

SMALL PLATES

PARKER HOUSE ROLLS garlic butter - flaky sea salt	4
HUSH PUPPERS (6) jalapeño - onion - spiced honey butter	7
FRIED GREEN TOMATOES queso fresco - chipotle cream candied jalapeño jam - pickled onions (vegetarian upon request)	10
PIMENTO CHEESE house made pimento cheese dip served w/ peach vidalia hot sauce - celery fried wontons - cucumber slices	10
CHITTY-CHITTY SHRIMP viet slaw** - toasted sesame - sriracha aioli	11

MINI SHRIMP & GRITS smoked gouda grits - scallions tasso ham - charred lemon tomato chutney	10
SHRIMP ON THE ROCKS (5) cocktail sauce & charred lemon	9
BLACKENED BLUE CRAB CLAWS MKT white wine - butter - shallot - cream french bread	
FLIGHT OF EGG (6)* 2 each of 3 different deviled egg styles filled w/ chorizo seasonal - pimento cheese bacon no substitutions	10



@seasideoysterbar seaside oyster bar

APPS

BLOODY CALA-MARY marinated calamari - banana pepper - jalapeño w/ mini bloody mary shot (no booze)	13
CAJUN FRIED RICE andouille sausage - shrimp - ginger - sriracha aioli sesamee seeds - green onion - sriracha onion - korean chili thread	14
SOB WINGS (8) mild - medium - hot - lemon pepper - SOB hot sauce served w/ celery & herbed ranch or bleu cheese fries: +4	14
OLD BAY P&E SHRIMP ½ pound hot or cold - charred lemon - house cocktail	16
TUNA TARTARE* marinated ahi tuna* - avocado - citrus ponzu watermelon radish - ginger dressing** - sriracha sesame seeds	15

SOB MUSSELS white wine - garlic - house croutons - charred lemon charred cherry tomato - french bread	13
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NOLA STYLE BBQ SHRIMP thyme - butter - house spice blend french bread - caramelized onion	14
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SEAFOOD POUTINE shrimp - mussels - bacon - prov & smoked gouda cheese seafood chowder - crispy french fries - chives	16
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SMOKED FISH DIP smoked fish of the day - candied jalapeño jam chive - fried wonton chips - sweet drop peppers	15
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AHI TUNA NACHOS* ahi tuna* - fried wontons - unagi - scallion - sriracha seaweed salad - sriracha aioli - sesame seeds - wasabi aioli	18
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ADD TO ANY SALAD sob chicken salad: +4 grilled/fried chicken: +4 grilled shrimp: +6 seared tuna*: +8 blackened redfish: +8

BISQUE, PLEASE! lobster bisque sherry - compound butter herb oil - served w/ grilled french bread extra lobster meat +5	9/15
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SEAFOOD CHOWDER bacon - potato - clam - cream - white wine ranch oyster crackers - carrots - thyme - shrimp	6/12
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COBB SALAD red onion - bleu cheese crumble - sliced boiled egg cucumber - radish - bacon tomato - spring mix - croutons - avocado	17
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TITANIC ICEBERG WEDGE shallot - bacon - heirloom grape tomato - green onion bleu cheese crumble & dressing - balsamic reduction	12/21
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SEA-SAR romaine chopped lettuce - cracked black pepper caesar dressing - house croutons - parmesan cheese	10
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ASIAN CHOP SALAD red & green cabbage - cilantro - carrots - scallion wasabi almonds & peas - red pepper - ginger dressing** chow mein noodles - toasted sesame - spring mix	12
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SOB CHICKEN SALAD SANDWICH croissant - home made chicken salad spring mix - tomato	15
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SOB BURGER* craft blend beef - arugula - bacon jam - brioche SOB smokey burger sauce - provolone - garlic	17
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CRAB CAKE SANDWICH lump cake - tomato - old bay - dijonaise tartar sauce - arugula - buttered brioche	MKT
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YARDBIRD blackened chicken breast - arugula - honey mustard grilled pineapple - brioche - tomato - provolone - sweet ginger soy	15
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LOBSTER ROLL cold: tarragon-cucumber dressing hot: butter - old bay - lemon - chive lotsa lobster: +8	MKT
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PO-BOY fried chicken - tomato - arugula - tartar sauce - french bread served w/ viet slaw** sub: shrimp: +2 oyster: +2 catfish: +2	13
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SHRIMP ROLL chopped shrimp - tarragon-cucumber dressing - butter toasted roll - sob seasoning - dill	15
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ROCKIN FISH TACOS viet slaw** - ginger dressing** - sriracha aioli cucumber - pickled onions - corn/flour tortilla served w/ black beans fried or blackened fish TWO/10 THREE/14 fried or blackened redfish TWO/13 THREE/17	
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FREE WILLY blackened redfish - arugula - sweet ginger soy - tomato honey mustard - brioche - grilled pineapple - provolone	17
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THE MOTHER-CLUCKER fried chicken breast - house pimento cheese peach vidalia hot sauce - applewood bacon buttered brioche	17
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SIDES

sob seasoned fries	grilled seasonal veggies	side pasta
smoked gouda grits	hush puppies	cucumber salad
viet slaw**	house chips	fried or steamed rice
grilled corn	side salad	caramelized onion mash
rosemary red potatoes	black beans	rosemary beef gravy

* THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED EATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS
**VIET SLAW & GINGER DRESSING CONTAIN PEANUTS

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE - A 10% PACKAGING FEE WILL BE ADDED TO ALL TO-GO ORDERS



OYSTERS

RAW OYSTERS*

sold in 6 or 12
market price - daily rotating selection
see server for raw oyster* menu of the day

CHARBROILED OYSTERS

sold in 6 or 12
chef's choice oysters - allow 25 minutes for preparation

ROCKEFELLER

arugula - parm - gouda - shallot - cream - panko

NEW ORLEANS

caramelized onions - chives - queso fresco - bbq seasoning



SEAFOOD TOWER*

serves 2-4 • MKT

chilled snow crab - dozen raw oysters* - smoked fish dip
tuna tartare* - p&e shrimp - chilled lobster - blue crab claws
house cocktail - mignonette - charred lemon

allow *minimum* of 35 minutes for preparation
chef's choice oysters - no substitutions

LAND SPECIALTIES

FINGER LICKIN' FRICKIN' CHICKEN TENDIES THREE/11 FIVE/15
hand breaded, island style marinated chicken tendies
served w/ honey mustard & fries

SOB ALFREDO 15

linguini pasta - sliced bell pepper - butter
alfredo sauce - cajun seasoning - garlic
served w/ side salad & french bread

grilled/fried chicken: +4 grilled shrimp: +6 blackened redfish: +8



BRAISED SHORT RIBS

28

wine braised beef short ribs - thyme - garlic - fried garlic - cabernet
sweet onion - carrots - caramelized onion mashed potatoes
balsamic reduction
served w/ side salad & french bread
(limited amount daily)



AHI TUNA POKE BOWL* 17

sesame seed - spring mix - green onion - avocado
cucumber salad - viet slaw** - garlic chili crisp - white rice
sub salmon*: +2

NOLA PASTA 17

linguini pasta - butter - nola bbq seasoning - charred lemon
thyme - heirloom grape tomato
served w/ side salad & french bread

grilled/fried chicken: +4 grilled shrimp: +6 blackened redfish: +8

ULTIMATE LOW COUNTRY BOIL MKT

shrimp - crawfish - potato - corn - mushroom
boiled egg - smoked sausage - mussels - lemon

choose flavor: garlic butter - old bay - nola bbq style - sob mix

HOGTOWN BAYOU SEAFOOD & GRITS

smoked gouda grits - green onions - tasso ham
charred lemon - tomato chutney
fried catfish: 18 blackened shrimp: 20 blackened redfish: 23

BLACKENED REDFISH 28

pan fried grit cake - asian slaw - cajun cream sauce
rosemary red potatoes - charred lemon
served w/ side salad

HAWT CHICKEN & WAFFLE 18

brined fried chicken - hot honey
bacon jam - buttermilk waffle - green onion
spiced honey butter - smoked gouda grits

ASIAN GLAZED BLACKENED CHICKEN 20

toasted sesame seeds - sweet soy ginger - charred orange
crisp garlic - over bed of seasonal veggies
served w/ side salad & white rice

CATFISH PLATE 20

crispy cornmeal breaded filets - tartar sauce
served w/ slaw, fries & hush puppers

SNOW CRAB BY THE POUND/MKT

your choice: nola style bbq - garlic butter - steamed
served w/ corn & red potatoes

ASIAN GLAZED SALMON 23

crisp garlic - sweet soy ginger - charred orange
toasted sesame seeds - over bed of seasonal veggies
served w/ side salad & white rice

SOB PLATTER

shrimp - oysters - calamari - catfish - chicken tenders
choose one: 23 two: 26 three: 29
served w/ hush puppers, viet slaw**, & fries or side salad
your choice: fried or blackened
(calamari & oysters fried only)

FISH & CHIPS & CHIPS 20

3 pieces of beer battered COD
served w/ fries & house chips - tartar sauce & malt vinegar

SEASIDE SPECIALTIES

SEAFOOD BLOODY MARYS

SERVED W/ CELERY, OLIVES, PICKLES, PEPPERONCINI PEPPER
& CHARRED LEMON. SPICY UPON REQUEST.

DAVEY JONES' LOCKER* 60

32 oz mason jar - hush puppers - p&e shrimp
bacon - slim jim - boiled egg - chicken wing
1/2 lobster tail - lobster claw
1 cluster of snow crab legs
1/2 dozen chef's choice raw oysters*

LEONARDO DA'PINCHY* 110

32 oz mason jar - hush puppers - p&e shrimp
bacon - slim jim - boiled egg - chicken wings
lobster tail - lobster claws - 2 clusters of crab legs
dozen chef's choice raw oysters*



DELECTABLE DESSERTS

KEY LIME PIE 7

a slice of our key lime pie
topped w/ whipped cream, lime slice
& drizzled raspberry

SALTED CARAMEL APPLE PIE 8

slice of warm apple pie
topped with salted caramel, candied pecans
& served w/ a scoop of vanilla ice cream

WARM BROWNIE & ICE CREAM 7

warm brownie served w/vanilla ice cream
& caramel drizzle

FRIED OREOS 6

6 deep fried oreos dusted
w/ powdered sugar

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