



OYSTERS*

RAW ON THE HALF SHELL cocktail, mignonette, lemon	MP
*horseradish and crackers on request	
CRACKER PINT butter, dill, ranch seasoning	3

SOUP & SALAD

CAESAR SALAD romaine, bacon, croutons, chives, parmesan, caesar dressing*	10
CUCUMBER SALAD georgia peaches, pickled red onion, sesame seeds, mint, ginger dressing	10

SNACKS

AVOCADO TOAST independent bread, sesame, chili flake, pickled peaches, olive oil	10
JUMBO RED SHRIMP COCKTAIL cocktail sauce, lemon	10
SEARED OKRA cherry tomatoes, garlic aioli*	8
LOCAL ROASTED SQUASH herb compound butter, whipped feta, sunflower seeds	8
STEAMED BUNS shredded chicken confit, japanese bbq sauce, ginger-cabbage slaw	10
FRIED CLAM STRIPS tartar sauce, lemon	10
CRISPY SCALLION PANCAKE sweet rock crab, spicy mayo, radish, sesame vinaigrette	14
LOBSTER ROLL tail, claw & knuckle, chervil mayo, buttered h&f bun, chives, celery salad	15
SIDE FRIES handcut russets, ketchup	5

BIGGER

CRAB AND SHRIMP CAKES pan-seared, minced jonah crab, chopped shrimp, remoulade	13
FISH SANDWICH blackened icelandic cod, sauce gribiche, bibb lettuce, b&b pickles, toasted luna onion bun, fries, ketchup	15
SCALLOP FRIED RICE egg, carrot, peas, soy, smoked tomato yum-yum sauce	15
GRILLED CHEESE independent bread, sharp cheddar, tomato, b&b pickles	10
TYBEE ISLAND SHRIMP AND GRITS andouille sausage, local greens, celery, onion, bell pepper	14
FRIED OYSTERS tartar sauce, pickles, ketchup, lemon	10

DESSERTS

KEY LIME PIE lime curd, lime mousse, graham crust	7
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**CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE RISK OF FOOD-BORNE ILLNESS*