

OYSTERS

SOUTHERN BELLE OYSTER SHOOTER*

Infused vodka, spicy shooter sauce. A great start to the Oyster House experience! \$4.99

OYSTERS & CLAMS ON THE 1/2 SHELL*

Chef's daily selection over ice with cocktail sauce and mignonette

GRILLED OYSTERS

On the 1/2 shell, garlic butter, bread crumbs, Parmesan cheese, fire roasted \$12.99

SHAREABLES

PRALINE HUSHPUPIES

Golden brown hushpuppies, Charleston praline butter \$5.99

BAJA FISH TACO

Tempura fried cod in corn tortilla, citrus pickled cabbage, coriander aioli, red radish \$4.99

GRILLED STREET CORN

Garlic aioli, lime, Parmesan \$4.99

PIMENTO CHEESE FRITTERS

Fried pimento cheese, poblano-avocado ranch \$7.99

SOUTHERN HOT FRIED CHICKEN

Crispy fried, hot spices \$9.99

CRISPY CALAMARI

Fried, tossed with banana peppers, garlic aioli \$10.99

PEEL'N EAT SHRIMP

Chilled shrimp, cocktail sauce
1/4 lb \$8.99 1/2 lb \$16.99

LOBSTER MAC & CHEESE

Sharp cheddar, lobster meat
BBQ pork rind crumble \$12.99

BACON WRAPPED STUFFED SHRIMP

Butterflied, stuffed with Carolina deviled crab, wrapped in applewood smoked bacon, deep fried \$12.99

TUNA POKE STACK*

Diced raw tuna, cucumber, sesame seeds, avocado, ginger soy glaze, wasabi cream sauce, crispy wontons \$13.99

SCALLOP CRUDO*

Sliced scallops, sesame cilantro vinaigrette, roasted peanuts, lime \$14.99

STATE STREET SEAFOOD TOWER*

18 oysters, 6 clams, 8 shrimp, mussels, 1/2 lb King crab legs, on an ice bed \$54

MARKET STREET SEAFOOD TOWER*

24 oysters, 1 lb King crab legs, mussels, 12 shrimp, chilled lobster tail, on an ice bed \$86

SIDES \$3.99

fries • garlic spinach • cole slaw
red rice • grits • country potatoes
grilled corn on the cob • grilled asparagus
crispy brussels sprouts

OYSTER WRAP

Fried oysters wrapped in lettuce, Asian slaw, ginger soy \$11.99

BUFFALO OYSTERS

Crispy oysters tossed in a hot spicy sauce, ranch dressing \$11.99

OYSTER SLIDER

Fried oyster, Asian slaw, Sriracha ranch toasted bun \$4.99

OYSTERS ROCKEFELLER*

Traditional style - Baked oysters, parsley, scallions, olive oil, and capers \$13.99

SOUPS + SALADS

CHARLESTON SHE CRAB SOUP

A Charleston original with a rich, creamy blend of blue crab and crab roe, finished with dry sherry \$6.99

SEASONAL HOUSE SALAD

Sweet tea vinaigrette \$5.99

SOUTH CITY WEDGE

Lettuce wedge, cherry tomatoes, applewood smoked bacon, blue cheese dressing \$8.59

Add to any salad

Chicken \$5.99 Fried Oysters \$8.99 Salmon \$9.99

CHEF'S SIGNATURES

FISH & CHIPS

Beer battered fried cod, fries, tartar sauce, malt vinegar \$19.99

SHRIMP & GRITS

Sautéed shrimp, tasso gravy \$21.99

GRILLED MARINATED CHICKEN

Topped with fig-sweet onion sauce, country potatoes, grilled asparagus \$17.99

FRIED SHRIMP

Fries, cole slaw, cocktail sauce \$20.99

HONEY GLAZED SALMON*

Grilled, Charleston red rice, crispy brussels sprouts \$23.59

LOWCOUNTRY SHRIMP BOIL

Shrimp, smoked sausage, corn, potatoes, Old Bay seasoning, cocktail sauce \$19.59

FRIED OYSTERS

Fries, cole slaw, tartar sauce \$22.99

SEAFOOD A LA WAPPOO

Baked shrimp, scallops, crabmeat, lobster cheese sauce, deviled crab crust, crispy brussels sprouts \$22.99

FRESH CATCH OF THE DAY

We will inform you of Chef's preparation of today's fresh market selection. Mkt Price



HAND-HELDS

choice of one side

HOLY CITY BURGER*

Certified Angus Beef, brioche bun, lettuce, tomato \$11.99

S.O.B. BURGER*

Certified Angus Beef, brioche bun, lettuce, tomato, applewood smoked bacon, pimento cheese \$13.59

GROUPEL SANDWICH

Fried or Blackened, tartar sauce, lettuce, tomato, brioche bun \$15.99

LOBSTER ROLL

Lobster mixed with mayo, celery, scallions, lettuce, split-top bun \$24.99

CHARLESTON CRAB CAKES

Pan seared, remoulade sauce, grits, garlic spinach \$24.99

SEA SCALLOPS*

Pan seared, roasted red pepper coulis, asparagus-corn risotto \$24.99

FILET MIGNON

6oz. Certified Angus Beef, bourbon-peppercorn cream sauce, country potatoes, grilled asparagus \$24.99

FRIED SEAFOOD PLATTER

Shrimp, oysters, grouper, fries, cole slaw, cocktail and tartar sauce \$25.99

BROILED SEAFOOD TRIO

Shrimp, scallops, grouper, country potatoes, grilled asparagus \$25.99

BOUILLABAISSSE

Shrimp, grouper, mussels, clams, saffron-fennel broth, fresh herbs, garlic crouton \$24.99

SURF & TURF

Grilled lobster tail, 6 oz. filet mignon, bourbon-peppercorn cream sauce, country potatoes, grilled asparagus \$38

KING CRAB LEGS

1 lb. steamed, grilled corn, crispy brussels sprouts \$49