



# THE FISH & TIDE REPORT

News From The Briny Depths, Bays, and Docks - Issue #26

## 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

1/3lb chilled Carolina shrimp, cocktail sauce, lemon

### 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, tuna poke, snow crab cluster, lemon, cocktail, drawn butter

ABOUT OUR SHRIMP



**\*\*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, 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

### The Casual Shrimp Salad \$22

Artisan baby greens, cucumber, tomato, olives, feta, herb vinaigrette, local Carolina shrimp

## 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

### 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 Daddy's hot sauce, tortilla chips

\$12

### Loco-Coco Shrimp

Hand-battered Carolina shrimp, pina colada sauce, toasted coconut flakes

\$13



We Only Serve  
Wild-Caught  
Carolina Shrimp!  
From Ship to Shore

## MEAT & WHEAT

### Crispy Fish Sandwich

Battered & fried catch, remoulade tossed shredded lettuce, tomatoes, potato bun

\$14

### Smash Burger

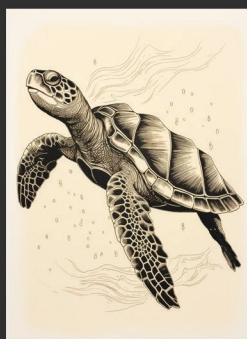
Two Black Angus Châtel Farms 4 oz patties, remoulade tossed shredded lettuce,, tomato, potato bun, American or cheddar

\$14

### Carolina Shrimp Burger\*

Grilled 100% shrimp patty, mango orange slaw, 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 Redfish\*** \$27  
Pan-seared filet, cheddar cheese grits, red pepper goat cheese coulis
- Yellowfin Tuna** \$26  
Ponzu-marinated seared filet, edamame basmati rice blend, soy garlic cilantro sauce
- Salmon Rockefeller\*** \$27  
Pan-seared filet, bacon & creamed collards, basmati rice, toasted panko
- Grouper** \$27  
Pan-seared filet, cheddar cheese grits, bacon horseradish cream
- Shrimp and Grits\*** \$25  
Carolina shrimp, roasted tomatoes, peppers, herb cheese grits, chunky bacon, BBQ pan sauce
- Shrimp Pasta** \$27  
Carolina shrimp, zucchini, penne pasta, roasted tomatoes, shallot cream
- Snow Crab Legs** \$36  
2 clusters of snow crab legs, drawn butter, fries, slaw



### 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
- VEGETABLE OF THE DAY** 5
- STEAMED BASMATI RICE** 4

## 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!**