

COAST

CHARLESTON'S FRESHEST SEAFOOD

RAW BAR

SHRIMP COCKTAIL	\$12.95	SEAFOOD ANTIPASTO	\$26.95
CRAB COCKTAIL	\$13.95	SHRIMP, CEVICHE, OYSTERS,	
JUMBO LUMP CRAB		SMOKED SCALLOPS,	
		LOBSTER-CRAB COCKTAIL	
LOBSTER AND CRAB		ON THE HALF SHELL	
COCKTAIL	\$12.95	ASK YOUR SERVER FOR OUR DAILY	
WITH MANGO DRESSING		SELECTIONS OF OYSTERS	

CRAB, MUSSELS & CLAMS

MUSSELS MARINARA	\$9.95
DUNGENESS CRAB LEGS.	\$14.95 LB.
WITH DRAWN BUTTER & BLUE CHEESE BACON SLAW	
KING CRAB LEGS	\$15.95 3/4 LB.
WITH DRAWN BUTTER & BLUE CHEESE BACON SLAW	
STUFFED CLAMS	\$10.95
WITH FRESH LEMON, BREAD CRUMBS, GREEN PEPPERS, BACON & SHALLOTS	
GARLIC & WHITE WINE STEAMED MUSSELS	\$9.95
COAST SHELLFISH BOWL	\$9.95
CLAMS, MUSSELS, SHRIMP & LOBSTER, HERB WHITE WINE BROTH	

APPETIZERS

FRIED GREEN TOMATOES	\$4.95
TOPPED WITH A SWEET PEPPER RELISH	
COAST CRAB DIP	\$8.95
SWEET CRAB CLAW MEAT, HORSE RADISH & CHEESE, SERVED HOT WITH GRILLED BREAD	
BUFFALO FRIED SHRIMP	\$8.95
HOT & SPICY SHRIMP SERVED WITH BLUE CHEESE DIPPING SAUCE	
CRISPY SALT & PEPPER CALAMARI	\$6.95
RINGS WITH LEMON AIOLI	
BACON WRAPPED SEA SCALLOPS	\$11.95
GRILLED SCALLOPS COATED IN POMEGRANATE BARBEQUE SAUCE WITH A TOMATO & CUCUMBER SALAD	
BAJA FISH TACOS	\$9.95
CHARRED FILET IN TORTILLAS WITH GUACAMOLE, CITRUS SLAW & TROPICAL SALSA	
CAROLINA CRAB CAKE	\$10.95
REMOULADE & TOAST POINTS	
CEVICHE	\$8.95
A SELECTION OF FRESH FISH & SHELLFISH WITH LIME, CHILE, CILANTRO & RED ONION	
SALMON CARPACCIO	\$10.95
WITH CAPERS, EXTRA VIRGIN OLIVE OIL & ONION	
CRISPY FRIED LOBSTER TAILS	\$14.95
HONEY MUSTARD, DRAWN BUTTER & BLUE CHEESE BACON SLAW	
SEARED TUNA	\$10.95
TOGARASHI & ORANGE MOJO	
JUMBO STUFFED SHRIMP	\$12.95

FROM OUR SMOKEY OAK

SERVED WITH SAUTEED MIXED VEGETABLES, PARMESAN &
YOUR CHOICE OF SAUCE

ATLANTIC SALMON	\$18.95	YELLOW PERCH	\$18.95
MAHI-MAHI	\$17.95	MAI PO	\$17.95
SNAPPER	\$17.95	FISH	\$17.95
BLACK GROUPER	\$19.95		

SAUCES: CLASSIC TARTAR, PINEAPPLE-CHILI SALSA,
SPICY ADOBO RUB, GARLIC-PARSLEY BUTTER, LEMON
BLUE CHEESE BUTTER, RED WINE BUTTER SAUCE

CHARLESTON COAST

PAN SEARED TILAPIA	
ROASTED TOMATOES, SPINACH, BLUE CHEESE MASHED POTATOES & RED WINE BUTTER SAUCE	
CAROLINA LUMP CRAB CAKES	
REMOULADE, BLUE CHEESE BACON SLAW, COTTAGE CHEESE	
SHRIMP & GRITS	
JULIENNE SWEET PEPPERS & TASSO HAM GRAVY	
CRAB STUFFED FLOUNDER	
SWEET ONION JAM AND PARMESAN MASHED POTATOES & HARICOT VERTS	
GRILLED SCALLOPS	
ASPARAGUS AND GRITS WITH ORANGE MOJO	
RED SNAPPER ALMONDINE	
SKILLET FRIED IN A LEMON-WHITE WINE SAUCE BACON CHEESE GRITS & SAUTEED VEGETABLES	
LOBSTER & CRAB AU GRATIN	
HALF A LOBSTER STUFFED WITH JUMBO LUMP CRAB IN A PARMESAN CREAM SAUCE WITH AN HERB BUTTER	

FRIED SEAFOOD

SELECT OYSTERS	\$13.95	SOFT SHELL
SEA SCALLOPS	\$14.95	COMB
LOCAL SHRIMP	\$15.95	COMB
LOCAL FLOUNDER	\$15.95	
BLUE CHEESE BACON SLAW, COTTAGE FRIES, COCKTAIL SAUCE		

FISH HOUSE SPECIALS

TODAY'S PASTA	
CRISPY WHOLE FLOUNDER	
SESAME-SOY AIOLI OVER ASIAN SLAW	
GRILLED SPICY CITRUS SHRIMP	
ANCHO CHILI PINEAPPLE SALSA, GRILLED VEGETABLES	
CASHEW ENCRUSTED GROUPER	
OVEN ROASTED POTATOES, HARICOT VERTS, CILANTRO	
PANCETTA WRAPPED MONKFISH	
ROASTED TOMATOES, JULIENNE PEPPERS & SAUCE	