**Sharables**

*Fried Shrimp*

Remoulade

*Mussels*

bacon, shallot, garlic, tomato, butter

*Shrimp and Grits*

andouille, peppers, garlic, shallot, tomato

*Crab Mac’n cheese*

Cheddar, fontina, cotija

*Shrimp Remoulade*

Avocado, fried green tomato

*Pumpkin Risotto*

Herbs, dried cherry, local mushrooms

**Soups and Salads**

*Caesar*

Baby gem lettuce, parmesan

*Vertical Roots crisp greens salad*

Fig, goat cheese, pepitos, sour cherry vin

*Clam Chowder*

New England style

**Tacos/Sandwiches**

*Baja Fish Tacos*

Slaw, cilantro, lime

*Steak Taco*

dried chili salsa, pickled onion, cotija

Smash Burger

Spicy mayo, pickles, house cut fries, LTO

*Lobster Roll*

House cut fries

*Fish Sandwich*

halibut, pickled carrots, House aioli

OYSTERS

House

6 Oysters -16 / 12 Oysters - 28

Regional Selection

6 Oysters – 18 / 12 Oysters – 30

GRILLED

Rockefeller 13

Bienville 13

Locals special 13

CRUDO’S

Choice:Tuna, Scallop, Salmon, Fresh Catch - 14

Ceviche 12

Crab 40

Lobster 40

Peel n eat shrimp 23

SEAFOOD TOWER

Small 45

Large 80

Build your own 90

**Signatures**

*Crab Legs*

Butter, cocktail, spicy remoulade

*Lowcountry Boil*

Shrimp, sausage, corn, potato

*Crab Cakes*

**Entrees**

*Clam Linguini*

Local Pasta a Bacndon, peppers, butter

*Vegetable Gnocchi*

Veggies, basil, parmesan

*Pan Seared Scallops*

veggies, Carolina gold rice

*Halibut Gumbo*

Shrimp, scallions, okra garnish

*Grilled Steak*

carrots, mashed potatoes, demi, chimichurri

*Surf and Turf Filet*

Asparagus, baby potatoes, bearnaise, demi