

## FIRST

Calamari, Panko Fried, Cucumber Wasabi Sauce 11

Smoked Salmon, Capers, Onion, Boiled Egg 12

Catch Puppies, Goat Cheese Fritters Three Ways: Shrimp, Crab, Lobster 12

Lobster Macaroni and Cheese, Claw and Tail, Smoked White Cheddar 14

Cheese Board, Daily Selection 7

Shrimp Cocktail, SC Jumbo Tiger Shrimp, House Cocktail Sauce, Lemon 9

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## SECOND

Goat Cheese Fritters Mixed Greens, House Dressing 8

Pickled Ginger and Kale Salad, Sweet Red and Green Pepper 6

She-Crab Bisque Cup 5 Bowl 7

Clam Chowder Cup 5 Bowl 7

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## THIRD

Local Atlantic Flounder Stuffed with Crab, Cream Sauce 22

Littleneck Clams, Thai Chili or Garlic White Wine, Pita 18

Smoked Pork Tenderloin Medallions, Shitake Mushroom Glace 17

Blue Crab Cakes, Cajun Remoulade and House Jalapeno Tartar 21

Teres Major, Housemade Demi Glace, Garlic Mashed New Potatoes, 21

Low Country Boil, Andouille Sausage, SC Tiger Shrimp, Corn, Fingerling Potatoes 16

Daily Market Fish #1 MARKET PRICE

Daily Market Fish #2 MARKET PRICE