



OYSTERS

SOUTHERN BELLE OYSTER SHOOTER*
Infused vodka, spicy shooter sauce
A great way to start the Oyster
House experience! 3

OYSTER WRAP
Fried oysters wrapped in bibb
lettuce, cilantro-cucumber slaw,
ginger soy 13

CEDAR PLANK OYSTERS
Garlic butter, bread crumbs, parmesan
cheese, fire roasted on a cedar plank 13

RAW BAR

OYSTERS ON THE 1/2 SHELL*
CHEF'S DAILY SELECTION
over ice with cocktail sauce
and mignonette MKT

CLAMS ON THE 1/2 SHELL*
Over ice, cocktail sauce, mignonette MKT

SEAFOOD CEVICHE*
Selection of fish and shellfish marinated
in citrus juices, mint, cilantro, fennel,
tomato, onion, cucumber, peppers 13

SASHIMI TUNA STACK*
Diced Sashimi tuna, cucumber, sesame
seeds, avocado, ginger soy glaze,
wasabi cream sauce 14

STATE STREET SEAFOOD TOWER*
18 oysters, 8 shrimp, seafood ceviche,
Alaskan snow crab legs, on an ice bed 54

MARKET STREET SEAFOOD TOWER*
24 oysters, seafood ceviche, Alaskan snow crab legs,
12 shrimp, lobster tail, on an ice bed 86

OYSTER SLIDERS
Fried oysters, Asian slaw,
Sriracha ranch, toasted bun 11

BUFFALO OYSTERS
Crispy oysters tossed in a spicy Buffalo
sauce, house ranch 12

OYSTERS LOWCOUNTRY
Fried oysters over house pork sausage, corn,
Old Bay seasoning, garlic aioli 13

OYSTERS ROCKEFELLER*
Traditional style - Baked oysters, parsley,
celery, scallions, olive oil, and capers 14

SHAREABLES

PRALINE HUSHPUPIES
Golden brown hush puppies, Charleston
praline butter 5

PIMENTO CHEESE FRITTERS
Fried pimento cheese, pablano-
avacado ranch 7

GARLIC MUSSELS*
Sautéed in white wine garlic sauce,
scallions, parsley 12

CRISPY CALAMARI
Fried, tossed with banana peppers,
garlic aioli 10

PEEL'N EAT SHRIMP
Chilled shrimp with house made
cocktail sauce 12

BACON WRAPPED STUFFED SHRIMP*
Butterflied, stuffed with Carolina deviled
crab, wrapped in applewood smoked
bacon, deep fried 13

LOBSTER TAIL COCKTAIL
Chilled, drawn butter, cocktail sauce 14

SOUPS + SALADS

MARKET STREET OYSTER STEW
Cream based, butter, applewood smoked
bacon, fresh cracked pepper,
toast points 11

CHARLESTON SHE CRAB SOUP
A Charleston original with a rich, creamy
blend of blue crab and crab roe,
finished with dry sherry 7

SEASONAL HOUSE SALAD
Sweet tea vinaigrette 5

SOUTH CITY WEDGE
Bibb lettuce wedge, cherry tomatoes,
applewood smoked bacon,
blue cheese dressing 8.5

GRILLED CHICKEN SALAD
Mixed lettuce, cucumbers, onions,
tomatoes, sweet tea vinaigrette 13

OYSTER SALAD
Fried oysters, mixed greens, tomatoes,
pimento cheese fritter, applewood
smoked bacon, white balsamic 14

CHEF'S SIGNATURES

SHRIMP & GRITS

Sautéed shrimp, tasso gravy 21

GRILLED CHICKEN

Topped with fig-sweet onion & rosemary sauce, roasted potatoes, grilled asparagus 17

CEDAR PLANK SALMON*

Topped with rosemary garlic butter, brussels sprouts, grits 23

SEA SCALLOPS*

Pan seared, white wine garlic sauce, grits, grilled asparagus 24

CENTER CUT 8oz. RIBEYE FILET*

Certified Angus Beef, flame-grilled, melted rosemary garlic butter, roasted potatoes, grilled asparagus 29

SEAFOOD CASSEROLE

Baked shrimp, scallops, crabmeat, lobster cheese sauce, with brussels sprouts & grilled corn 22

ALASKAN SNOW CRAB LEGS

Steamed, grilled corn on the cob 27

LUMP CRAB CAKES

Pan seared, sweet corn arugula, remoulade sauce, grits, fried okra 23

LOWCOUNTRY SHRIMP BOIL

Shrimp, smoked sausage, roasted potatoes, Old Bay seasoning, cocktail sauce 19

SHRIMP LINGUINE

Saffron cream sauce, leeks, herbs, crispy garlic 21

BROILED LOBSTER TAILS

White wine garlic sauce, grilled asparagus, red rice 28

IVAN'S STEAMPOT*

A bountiful array of mussels, oysters, clams, shrimp, Alaskan snow crab legs, smoked sausage, grilled corn on the cob 36

HAND HELDS

choice of one side

HOLY CITY BURGER*

Certified Angus Beef, brioche bun, lettuce, tomato 12

S.O.B. BURGER*

Certified Angus Beef, brioche bun, lettuce, tomato, applewood smoked bacon, pimento cheese 14.5

BLACKENED GROUPER SANDWICH

Tartar sauce, lettuce, tomato brioche bun 15

LOBSTER ROLL

Lobster mixed with mayo, celery, scallions, brioche bun, lettuce 24

DAILY MARKET*

We will inform you of Chef's preparation of today's fresh market selection. MKT

ACCESSORIES

Add to any meal

FRIED OYSTERS 10

FRIED OR GRILLED SHRIMP 8

FRIED OR GRILLED CHICKEN 6

CRAB CAKE 11

SOUTHERN FRIED

choice of two sides

SHRIMP PLATTER 19

GROUPER FILLET 19

SELECT OYSTERS 22

SEA SCALLOPS 23

HOUSE SEAFOOD PLATTER 25

(any three of the above)

SIDES 4

FRIES • FRIED OKRA • COLE SLAW

RED RICE • GRITS

ROASTED POTATOES

GRILLED CORN ON THE COB

GRILLED ASPARAGUS

BRUSSELS SPROUTS

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.