

## RAW BAR

**Oysters on the Half Shell** Coastal cocktail sauce, cucumber mignonette 1/2 dozen or dozen (market)

**Roasted Oysters** Garlic butter, panko 1/2 dozen or dozen (market)

**House Ceviche** Citrus juices, chili peppers, cilantro, avocado, tomato, house-made wontons 12.

**Chilled Peel & Eat Florida Shrimp** Spicy or not, cocktail sauce 12.

## SMALL PLATES

**Mike's Fish Chowder** Fennel, tomatoes, white wine, cup 5. | bowl 7.

**Fried Calamari, Providence-style** Sweet red & green peppers, tossed in garlic butter, with tomato gravy 10.

**Fresh Kale & Artichoke Dip** Cashew cream, grated Parmesan, Gouda, grilled ciabatta 9.

**Grilled Octopus** Chopped tomato salad, chimichurri sauce 10.

**Fried Green Tomatoes** Crumbled goat cheese, roasted pepper vinaigrette 9.

**Smoked Fish Dip** rainbow trout, julienne green apples, saltine crackers 8.

**PEI Mussels** Sautéed with shallots, garlic, white wine, fresh basil, grilled ciabatta 10.

**Fried Okra** Cornmeal battered, horseradish dipping sauce 6.

## SALADS

**Shrimp & Avocado Louie** remoulade and vinaigrette dressings, Campari tomatoes, cucumbers, Bibb Lettuce 12.

**Classic Caesar** Garlic Parmesan croutons 10. (Add grilled shrimp 6, salmon 9, chicken 4.)

**Greek Salad** Kalamata olives, feta, Campari tomatoes, cucumbers, creamy dressing 11.

**Gulf Coast Salad** Tomatoes, red onions, green beans, bacon, avocado, hard-boiled egg, romaine, spring mix and Florida shrimp, coarsely chopped, vinaigrette dressing 12.

## MAINS

**Low Country Boil** Florida shrimp, scallops, snow crab, PEI mussels, andouille, red skin potatoes, corn on the cob, charred okra, drawn butter 29.

**Broiled Seafood Platter** Atlantic cod, Florida shrimp, scallops, garlic lemon butter, parsley potatoes, smothered tomatoes & okra 21.

**Florida Shrimp & Creamy Cheese Grits** Tasso gravy 19.

**Pecan-Crusted Rainbow Trout** Lemon butter, southern green beans, parsley new potatoes 21.

**Buttermilk Pan Fried Chicken** Springer Mountain Farms breast of chicken, creamy cheese grits, collard greens, Tasso ham gravy 16.

**Grilled Hanger Steak** Hotel butter, Campari tomatoes & Bibb lettuce salad, fries 19.

**Linguini with White Clam Sauce** Chopped cherrystone clams, white wine, garlic, crushed red pepper, basil 22.

**Grilled Atlantic Salmon** Herb butter, southern green beans, parsley new potatoes 22.

**Whole Fried Market Fish** Smothered okra & tomatoes, fries (market)

## BETWEEN BREAD

**Ale-Battered Fried Fish Sandwich** Toasted brioche bun, dill-caper tartar sauce, tomatoes, lettuce, fries 14. (substitute today's catch, market.)

**Shrimp or Oyster Po' Boy** "Fully dressed" with remoulade, lettuce and tomato, French bread 14.

**The Reel Burger** Creekstone Farms, all-natural beef, Brioche bun, tomato bacon jam, aged Gouda, Bibb lettuce, garlic aioli, fries 14.

**Baja-Style Fish Tacos** Grilled or blackened, with pineapple salsa, jalapeño lime mayo, flour or corn tortillas 12.

*CONSUMER INFORMATION: There is a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you should eat these products fully cooked.*



## FISH CAMP CLASSICS

GOLDEN FRIED AND SERVED WITH FRIES, HUSH PUPPIES & COASTAL SLAW

**Florida Shrimp** 18.

**Scallops** 18.

**Oysters** 18.

**Fish Filet** 15.

**Combo of Two** 20.

**Combo of Three** 22.

## BLACKBOARD SPECIALS AVAILABLE DAILY.

Ask your server for our fresh catch and chef's daily features!

## SIDES

~ Creamy Cheese Grits 5.

~ Parsley New Potatoes 4.

~ Collard Greens, Smoked Bacon Broth 5.

~ French Fries 4.

~ Smothered Tomatoes & Okra 5.

~ Southern Green Beans, Smoked Bacon Onion Broth 5.

~ Sweet Dill Coastal Coleslaw 4.

