



COLD

OR

HOT

OYSTER SHOOTER* - 4

Pepper-Infused Vodka, House Made Mix,
Raw Oyster

TUNA TATAKI* - 14

Citrus Ponzu, Black Garlic Purée,
Horseradish, Sesame Seed

GREEN SALAD - 7

Shaved Vegetables, Breadcrumbs,
Buttermilk Dressing

YOGURT & GRANOLA - 9

Seasonal Fruit, Toasted Coconut, Honey

HUSH PUPPIES - 4

Geechie Boy Corn Meal, Sorghum Butter

BLUEBERRY & CINNAMON BISCUIT - 5

Glazed House Made Biscuit

CREOLE SHRIMP - 11

Anson Mills Rice Cakes, Mustard, Bacon

CHOWDER FRIES

Local Clams, Bacon, and Vegetables
Served Over House Fries - 10

SANDWICHES

~ CHOICE OF SIDE ~

FRIED CHICKEN BISCUIT - 8

Crispy Breast, Honey-Hot Sauce

LOBSTER & KING CRAB ROLL - 24

Split-Top Bun, Scallion, Mayo

BURGER - 9 OR 13

Single or Double, Cheddar, Shredded
Lettuce, Onions, Pickles, Special Sauce

BACON, EGG, AND CHEESE* - 8

Hickory Smoked Bacon, Avocado,
Cheddar Cheese, Potato Bun

FRESH SEAFOOD
AND RAW BAR

BRUNCH
11AM TO 2PM

513 KING ST.
CHARLESTON, SC

BRUNCH

SHRIMP & GRITS	19
Cheddar Grits, Crispy Brussels, Country Ham, Fennel ~ Add Fried Egg* - 1	
HOUSE OMELET*	15
Roasted Broccoli and Pimento Cheese. Served with Potato Casserole	
FRENCH TOAST	13
House-Made Jam, Maple Whipped Cream	
SMOKED SALMON CAKE BENEDICT*	17
Poached Eggs, Pumpernickel, Dill Hollandaise, Garden Salad	
DARLING BREAKFAST PLATE*	14
Two Eggs Any Style, Bacon or Sausage, Grits or Potato Casserole, Biscuit with Jam	
BISCUITS & GRAVY	12
Sausage & Black Pepper Gravy, House Made Biscuits, Choice of Side	

FRY BASKETS

1 /	2 /	3 /
\$17	\$22	\$27

Shrimp – Fish – Oysters
Hand-Cut Fries & Kale Slaw
Cocktail & Tartar



S HAND-CUT FRIES
E BACON OR SAUSAGE
D POTATO CASSEROLE
S GEECHIE BOY GRITS WITH
SWEET PEPPER RELISH



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