

Sorry Charlie's®

OYSTER BAR & COCKTAILS

• RESTAURANT WEEK •

*Raw Bar selections change daily.
Ask your server for availability.*

STARTER

ROASTED OYSTER TRIO

One garlic Parmesan, one Rockefeller, and one Casino.

--- OR ---

HUSH PUPPIES

With honey-sumac butter. *Add Pimento Cheese – 2*

FIRST

FRIED GREEN TOMATOES

Crab salad, Sriracha, hot sauce butter.

--- OR ---

SAVANNAH BLUE CRAB CAKES

Grapefruit, remoulade, arugula, comeback sauce, hot sauce butter.

SECOND

BRAISED SHORT RIB GF

Coffee & sumac rubbed, mashed potatoes, fried Brussels sprouts, carrot, jus.

--- OR ---

PAN SEARED SCALLOPS GF

With fennel & oyster cream sauce, fingerling potatoes, charred asparagus, citrus gremolata.

*Happy Hour
4-6 Monday -Thursday, Excluding Holidays.*

*Rooftop Brunch
10-2 Saturday and Sunday*

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Our food is prepared in an open kitchen and is exposed to wheat, egg, peanuts, tree nuts, dairy, soy, shellfish and/or fish allergens. GF denotes gluten free. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 18% Gratuity will be added for parties of 6+.

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.