

SALTWATER KITCHEN

EST • GVL

Our Executive Chef is happy to accommodate our Vegan and Gluten Free guests.

OYSTERS ON THE HALF SHELL

DOZEN - 28 / HALF DOZEN - 16
mignonette, saltines & house-
made hot sauce

**CHILLED
JUMBO SHRIMP 16**
house-made cocktail sauce

STARTERS

WARM CAROLINA CRAB DIP 11.95
blue crab-pimento cheese,
buttered saltines

FRIED OYSTERS 15.95
"nashville hot", doux south pickles,
buttermilk biscuit

TOMATO PIE 8.50
roasted tomatoes, cheddar,
caramelized onions, herb aioli

CRISPY CALAMARI 16.95
lightly breaded, tomato-basil sauce

COD FRITTERS 9.95
salt cod-yukon gold potatoes,
red remoulade

SOUP AND SALADS

SHE CRAB 4.95 / 7.95
sherry, nutmeg

CHOPPED SALAD 9.95
artichoke, chickpeas, olive, tomato,
pepperoncini, toasted pine nut, aged
provolone cheese, red wine vinaigrette

SOUTHERN COBB 9.95
cherry tomatoes, deviled egg, praline
bacon, cornbread croutons, romaine,
buttermilk ranch dressing

CAESAR 9.95
hearts of romaine, parmigiano
reggiano dressing, garlic breadcrumbs,
white anchovies

ADD TO ANY SALAD:
grilled or fried chicken 5
grilled shrimp 8
roasted salmon 9
baked crab cake 9

DAILY SIDES

old bay fries with
malt vinegar aioli
2.95

sea island pea
succotash
4.95

blue crab carolina
gold dirty rice
4.95

seasonal vegetables
4.95

mac & cheese
3.95

ENTRÉES

4.95 - add house salad with entrée

DAILY CATCH 16.95
your choice of blackened, sautéed or simply grilled, served with
carolina gold rice, seasonal vegetable & lemon

SHRIMP N' GRITS 19.95
gulf shrimp, anson mills grits, tasso gravy, bell peppers, green onions

LINGUINE & CLAMS 17.95
white wine, roasted garlic, lemon, flat leaf parsley

CORNMEAL DUSTED CATFISH 15.95
crispy whole fish, lima bean-corn-collard green stew

ATLANTIC SALMON 22.50
roasted on a cedar plank, sea island pea succotash

CRAB CAKES 24.50
house-made chow chow, red remoulade

JOYCE FARMS HALF-CHICKEN 15.95
sea island red pea succotash, pan sauce

CENTER CUT FILET 38.95
7 oz. filet mignon, garlic butter, fries

"ALMOST FAMOUS" MAINE LOBSTER ROLL 23.95
herb aioli, lemon, toasted brioche bun, coleslaw, fries

DOUBLE SMASHBURGER 13.95
short rib-brisket patties, special sauce, american cheese, tomato,
pickles, shaved red onion on a toasted bun, coleslaw, fries

SWEET ENDINGS

KEY LIME PIE 6.95
graham cracker crust, crispy lime & way too much meringue

CAST IRON BAKED COOKIE 5.95
jumbo chocolate chip cookie, vanilla bean ice cream

LOCAL PEACH-BLACKBERRY "COBBLER" 7.95
oatmeal crumble, buttermilk ice cream

TUESDAY NIGHTS

OYSTER BAKE 35.95

Dig in with this quintessential Southern experience.

dozen grilled east coast oysters on the
half shell, your choice of house-made
moonshine bbq sauce or lemon-garlic butter;
sides include cornbread, roasted salt
potatoes, buttered green beans

FRIDAY + SATURDAY NIGHTS

STUFFED BAKED MAINE LOBSTER MARKET

crab stuffing served with seasonal
vegetable & drawn butter

ALL DAY SUNDAYS

BUTTERMILK FRIED CHICKEN 14.95
lima bean-corn-collard green stew, cornbread

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

WINE

GLASS - 8 / BOTTLE - 30

chateau ste. michelle "st. m" riesling
pfalz, germany

la perlina moscato
veneto, italy

banfi "le rime" pinot grigio
tuscany, italy

chateau st. jean pinot noir
sonoma coast, california

ryder cabernet sauvignon
central coast, california

GLASS - 10 / BOTTLE - 38

zonin prosecco
valdobbiadene, italy

louis latour "ardeche" chardonnay
france

conundrum rosé
california

montes malbec
mendoza, argentina

bere super tuscan
italy

GLASS - 12 / BOTTLE - 46

kim crawford sauvignon blanc
marlborough, new zealand

banfi vermentino
tuscany, italy

kendall-jackson "jackson estate" chardonnay
santa maria valley, california

king & cannon pinot noir
willamette valley, oregon

la montesa crianza
spain

GLASS - 14 / BOTTLE - 54

sonoma cutrer chardonnay
russian river valley, california

belle glos "clark & telephone" pinot noir
santa maria valley, california

locations red blend
seasonal selection

saldo zinfandel
california

beringer cabernet sauvignon
knights valley, california

BOTTLED BEERS

ANGRY ORCHARD CIDER 4

BLUE MOON 4

BUD LIGHT 4

BUDWEISER 4

COORS LIGHT 4

CORONA EXTRA 5

YUENGLING 4

O'DOULS NON-ALCOHOLIC 4

STELLA ARTOIS 5

HEINEKEN 5

WESTBROOK WHITE THAI 5

EY LISAN SPACE DUST IPA 5

OSKAR BLUES DALE'S
PALE ALE 5

CIGAR CITY MADURO
BROWN 5

HOLY CITY PLUFF MUD
PORTER 5

BELL'S OBERON 5

DRAUGHT BEERS

*ask your server
for our beers on tap*

MICHELOB ULTRA 4

HIGHLAND SEASONAL 6

SIERRA NEVADA SEASONAL 6

SWEETWATER 420 4

COCKTAILS

ABSOLUT MULE 9

absolut vodka, fresh lime, gosling's ginger beer

PAINKILLER 10

pusser's rum, cream of coconut, fresh orange juice, pineapple juice, nutmeg

CRANBERRY CRUSH 9

domaine de canton, cranberry, lemonade, sparkling wine

THE RUBY 10

ketel one botanicals grapefruit & rose, pama liqueur, cointreau, fresh sour, grapefruit juice

SALTWATER BREEZE 8

malibu rum, pineapple juice, fresh grapefruit juice, grapefruit bitters

BLACKBERRY SMASH 11

bulleit rye bourbon, simple syrup, fresh lemon juice, muddled blackberries, gosling's ginger beer

COCONUT MARGARITA 11

don julio tequila, cream of coconut, pineapple juice, fresh sour

FRENCH 75 10

beefeater gin, fresh lemon juice, sparkling wine

RESERVE WINE LIST

TAITTINGER BRUT, N/V 76

champagne, france

FRANK FAMILY CHARDONNAY 54

napa valley, california

JORDAN CHARDONNAY 78

russian river valley, california

PAUL HOBBS PINOT NOIR 115

russian river valley, california

CAKEBREAD CHARDONNAY 90

napa valley, california

DOMAINE SERENE PINOT NOIR 110

willamette valley, oregon

THE PRISONER ZINFANDEL BLEND 92

california

JORDAN CABERNET SAUVIGNON 120

alexander valley, california

MOUNT VEEDER CABERNET SAUVIGNON 80

napa valley, california