ham gravy \$25.95

CIOPPINO

Shrimp, snapper, clams, mussels, Dungeness crab, tomato broth, garlic bread \$33.95

SEARED SEA SCALLOPS*

Garlic butter, Carolina grits, green beans \$26.95

FILET MIGNON*

Truffle-Parmesan butter, garlic roasted potatoes, grilled asparagus \$37.95

SOUTHERN FRIED SEAFOOD

Served with choice of two sides

SHRIMP \$23.95 • **OYSTERS** \$24.95 • **SNAPPER** \$24.95 • **SEAFOOD COMBO** Shrimp, Oysters, Snapper \$28.95

SIDES

**FRIES • SOUTHERN COLESLAW • CHARLESTON RED RICE • CAROLINA GRITS • GREEN BEANS
GARLIC ROASTED POTATOES • GRILLED ASPARAGUS • CRISPY BRUSSELS SPROUTS**
\$4.95