

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

THE TACKLEBOX
ask your server how to fill it

STARTERS

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

TOMATO PIE 8.50
roasted tomatoes, cheddar, caramelized
onions, herbs

CRISPY CALAMARI 15.95
lightly breaded, tomato-basil sauce

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

SOUP AND SALADS

SHE CRAB 4.95 / 7.95
sherry, nutmeg

CHOPPED SALAD 9.95
artichoke, chickpeas, olive, tomato,
pepperoncini, toasted pine nut, aged
provologne 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
cedar planked salmon 9
baked crab cake 9

DAILY SIDES

old bay fries with
malt vinegar aioli
2.95

blue crab carolina
gold dirty rice
4.95

sea island pea
succotash
4.95

seasonal
vegetables
4.95

mac & cheese
3.95

collard greens
& ham hocks
4.95

SANDWICHES

served with fries & coleslaw

BLACKENED FISH 12.95
house-made spice blend, coleslaw, grilled lemon

FRIED GREEN TOMATO BLT 11.95
smoked bacon, bibb lettuce, garlic aioli, toasted multigrain bread

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

CRISPY CHICKEN SANDWICH 11.95
sweet tea brined chicken breast, house ranch aioli, lettuce,
doux south pickles

PO' BOY 16.95
cajun remoulade, lettuce, tomato, pickles on a toasted roll &
your choice of crispy oysters or shrimp

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

"THE CLUB" 12.95
turkey, ham, bacon, cheddar, swiss, lettuce, tomato,
dukes mayonnaise on toasted multigrain bread

ENTRÉES

4.95 - add house salad with entrée

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

ATLANTIC SALMON 19.95
roasted on a cedar plank, sea island pea succotash

CRAB CAKE 17.95 / 24.50
house-made chow chow, red remoulade

KOBE BEEF MEATLOAF 17.50
mashed potatoes, mushrooms, charred onion gravy

JOYCE FARMS HALF CHICKEN 14.50
sea island pea succotash, pan sauce

CATFISH & CHIPS 13.95
crispy filets, old bay fries, coleslaw, malt vinegar aioli

SHRIMP N' GRITS 17.95
gulf shrimp, anson mills grits, tasso gravy, bell peppers, green onion

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

TUESDAY NIGHTS

OYSTER NIGHT 1.50/each
your choice of seasonal oysters

raw on the half shell or gilled with your
choice of house-made moonshine bbq
or lemon-garlic butter

FRIDAY + SATURDAY NIGHTS

**STUFFED BAKED MAINE LOBSTER
MARKET**
crab stuffing served with seasonal vegetables
& drawn butter

ALL DAY SUNDAYS

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

* 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

BLUE MOON 4

BUD LIGHT 4

BUDWEISER 4

COORS LIGHT 4

CORONA EXTRA 5

MILLER LITE 4

YUENGLING 4

O'DOULS NON-ALCOHOLIC 4

STELLA ARTOIS 5

HEINEKEN 5

WESTBROOK WHITE THAI 5

EYLISAN SPACE DUST IPA 5

OSKAR BLUES DALE'S
PALE ALE 5

CIGAR CITY MADURO
BROWN 5

BELL'S SEASONAL 5

GUINNESS DRY STOUT 5

ANGRY ORCHARD CIDER 4

DRAUGHT BEERS

*ask your server
for our beers on tap*

MICHELOB ULTRA 4

BIRDS FLY SOUTH
BLUEPRINT IPA 6

HIGHLAND SEASONAL 6

SAM ADAMS OKTOBERFEST 5

COCKTAILS

PAINKILLER 10

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

COCONUT MARGARITA 11

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

CAROLINA MULE 9

whiskey girl apple & mango, lime juice, ginger beer

MAPLE OLD FASHIONED 12

rick erwin's single barrel, bitters, maple syrup, cinnamon, cherry, orange

PEACH-MINT JULEP 10

whiskey girl peach, st. germaine, mint, soda

APPLE CIDER MARGARITA 11

tequila, grand marnier, apple cider, cinnamon-sugar rim

CARAMEL APPLE MARTINI 10

caramel vodka, butterscotch schnapps, apple cider, cinnamon-sugar rim

CRANBERRY-ORANGE MARTINI 10

beefeater gin, cointreau, cranberry juice, orange bitters

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

CONUNDRUM BRUT ROSÉ 45

napa 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