

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)

Oysters Rockefeller Kale, artichoke, Parmesan, Gouda, cashew cream -- 1/2 dozen or dozen (market)

House Ceviche (*) Citrus juices, chili peppers, cilantro, avocado, tomato, house-made wontons 14.

Chilled Peel & Eat Florida Shrimp Half-pound, spicy or not, cocktail sauce 13.

SMALL PLATES

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

Fried Calamari, Providence-style Sweet red & green peppers, with tomato gravy 11.

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

Grilled Octopus Chimichurri sauce, chopped tomato salad 12.

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

Smoked Fish Dip Rainbow trout, julienne green apples, saltine crackers 10.

PEI Mussels Sautéed with shallots, garlic, white wine, fresh basil, grilled ciabatta 12.

Fried Okra Cornmeal battered, horseradish dipping sauce 6.

SALADS

Shrimp & Avocado Louie Florida Shrimp tossed in remoulade on Bibb lettuce, Campari tomatoes, cucumbers, vinaigrette dressing 15.

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

Greek Salad Kalamata olives, feta, Campari tomatoes, cucumbers, red peppers, spring mix, creamy vinaigrette dressing 11.

Gulf Coast Salad Florida shrimp on tomatoes, red onions, green beans, bacon, avocado, hard-boiled egg, romaine and spring mix, coarsely chopped, vinaigrette dressing 14.

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 Fresh Atlantic cod, Florida shrimp, scallops, garlic butter, parsley potatoes, smothered tomatoes & okra 21.

Florida Shrimp & Creamy Cheese Grits with Tasso ham gravy 17.

Pecan-Crusted Rainbow Trout southern green beans, parsley new potatoes 23.

Buttermilk Pan Fried Chicken Springer Mountain Farms breast of chicken, creamy cheese grits, collard greens, Tasso ham gravy 17.

Grilled Hanger Steak with salad of Campari tomatoes & Bibb lettuce, French fries 21.

Linguini with White Clam Sauce Chopped cherrystone clams, white wine, garlic, crushed red pepper, basil 19.

LA Gumbo with Florida shrimp, crawfish, andouille, okra, tomatoes, poblanos and cilantro-lime rice 18.

Grilled Atlantic Salmon Herb butter, southern green beans, parsley new potatoes 23.

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

BETWEEN BREAD

Ale-Battered Fried Fish Sandwich Fresh Atlantic cod, toasted brioche bun, dill-caper tartar sauce, tomatoes, lettuce, fries 14.
(or substitute today's catch at market)

Florida Shrimp or Gulf Oyster Po' Boy "Fully dressed" with remoulade, lettuce and tomato, Leidenheimer's French bread from New Orleans, fries 14.

The Reel Burger Creekstone Farms, all-natural beef, brioche bun, tomato bacon jam, aged Gouda, Bibb lettuce, garlic aioli, fries 15.

Baja-Style Fish Tacos Grilled or blackened fresh Atlantic cod, with pineapple salsa, jalapeño lime mayo, flour or corn tortillas and cilantro-lime rice 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 19.

Scallops 19.

Oysters 19.

Fish Filet 17.

Combo of Two 21.

Combo of Three 23.

BLACKBOARD SPECIALS AVAILABLE DAILY.

Please ask about our fresh local catch and chef's daily features.

SIDES

~ Creamy cheese grits 5.

~ Parsley new potatoes 5.

~ Collard greens, smoked bacon onion broth 6.

~ French fries 4.

~ Smothered tomatoes & okra 5.

~ Southern green beans, smoked bacon onion broth 6.

~ Sweet dill coastal coleslaw 4.

~ Seasonal vegetable, steamed or sautéed 5.

