

SOUPS & GREENS

APPS

SMALL PLATES

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

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



@seasideoysterbar seaside oyster bar

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

SOB MUSSELS	13
white wine - garlic - house croutons - charred lemon	
charred cherry tomato - french bread	

NOLA STYLE BBQ SHRIMP	14
thyme - butter - house spice blend	
french bread - caramelized onion	

SEAFOOD POUTINE	16
shrimp - mussels - bacon - prov & smoked gouda cheese	
seafood chowder - crispy french fries - chives	

SMOKED FISH DIP	15
smoked fish of the day - candied jalapeño jam	
chive - fried wonton chips - sweet drop peppers	

AHI TUNA NACHOS*	18
ahi tuna* - fried wontons - unagi - scallion - sriracha	
seaweed salad - sriracha aioli - sesame seeds - wasabi aioli	

ADD TO ANY SALAD sob chicken salad: +4 grilled/fried chicken: +4 grilled shrimp: +6 seared tuna*: +8 blackened redfish: +8

BISQUE, PLEASE!	9/15
lobster bisque sherry - compound butter	
herb oil - served w/ grilled french bread	
extra lobster meat +5	
COBB SALAD	17
red onion - bleu cheese crumble - sliced boiled egg	
cucumber - radish - bacon	
tomato - spring mix - croutons - avocado	

SEA-SAR	10
romaine chopped lettuce - cracked black pepper	
caesar dressing - house croutons - parmesan cheese	

SOB CHICKEN SALAD SANDWICH	15
croissant - home made chicken salad	
spring mix -tomato	

CRAB CAKE SANDWICH	MKT
lump cake - tomato - old bay - dijonaise	
tartar sauce - arugula - buttered brioche	

LOBSTER ROLL	MKT
cold: tarragon-cucumber dressing	
hot: butter - old bay - lemon - chive	
lotsa lobstah: +8	

SHRIMP ROLL	15
chopped shrimp - tarragon-cucumber dressing - butter	
toasted roll - sob seasoning - dill	

FREE WILLY	17
blackened redfish - arugula - sweet ginger soy - tomato	
honey mustard - brioche - grilled pineapple - provolone	

THE MOTHER-CLUCKER	17
fried chicken breast - house pimento cheese	
peach vidalia hot sauce - applewood bacon	
buttered brioche	

SEAFOOD CHOWDER	6/12
bacon - potato - clam - cream - white wine	
ranch oyster crackers - carrots - thyme - shrimp	

TITANIC ICEBERG WEDGE	12/21
shallot - bacon - heirloom grape tomato - green onion	
bleu cheese crumble & dressing - balsamic reduction	

ASIAN CHOP SALAD	12
red & green cabbage - cilantro - carrots - scallion	
wasabi almonds & peas - red pepper - ginger dressing**	
chow mein noodles - toasted sesame - spring mix	

SOB BURGER*	17
craft blend beef - arugula - bacon jam - brioche	
SOB smokey burger sauce - provolone - garlic	

YARDBIRD	15
blackened chicken breast - arugula - honey mustard	
grilled pineapple - brioche - tomato - provolone - sweet ginger soy	

PO-BOY	13
fried chicken - tomato - arugula - tartar sauce - french bread	
served w/ viet slaw**	
sub: shrimp: +2 oyster: +2 catfish: +2	

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

SIDE

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

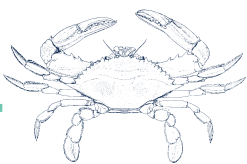
OYSTERS

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

CATFISH PLATE 20
crispy cornmeal breaded filets - tartar sauce
served w/ slaw, fries & hush puppers

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

SNOW CRAB BY THE POUND/MKT
your choice: nola style bbq - garlic butter - steamed
served w/ corn & red potatoes

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

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

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

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)

BLACKENED REDFISH 28
pan fried grit cake - asian slaw - cajun cream sauce
rosemary red potatoes - charred lemon
served w/ side salad

FISH & CHIPS & CHIPS 20
3 pieces of beer battered COD
served w/ fries & house chips - tartar sauce & malt vinegar

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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