OYSTERS ON THE HALF SHELL*  
East Coast Oysters with Classic  
Accompaniments  
HALF DOZEN  18  
DOZEN  36  
EDAMAME HUMMUS  14  
Roasted Vegetables, Pita Bread  
CRISPY BRUSSELS SPROUTS  14  
Cotija Cheese, Salt and Pepper, Pickled Red Onions  
LOADED FRIES  15  
Queso Fresco, Cilantro, Chives, Harissa Spice, Garlic  
CALYPSO CHIPS & DIPS  16  
Plantain, Taro & Sweet Potato Chips Dip Trio Mango Tomatillo Salsa, Spicy Avocado, & Peruvian Black Bean  
CHICKEN WINGS  18  
Jerk Sauce, Chili Lime Ranch  
CRISPY PIÑA COLADA SHRIMP*  22  
Creamy Vegetable Slaw, Sweet & Sour Sauce  
WARM BLUE CRAB DIP  32  
Butter Crackers  
CITRUS SALAD  14  
Mixed Greens, Shaved Vegetables, Avocado, Citrus Fruit, Golden Raisins, Hazelnuts, Queso Fresco, with Lemon-Mango Vinaigrette  
Add Protein: Shrimp, Tuna, Jerk Chicken  10 | 10 | 6  
CARIBBEAN RICE BOWL  18  
Rice, Turmeric, Seasonal Vegetables, Black Beans, Avocado, Mango Salsa, with Cilantro Ranch  
Add Protein: Shrimp, Tuna, Jerk Chicken  10 | 10 | 6  
SMASH BURGER  22  
Cheddar, Lettuce, Tomato, Pickled Red Onion, Signature Sauce, Potato Bun, with side Harissa Spice Fries  
MARKET CATCH FISH SANDWICH  28  
Seared Market Fish, Comeback Sauce, Caribbean Slaw, Potato Bun, with side Cucumber Salad  
LOBSTER ROLL  32  
Maine Lobster, Lemon, Brioche, Chips  
LUAU PIE  12  
Coffee Ice Cream, Wet Devils Food, Chocolate Sorbet, Macadamia, Oreo Crunch, Toasted Meringue  
TROPICAL SORBET BOWL  16  
Dragon Fruit Pineapple Sorbet, Coconut Whip, Raspberry Gelée, Fruit, and Rum Cake Served in a Dragon Fruit Bowl  

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
COCKTAILS

DEWBERRY DAQUIRI
Plantation Pineapple Rum, Lime, Fino Sherry

MAI TAI
Barbancourt 8 year Rum, Batavia Arrack, Demerara Sugar, Lime, Orgeat
Contains Almond

MONKEY BUSINESS
Ten to One White Rum, Four Roses Bourbon, Banana Liqueur, Daysie Coconut Almond Syrup, Blue Curacao

GARDEN MOJITO
Tito’s, St. Germain, St. George Basil Eau De Vie, Mint, Lime

PURPLE RAIN
Tito’s, Lavender Syrup, Lemon, Sparkling Water

GOLD RUSH
Empress Gin, Lemon Bar Syrup, Cinnamon, Gold

CC SOUR
Beyond Tropical Gin, Disaronno Amaretto, Passion Fruit, Lime

SPICY COCONUT MARGARITA
Espolòn Blanco, Coconut Milk, Lime Juice, Cointreau, Daysie Madagascar Vanilla Syrup & Red Clay Spicy Margarita Salt

LONG-TIME LISTENER
Espolòn Reposado Tequila, Dry Curacao, Lemon Bar Syrup, St. Germain, Peychaud’s Bitters

SMOKE SCREEN
Dos Hombre Mezcal, Banana Liqueur, Aperol Lime

TROPICALITCH
Four Rose’s Bourbon, Overproof Rum, Passion Fruit, Dry Curacao, Back Scratcher

CITRUS SPRITZ
Blended Chandon, Valencia Orange Bitters Blend

NIGHT OWL
Tito’s, Cold Brew, Cinnamon, Oat Milk, Spiked Whipped Cream

COCONUT CHAMPAGNE POPSICLE
24
Coconut Water Popsicle, Prickly Pear, Fresh Orange Supremes, & Spiced Poached Pear, Glass of Tempus III Cava
Popsicle Only - 10

ZERO PROOF

DEWBERRY TEA SPRITZ
Proprietary Tea Blend, Lemon, Sparkling Mineral Water, Agave

CHERRY LIMEADE
Luxardo Maraschino Cherry, Cinnamon, Lime

WINE

SPARKLING

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempus III Cava “Methode Champenoise”</td>
<td>18</td>
<td>72</td>
</tr>
<tr>
<td>Charles Heidsieck Brut Reserve, NV</td>
<td>24</td>
<td>96</td>
</tr>
<tr>
<td>Moët &amp; Chandon Impérial Brut, Épernay, NV</td>
<td>25</td>
<td>100</td>
</tr>
<tr>
<td>Dom Pérignon Epernay, 2010</td>
<td>485</td>
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WHITE

<table>
<thead>
<tr>
<th>Beverage</th>
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<tbody>
<tr>
<td>Pinot Gris Voix De la Vigne, Dundee Hills, 2021</td>
<td>18</td>
<td>72</td>
</tr>
<tr>
<td>Sauvignon Blanc Misty Cove, Marlborough, New Zealand, 2021</td>
<td>18</td>
<td>72</td>
</tr>
<tr>
<td>Txakoli OTX, Bodegas, Spain, 2021</td>
<td>18</td>
<td>72</td>
</tr>
<tr>
<td>Orange Chardonnay Deux Punx, Napa, CA 2021</td>
<td>20</td>
<td>80</td>
</tr>
<tr>
<td>*Unfined, Unfiltered</td>
<td></td>
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<tr>
<td>Chenin Blanc Mary Taylor Anjou Blanc, Anjou France, 2020</td>
<td>85</td>
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</tr>
<tr>
<td>Chardonnay Shafer “Red Shoulder Ranch”, Napa Valley, CA, 2021</td>
<td>175</td>
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ROSE

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<tr>
<th>Beverage</th>
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<tbody>
<tr>
<td>Vaporetto Prosecco Rose Veneta, Italy, NV</td>
<td>18</td>
<td>72</td>
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<tr>
<td>Domaine de L’Olivette Bandol AOC, Bandol, France, 2022</td>
<td>18</td>
<td>72</td>
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RED

<table>
<thead>
<tr>
<th>Beverage</th>
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<tbody>
<tr>
<td>Pinot Noir Favelist 774, Santa Barbara, CA, 2021</td>
<td>18</td>
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<tr>
<td>Cabernet Sauvignon Emblem, Napa Valley, 2018</td>
<td>20</td>
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<tr>
<td>Cabernet Franc Lieu Dit, Santa Ynez, CA, 2020</td>
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<tr>
<td>Red Blend Purtatori, Les Garrigues, Spain, 2018</td>
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<tr>
<td><em>Blend of: Cariñena, Garnacha, Syrah</em></td>
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<tr>
<td>Cabernet Sauvignon Fisher Vineyards “Coach Insignia”, Napa Valley, CA, 2018</td>
<td>380</td>
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BEER

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<thead>
<tr>
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<tbody>
<tr>
<td>Witbier Westbrook White Thai, Mt. Pleasant, SC, 5% abv</td>
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<tr>
<td>Blonde Ale Cooper River Brewing Company, Charleston, SC, 4.1% abv</td>
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<tr>
<td>Pilsner Munkt Pils, Charleston, SC, 5.1% abv</td>
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<tr>
<td>IPA Bound By Time, Edmunds Oast Brewing Co, Charleston, SC, 7% abv</td>
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<tr>
<td>Hard Kombucha Sicilian Lemon, Bevi Bene Brewing Co, Charleston SC, 5.1% abv</td>
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</tr>
<tr>
<td>Cider Last Light, Artifact Cider Project, Cambridge, MA, 4.2% abv</td>
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SOFT DRINKS

<table>
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<tr>
<th>Beverage</th>
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<tbody>
<tr>
<td>Coca-Cola, Diet Coke, Sprite, Ginger Ale</td>
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<td></td>
</tr>
<tr>
<td>Blenheim Ginger Ale (Spicy)</td>
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