FOOD

**OYSTERS ON THE HALF SHELL**
- East Coast Oysters with Classic
  - Half Dozen: $18
  - Dozen: $36
  - Accompaniments:
    - 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

**CARIBBEAN RICE BOWL**
- Rice, Turmeric, Seasonal Vegetables, Black Beans, Avocado, Mango Salsa, with Cilantro Ranch
  - Add Protein: Shrimp, Tuna, Jerk Chicken

**SMASH BURGER**
- Cheddar, Lettuce, Tomato, Pickled Red Onion, Signature Sauce, Potato Bun, with side Harissa Spice Fries

**MARKET CATCH FISH SANDWICH**
- Seared Market Fish, Comeback Sauce, Caribbean Slaw, Potato Bun, with side Cucumber Salad

**LOBSTER ROLL**
- Maine Lobster, Lemon, Brioche, Chips

**LUAU PIE**
- Coffee Ice Cream, Wet Devils Food, Chocolate Sorbet, Macadamia, Oreo Crunch, Toasted Meringue

**STICKY TOFFEE PUDDING**
- Sponge Cake, Spiced Cream Cheese Ice Cream, Rum Caramel, Candied Orange, Pepita Brittle

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*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

**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**
Espolon Blanco, Coconut Milk, Lime Juice, Cointreau, Daysie Madagascar Vanilla Syrup & Red Clay Spicy Margarita Salt

**Long-Time Listener**
Espolon Reposado Tequila, Dry Curacao, Lemon Bar Syrup, St. Germain, Peychaud’s Bitters

**Smoke Screen**
Dos Hombre Mezcal, Banana Liqueur, Aperol Lime

**Tropical Itch**
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

**Hot Chai**
La Gritona Tequila, Oat Milk Masala Chai

**Wine**

**Sparkling**

<table>
<thead>
<tr>
<th>Wine</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>
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<tr>
<td>Moët &amp; Chandon Impérial Brut, Épernay, NV</td>
<td>25</td>
<td>100</td>
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<tr>
<td>Dom Pérignon 2010</td>
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**White**

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Pinot Gris Voix De la Vigne, Dundee Hills, 2021</td>
<td>18</td>
<td>72</td>
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<tr>
<td>Sauvignon Blanc Misty Cove, Marlborough, New Zealand, 2021</td>
<td>18</td>
<td>72</td>
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<tr>
<td>Txakoli OTX, Bodega, Spain, 2021</td>
<td>18</td>
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<tr>
<td>Chardonnay Sandhi, Central Coast, 2021</td>
<td>20</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>
<td>Chardonnay Shafer “Red Shoulder Ranch”, Napa Valley, CA, 2021</td>
<td>175</td>
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**Rosé**

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<tbody>
<tr>
<td>Vaporetto 921 Rose Prosecco Veneta, Italy, NV</td>
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<tr>
<td>Domaine de L’Olivette Bandol AOC, Bandol, France, 2022</td>
<td>18</td>
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**Red**

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<tbody>
<tr>
<td>Pinot Noir Presqu’ile, Santa Barbara, CA, 2022</td>
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<tr>
<td>Cabernet Sauvignon Emblem, Napa Valley, 2018</td>
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<tr>
<td>Cabernet Franc Lieu Dit, Santa Ynez, CA, 2020</td>
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<tr>
<td>Red Blend Purgatori, Les Garrigues, Spain, 2018</td>
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<tr>
<td>Blend of: Carinena, Garnacha, Syrah</td>
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<tr>
<td>Cabernet Sauvignon Fisher Vineyards “Coach Insignia”, Napa Valley, CA, 2016</td>
<td>380</td>
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**Beer**

**Witbier**
Westbrook White Thai, Mt. Pleasant, SC, 5% abv

**Blonde Ale**
Cooper River Brewing Company, Charleston, SC, 4.1% abv

**Pilsner**
Munktie Pils, Charleston, SC, 5.1% abv

**IPA**
Bound By Time, Edmonds Oast Brewing Co, Charleston, SC, 7% abv

**Hard Kombucha**
Seasonal, Bevi Bene Brewing Co, Charleston SC, 5.1% abv

**Cider**
Last Light, Artifact Cider Project, Cambridge, MA, 4.2% abv

**Soft Drinks**

**Coca-Cola**, **Diet Coke**, **Sprite**, **Ginger Ale**

**Blenheim Ginger Ale (Spicy)**