



THE FISH & TIDE REPORT



News From The Briny Depths, Bays, and Docks - Issue #25



CHILLING TALES



Oysters On The Half-Shell

\$15 1/2 DOZ - \$30 DOZ

James River oysters served with lemon, cocktail



Peel n' Eat Shrimp

\$15 1/2lb - \$28 1lb

Carolina shrimp, Old Bay, drawn butter



Shrimp Cocktail \$11

1/2 dozen chilled Carolina shrimp, cocktail sauce, lemon



Cocktail Crab Claws \$11

Drawn butter, cocktail sauce

Tuna Poke* \$15

Ponzu marinated ahi tuna, avocado mousse, seaweed salad, wonton chips

FROM THE STACKS



CHILLED SHORT STACK \$24

6 oysters on half shell and 6 cocktail shrimp, cocktail, horseradish, lemon



CHILLED FULL STACK \$42

12 oysters on half shell and 12 cocktail shrimp, cocktail, horseradish, lemon



SEAFOOD TOWER \$72

1/2 lb peel n' eat shrimp, shrimp cocktail, dozen raw oysters, cocktail crab claws, tuna poke, lemon, cocktail, drawn butter

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



Denotes Gluten-Free *Denotes House Favorite

THE CROP REPORT



House Salad \$9

Artisan greens, cucumber, tomato, red onion, croutons

Choice of: blue cheese, honey mustard, ranch, balsamic, cilantro lime vinaigrette, oil & vinegar

Classic Caesar* \$10

Romaine, house-made dressing, parmesan, croutons

ADD TO ANY SALAD:

GRILLED CHICKEN \$7, GRILLED SHRIMP(6) \$9,

GRILLED SALMON \$12



Korean Thai Shrimp \$22

Seared & glazed Carolina shrimp, Napa cabbage, pickled cucumber, edamame, carrots, kimchi, cilantro lime vinaigrette

VISIT OUR SISTER RESTAURANTS



SlowCountry BBQ & Grill
SLOWCOUNTRYBBQ.COM



Local Pie (3 Locations)
LOCALPIE.COM



THE NEWEST TREND in bathing wear has been making waves across the Coastal Carolinas. These daring and bold designs have sparked outrage amongst the more modest members of our society. Calls to ban buxom beach goers from their lewd displays at public waterfronts has local officials scrambling.

TIDBITS

Shrimp Chowder

Carolina shrimp, cream, corn, potatoes, spices

\$9

SlowCountry Burnt End Chili*

13-hour brisket, house spices, cheddar cheese, green onion, sour cream

\$8

Carolina Shrimp and Crab Gumbo*

New Orleans classic with Carolina gold rice

\$9

Bowl O' Puppies*

1/2 dozen classic Southern hush puppies, sweet honey butter

\$5

Garlic Hot Honey Shrimp*

Crispy hot honey tossed Carolina shrimp, remoulade sauce

\$13

Seafood Dip and Chips

Seafood, artichokes, 3-cheese blend, Old Bay, splash of Hot Daddys hot sauce, tortilla chips

\$14

Coconut Shrimp

1/2 dozen jumbo shrimp, spicy orange marmalade

\$12

Trash Can Pulled Pork Nachos*

SlowCountry™ smoked pulled pork, tortilla chips, cheese sauce, shredded lettuce, pico de gallo, sour cream, jalapeños (LET'S SHARE!)

\$18

MEAT & WHEAT

Crispy Cod Sandwich

Fresh fried cod filet, remoulade tossed shredded lettuce, tomatoes, potato bun

\$13

Smash Burger

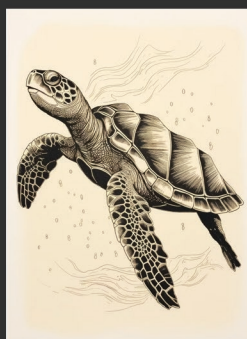
Two Black Angus Châtel Farms 4 oz patties, lettuce, tomato, potato bun, American or cheddar

\$12

Carolina Shrimp Burger*

Grilled 100% shrimp patty, house kimchi, remoulade, potato bun

\$14



SEA TURTLES... ONCE FOOD, NOW FRIEND.

The community has rallied behind efforts to stop fishermen from catching & consuming this delightful creature claiming they are "endangered." Once considered a delicacy, sea turtle soup is now frowned upon. It is hopeful that plentiful throngs of turtles will once again grace our

waterways, now that they have received protected status and are no longer being offered in local eateries. Other species of turtles are still fair game.



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THE MAIN ARTICLE

"SURF IT!!" Add grilled shrimp - \$9 or crab claw cluster - \$10

-  **Tuna Poke Bowl*** **\$24**
Ponzu marinated ahi tuna, basmati, edamame, seaweed salad, pickled cucumber, wasabi aioli
-  **Blackened Snapper*** **\$29**
Pan-seared filet, cheddar cheese grits, red pepper goat cheese coulis
-  **Mahi Mahi** **\$26**
Pan-seared, edamame basmati rice blend, soy garlic cilantro sauce
- Pan-Seared Salmon** **\$27**
BBQ glazed filet, black bean corn compote, guacamole crema
- Shrimp and Grits*** **\$25**
Carolina shrimp, roasted tomatoes, peppers, herb cheese grits, chunky bacon, BBQ pan sauce
- Pesto Shrimp Pasta** **\$27**
Carolina shrimp, roasted tomatoes, zucchini, penne pasta, pesto, parmesan
- Snow Crab Legs** **\$36**
2 clusters of snow crab legs, drawn butter, fries, slaw
- Fresh Catch of the Day**
Ask your server!



ASK THE EDITOR

Local Reader: Dear Editor, how can I tell if there is an alligator in one of the Islands many waterways?

Editor: Dear Reader, you can test the water by checking to see if it is wet. If it is wet, there is a gator in there.

STEAM-POWERED SEAFOOD

-  **Lowcountry Boil*** **\$27**
1/2lb (or more) shrimp, corn, smoked Savannah sausage, new potatoes, onions, Old Bay
-  **Snowcountry Boil** **\$36**
Snow Crab cluster, 1/2lb of shrimp, corn, smoked Savannah sausage, new potatoes, onions, Old Bay
-  **Crab Pot** **\$38**
2 clusters of snow crab legs, corn, smoked Savannah sausage, new potatoes, onions, Old Bay

 Denotes Gluten-Free *Denotes House Favorite



HAPPY DAYS ARE HERE AGAIN!
Celebrate the end of prohibition everyday from 4-6pm with:

- \$5 Domestic Beers & House Wine
- \$6 SlowCountry Lager, Exit 8 IPA & Pond Juice
- \$1.50 Raw Oysters
- \$.50 Peel N Eat Shrimp

BATTER UP!

Secret house blend of awesome stuff for a crispy crust. With slaw, fries, and puppies.

Carolina Shrimp **\$24**
fresh local waters

Cod Fish and Chips **\$24**
get sum malt vinegar

Captain JR's Combo* **\$29**
duo of shrimp & cod

Chicken Tenders **\$17**



Enjoy the daring & swashbuckling adventures of Captain JR as he sails the Seven Seas in search of treasure and local seafood that can be deep fried and served with hushpuppies. On newsstands Sunday.

SIDES

HOUSE BLEND SEASONED FRIES 3

 **MIXED FRUIT** 4

 **CHOPPED HOUSE SLAW** 3

 **CHEDDAR CHEESE GRITS*** 5

BLACK BEAN AND CORN COMPOTE 5

 **VEGETABLE OF THE DAY** 5

DESSERT PARFAITS \$10

Key Lime Crumble

Sweet graham, tart lime mousse, whip cream

Snickers Brownie

A satisfying amount of Snickers, brownie, chocolate mousse, whip cream

Banana Pudding*

The Southern classic

Ask About The Chef's Featured Dessert!