

**SMALL PLATES**

- HUSH PUPPERS (6)** 7  
jalapeño - onion - spiced honey butter
- CHITTY-CHITTY SHRIMP** 11  
viet slaw\*\* - toasted sesame - sriracha aioli
- FRIED GREEN TOMATOES** 10  
queso fresco - chipotle cream  
candied jalapeño jam - pickled onions  
(vegetarian upon request)
- MINI SHRIMP & GRITS** 10  
smoked gouda grits - scallion  
tasso ham - charred lemon  
tomato chutney

- MINI CROISSANTS** 11  
candied pecans - spiced honey butter  
mike's hot honey

- SEAFOOD POUTINE** 10  
shrimp - mussels - bacon - prov &  
smoked gouda - seafood chowder  
crispy french fries - chives

- PIMENTO CHEESE** 10  
house made pimento cheese dip  
served w/ peach vidalia hot sauce  
celer - fried wontons - cucumber  
slices

- SHRIMP ON THE ROCKS (5)** 9  
cocktail sauce & charred lemon



@seasideoysterbar seaside oyster bar

**APPS**

- TUNA TARTARE\*** 15  
marinated ahi tuna\* - avocado - citrus ponzu  
watermelon radish - ginger dressing\*\* - sriracha

- SMOKED FISH DIP** 14  
smoked fish of the day - candied jalapeño jam  
chive - fried wonton chips - sweet drop peppers

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

- CAJUN FRIED RICE** 14  
andouille sausage - shrimp - ginger - sriracha aioli  
sesamee seeds - green onion - sriracha  
onion - korean chili thread

- BLOODY CALA-MARY** 3  
marinated calamari - banana pepper - jalapeño  
w/ mini bloody mary shot (no booze) - tartar sauce

- NOLA STYLE BBQ SHRIMP** 13  
thyme - butter - house spice blend  
grilled french bread - caramelized onion

- SOB WINGS (8)** 12  
mild - medium - hot - lemon pepper - SOB hot sauce  
served w/ celery & herbed ranch or bleu cheese  
fries: +4

- AHI TUNA NACHOS** 15  
ahi tuna\* - fried wontons - unagi - scallion - sriracha  
seaweed salad - sriracha aioli - sesame - wasabi aioli

- OLD BAY P&E SHRIMP** 14  
½ pound hot or cold - charred lemon - house cocktail sauce

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

- BISQUE, PLEASE!** 8  
lobster bisque - sherry - compound butter  
herb oil - served w/ grilled french bread  
extra lobster meat +5

- COBB SALAD** 14  
red onion - bleu crumble - sliced boiled egg  
cucumber - radish - applewood bacon  
tomato - spring mix - croutons - avocado

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

- AHI TUNA POKE BOWL\*** 17  
marinated ahi tuna\*  
sesame seed - spring mix - green onion - avocado  
cucumber salad - viet slaw\*\* - garlic chili crisp - white rice  
sub salmon: +2

- HOGTOWN BAYOU SEAFOOD & GRITS**  
smoked gouda grits - shallot - tasso ham  
charred lemon - tomato chutney  
fried catfish: 17 blackened shrimp: 18 blackened redfish: 20  
choose flavor: garlic butter - old bay - nola bbq style - sob mix

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

- ASIAN GLAZED SALMON** 22  
crisp garlic - sweet soy ginger - charred orange  
toasted sesame - over bed of seasonal veggies  
served w/ side salad & white rice

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

- TITANIC ICEBERG WEDGE** 12/21  
shallot - applewood bacon - heirloom grape tomato  
bleu crumble & dressing - green onion - 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 PLATTER**  
shrimp - oysters - calamari - catfish - chicken tenders  
choose one: 23 two: 26 three: 28  
served w/ hush puppers, viet slaw\*\*, & fries or side salad  
your choice: fried or blackened  
(calamari & oysters fried only)

- CATFISH PLATE** 18  
crispy cornmeal breaded filets - smoked tartar  
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

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

- ULTIMATE LOW COUNTRY BOIL MKT**  
shrimp - crawfish - potato - corn - mushroom  
boiled egg - smoked sausage - mussels - lemon

**SOUPS & GREENS**

**SEASIDE SPECIALTIES**



# OYSTERS

## RAW OYSTERS\*

half dozen: 14

## CHARBROILED OYSTERS

chef's choice oysters - allow 25 minutes for preparation

**ROCKEFELLER** half dozen: 17  
arugula - parm - gouda - shallot - cream - panko

**NEW ORLEANS STYLE** half dozen: 17  
thyme - butter - sob seasoning - chives - caramelized onion  
queso fresco



## SEAFOOD TOWER

serves 2-4 • MKT

1/2 lobster - chilled snow crab - dozen raw oysters\*  
smoked fish dip - tuna tartare\* - p&e shrimp - shrimp salad  
house cocktail - mignonette - charred lemon

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

# PASTAS

**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

**DRUNKEN MUSSEL LINGUINE** 15  
mussels - white wine - cream butter - shallots  
garlic - cherry tomatoes - linguine pasta - parmesan cheese

**NOLA PASTA** 15  
linguini pasta - butter - nola bbq seasoning - charred lemon  
thyme - heirloom grape tomato  
served w/ side salad & garlic french bread  
grilled/fried chicken: +4 grilled shrimp: +6 blackened redfish: +8

## LAND SPECIALTIES

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

**BRAISED SHORT RIBS** 28  
wine braised beef short ribs - thyme - fried garlic - cabernet  
sweet onion - carrots - garlic  
balsamic reduction - caramelized onion mash  
served w/ side salad & garlic bread  
(limited amount daily)

**COUNTRY FRIED STEAK** 22  
1 piece of fried sirloin steak - grilled seasonal veggies  
caramelized onion mashed pototes - topped w/ white gravy

**HAWT CHICKEN & WAFFLE** 15  
brined fried chicken - hot honey  
bacon jam - buttermilk waffle - green onion  
spiced honey butter - smoked gouda grits

**ASIAN GLAZED BLACKENED CHICKEN** 18  
toasted sesame - sweet soy ginger - charred orange  
crisp garlic - over bed of seasonal veggies  
served w/ side salad & white rice

**ISLAND RIBEYE\*** 35  
marinated ribeye\* - ginger - soy - pineapple - cilantro  
served w/ viet slaw\*\*, grilled seasonal veggies & side salad  
add: 1/2 grilled lobster: +10

# HANDHELDS

served w/ house chips or fries

**SOB CHICKEN SALAD SANDWICH** 12  
croissant - home made chicken salad  
spring mix - tomato

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

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

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

**S\*M\*A\*S\*H BURGER** 15  
2 beef patties - american cheese  
red onion - sweet b&b pickles - brioche bun

**THE S.S. PIMENTO BURGER** 17  
craft blend beef\* - house pimento cheese  
jalapeño jam - applewood bacon - butter brioche

**SOB BURGER** 16  
craft blend beef\* - arugula - bacon jam - brioche  
SOB smokey burger sauce - provolone - garlic

**BLACK N' BLEU BURGER** 17  
blackened craft blend beef\* - bleu cheese - bacon  
arugula - balsamic mayonnaise - balsamic reduction

**YARDBIRD** 14  
blackened chicken breast - arugula - honey mustard - tomato  
grilled pineapple - brioche bun - provolone - sweet ginger soy

**SHRIMP ROLL** 14  
chopped shrimp - tarragon-cucumber dressing - butter  
toasted roll - sob seasoning - dill

**CRAB CAKE SANDWICH** MKT  
lump cake - tomato - old bay - dijonaise - seasoned panko  
smoked tartar - arugula - buttered brioche

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

**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

## SIDES

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

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

