



## STARTERS

Charleston She Crab Soup .....	8
Crab Cake .....	15
lemon dill aioli	
Pimento Cheese .....	8
ritz crackers, house pickles	
Homemade Crab Dip .....	14
ritz crackers	
Southern Tomato Pie .....	10
Fried Green Tomatoes .....	9
stone ground grits, pimento cheese, red pepper jam	
Romaine Salad .....	9
cucumber, tomatoes, onion, cheddar cheese, croutons, ranch	
Arugula Salad .....	10
strawberries, pecans, baby heirloom tomatoes, goat cheese rosé vinaigrette	
Caesar Salad .....	9
romaine, parmesan, croutons, classic caesar dressing	

Add Chicken \$7, Shrimp \$9, Fried Oysters \$14  
Crab Cake \$14

## SANDWICHES

*Sandwiches served with chips, substitute different side for \$1*

Crispy Fish Sandwich .....	15
crispy fried flounder, southern slaw, lemon dill aioli, tomato lettuce, brioche	
Buttermilk Fried Chicken Sandwich .....	14
swiss, bacon, lettuce, tomato, honey mustard, brioche	
Burger .....	15
pimento cheese, bacon, tomato, lettuce, brioche	
Crispy Chicken Wrap .....	15
fried chicken, hot sauce, blue cheese aioli, lettuce, tomato	
Reuben .....	17
corned beef, swiss, sauerkraut, reuben dressing, rye bread	
Crab Cake Sandwich .....	19
lettuce, fried green tomato, lemon dill aioli, brioche	
Shrimp Salad Roll .....	15
chilled shrimp salad, lettuce, tomato	
Fried Shrimp Po'Boy .....	15
remoulade, lettuce, tomato, <i>substitute oysters add \$4</i>	
Grilled Shrimp Wrap .....	19
goat cheese, remoulade, lettuce, tomato	

## SIDES

Side .....	5
Side Plate (choose 3 sides) .....	13
Charleston Red Rice   Chips	
Stone Ground Grits   Pimento Cheese Grits	
Collard Greens   Fries   Southern Slaw	
Mac & Cheese   Fried Okra   Side Salad	

## SEAFOOD PLATTERS

*Platters served with two sides*

Fried Shrimp .....	19
Blackened Shrimp .....	19
Grilled Shrimp .....	19
Fried Flounder .....	19
Fried Oysters .....	24
Crab Cakes.....	24
Fried Shrimp & Fish .....	26
Fried Shrimp, Fish, & Oyster .....	33
Fried Shrimp, Fish, & Crabcake .....	33

## ENTREES

Shrimp & Grits .....	21
shrimp, stone ground grits, red eye gravy, bacon, chives	
Jambalaya .....	21
shrimp, chicken, andouille sausage, bell peppers, sweet onions, red rice, creole butter	
Fried Chicken Plate .....	15
3 pieces, choose two sides	
Meatloaf Plate .....	15
mac & cheese, collard greens, sriracha BBQ sauce	
Fish & Grits .....	20
fried flounder, pimento cheese grits, red pepper jam	



## COCKTAILS

Rum Punch .....8

coconut rum, spiced rum, ginger beer, pineapple, orange juice

Tropical Margarita .....8

tequila, fresh sour mix, pineapple, orange

Sweet Tea Mojito .....8

Firefly Sweet Tea Vodka, muddled mint, lemon, simple syrup

Classic Mojito .....8

rum, muddled mint, lime, simple syrup

Peach Sangria.....8

Firefly Peach Moonshine, sparkling wine, cherry, orange

Strawberry Mule .....8

Firefly Strawberry Moonshine, Ginger Beer, Lime

Frosé .....6

Pomegranate Mimosa .....5

Mimosa .....4

## HAPPY HOUR

Monday—Friday 4pm to 7pm

## BUBBLES

Segura Viudas Brut Rose Spain 1.87ml .....7

full of cherry fruit and light acidity

Avissi Prosecco Italy .....8 gl .....29 bt

green apple and ripe pear

Chandon Brut California .....49

ripe red berries, sweet spices and pepper

## WHITES

Sea Sun Chardonnay California ....8 gl .....29 bt

creamy with lemon, cinnamon, and oak

Justin Sauvignon Blanc California ...10 gl .....39 bt

ripe lemon, green apple, and peach

Barone Fini Pinot Grigio Italy .....8 gl .....29 bt

honeydew, melon, and ripe apples

Dry Creek Chenin Blanc California .....29

meyer lemon, cucumber, and white tea

Louis Latour Ardeche Chardonnay .....29

green apple, honey and almond

Kim Crawford Sauvignon Blanc NZ .....36

ripe tropical fruit, passion fruit, melon & grapefruit

Ferrari-Carano Fumé Blanc California .....36

grapefruit, peach, melon, and floral

Rodney Strong Chardonnay California .....42

fresh tropical fruit, touch of spice, and vanilla

## ROSE

Chateau St Jean "Bijou" California .... 8 gl .... 29 bt

fresh red berries, citrus fruit, and floral

Meiomi California .....39

floral aromas, cranberry, watermelon & strawberry

Fleurs de Prairie Languedoc .....41

strawberry, rose petals, and herbs

## REDS

Louis Latour Pinot Noir France .....8 gl .....29 bt

fruit forward, soft tannins, silky

Josh Cellars Cabernet California .....10 gl ...39 bt

dark fruit, cinnamon, clove, and oak

Biltmore Merlot North Carolina .....27

black cherry, plum, and berries

Campo Viejo Tempranillo Spain .....27

ripe red fruit, spices, and vanilla

Terrazas Malbec Argentina .....27

bright red fruit and intensely floral

Maggio Family Zinfandel California .....28

blackberry, raspberry, and spicy oak

Skyfall Merlot Washington .....42

plum, vanilla, cherry, and leather

Acrobat Pinot Noir Oregon .....45

bing cherry, raspberry, cinnamon and spice

Juggernaut Cabernet California .....45

black currants, licorice, and vanilla

## DRAFT

Wicked Weed .....7

Low Tide .....7

Sierra Nevada .....7

Holy City .....7

Dos XX Amber .....5

Narragansett Lager .....5

## BEER

Budwieser.....4

Bud Light .....4

Miller Lite .....4

Michelob Ultra .....4

Yuengling .....4

Catawba Wt Zombie .....6

## FAMILY MEAL

Serves 4 people .....69

Chicken, Fried Shrimp

Fried Flounder, Meatloaf

Pimento Cheese and Ritz

Choose 3 pints of sides