

MONDAY-THURSDAY 3P-6P AVAILABLE AT BAR ONLY PLEASE (DINE IN ONLY)



RAW OYSTERS

SLL CHEF'S CHOICE RAW OYSTERS*

SOLD IN 6 OR 12

SERVED WITH:
HOUSE COCKTAIL
MIGNONETTE
CHARRED LEMON
HORSERADISH

SOCIAL PLATES

\$6 TIL 6

SEAFOOD CHOWDER CUP

applewood bacon - potato - clam - cream white wine - ranch oyster crackers carrots - thyme - shrimp

CHITTY-CHITTY SHRIMP
viet slaw** - toasted sesame - sriracha aioli

SHRIMP ON THE ROCKS (5) cocktail & charred lemon

MINI SHRIMP & GRITS smoked gouda grits – shallot- tasso ham charred lemon - tomato chutney

BLOODY CALA-MARY 2 marinated calamari - banana pepper n jalapeño - w/ mini bloody mary shot (no booze)

SOB MUSSELS

butter - white wine - garlic house croutons - charred lemon charred cherry tomato - butter served w/ garlic french bread

FRIED GREEN TOMATOES queso fresco - chipotle cream candied jalapeño jam - pickled onions (vegetarian upon request)

HUSH PUPPERS (6) jalapeño – onion – spiced honey butter

FLIGHT OF EGG (6)
2 each of 3 different deviled egg styles
no substitutions

DRINKS

SELECT WINE \$6

SELECT COCKTAILS \$7

1/2 PRICE DOMESTIC DRAFTS

* THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED EATS, POLTURY. SEAFOOD. SHELLFISH. OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS

VR15 4.20

SOIN US FOR OUR
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