

APPETIZERS

JALAPEÑO HUSHPUPIES	Sweet and spicy deep-fried hushpuppies served with honey butter.....	\$4.99
CRAB DIP	Creamy blend of cheese, crab meat, corn, and green chilis, served with pita chips.....	\$11.99
SHIPWRECK SHRIMP	Large crispy fried shrimp tossed in our house shipwreck sauce.....	\$10.99
CALAMARI	Lightly breaded and fried calamari w/ cherry peppers topped with a sweet chili vinaigrette.....	\$7.99
DEVILS ANGEL EGGS	Deviled eggs w/ tasso yolk topped with fried oyster, sriracha & scallions	\$5.99 {For 3} / \$9.99 {For 6}
SHE CRAB SOUP	Low country recipe with crabmeat, cornbread croutons & scallions.....	\$5.99
MARGARITA FLATBREAD	Tomato base, grape tomato, fresh basil & mozzarella cheese on Naan.....	\$8.99
PEACH & ARUGULA FLATBREAD	Olive oil base, mozzarella and goat cheese, grilled peaches, arugula and balsamic glaze on Naan....	\$9.99

SALADS

Add-Ons: Chicken - \$4.00, Shrimp - \$6.00, Market Catch - Market Price

Dressings: Ranch, Blue Cheese, Honey Mustard, Caesar, Chipotle Vinaigrette, Balsamic Vinaigrette, White Wine Vinaigrette

HOUSE SALAD

Lettuce mix w/ tomatoes, cucumber, cashews, red onion & cornbread crutons served with house dressing.....Half/\$5.99 Full/\$8.99

CAESAR

Romaine, Parmesan, and homemade cornbread croutons, tossed in caesar dressing.....Half/\$5.99 Full/\$8.99

SPINACH SUMMER SALAD

Spinach w/ strawberries, grilled peaches, carrots, cucumber, goat cheese tossed in a balsamic vinaigrette.....Full/\$12.99

FARM TO FORK

Lettuce mix, avocado, black beans, roasted corn & jicama, red onion, cilantro, cotija cheese, tossed in chipotle vinaigrette.....Full/\$11.99

ENTREES

MARKET CATCH

Fresh catch prepared daily by the chef. Check with your server for todays special!.....Market Price

CRAB CAKES

Two house made jumbo lump crab cakes, served over coconut rice and sautéed vegetables.....\$24.99

JERK CHICKEN

Marinated chicken breasts topped with pineapple salsa, served over coconut rice and sautéed vegetables.....\$16.99

STEAK FRITES

Marinated flank steak served over garlic parmesan fries, topped with a tangy steak sauce..... \$17.99

DANISH RIBS

Danish style ribs covered in BBQ sauce, served with fries..... \$17.99 1 rack/ \$25.99 2 racks

FISHERMANS SEAFOOD PLATTER

Choice of fish, shrimp, oysters or a combo , served with fries. slaw and hushpuppies

Pick [1] \$16.99

Pick [2] \$19.99

Pick [3] \$21.99

SHRIMP AND GRITS

Stone ground gouda grits topped with sautéed shrimp, pork belly, mushrooms, tomatoes, with a tasso ham cream sauce.....\$19.99

CAULIFLOWER STEAK

Center cut cauliflower, marinated in a charred chimichurri sauce, served with coconut rice and sautéed vegetables.....\$13.99

CRABSTUFFED SALMON

Fresh Salmon topped with our crabcake mixture, old bay hollandaise, mash potato & crispy brussels.....\$21.99

SEARED SCALLOPS

Pan-seared scallops over avocado & coconut purée, sweet chili glaze served with coconut rice & crispy brussels.....\$24.99

HANDHELDS

FISH TACOS

Beer-battered white fish, cabbage, grilled pineapple salsa, pickled red onions and cotija cheese, topped with sriracha aioli.....\$13.99

SHIPWRECK TACOS

Crispy shrimp tossed in our house shipwreck sauce, lettuce, pickled onions, cilantro, topped with avocado coconut aioli.....\$12.99

DOWN SOUTH CHICKEN SANDWICH

Grilled chicken breast with homemade pimento cheese, bacon, pickles, served on a potato roll w/ fries.....\$11.99

CRAB CAKE BLT

House-made crab cake with bacon, lettuce, tomato, and Old Bay aioli, served on a potato roll w/ fries.....\$14.99

FRIED FISH SANDWICH

Fried white fish, lettuce, pickles, tomato, topped with Old Bay aioli, served on a potato roll w/ fries.....\$14.99

BEYOND BURGER

Vegan burger, lettuce, tomato, pickles, provolone cheese, balsamic mayo, served on a potato roll w/ fries.....\$11.99

LOBSTER ROLL

Chilled knuckle & claw meat w/ celery pilled in a sweet Hawaiian roll w/ fries.....\$17.99