

HUSH PUPPERS (6) jalapeño - onion - spiced honey butter	7	MINI CROISSANTS candied pecans - spiced honey butter mike's hot honey	11
CHITTY-CHITTY SHRIMP viet slaw** - toasted sesame - sriracha aioli	11	SEAFOOD POUTINE shrimp - mussels - bacon - prov & smoked gouda - seafood chowder crispy french fries - chives	10
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 celer - fried wontons - cucumber slices	10
MINI SHRIMP & GRITS smoked gouda grits - scallion tasso ham - charred lemon tomato chutney	10	SHRIMP ON THE ROCKS (5) cocktail sauce & charred lemon	9

@seasideoysterbar

seaside oyster bar



TUNA TARTARE* marinated ahi tuna* - avocado - citrus ponzu watermelon radish - ginger dressing** - sriracha	15
SMOKED FISH DIP smoked fish of the day - candied jalapeño jam chive - fried wonton chips - sweetly drop peppers	14
SOB MUSSELS butter - white wine - garlic house croutons - butter - charred lemon charred cherry tomato - french bread	13
CAJUN FRIED RICE andouile sausage - shrimp - ginger - sriracha aioli sesamee seeds - green onion - sriracha onion - korean chili thread	14

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	8
COBB SALAD red onion - bleu crumble - sliced boiled egg cucumber - radish - applewood bacon tomato - spring mix - croutons - avocado	14
SEA-SAR romaine chopped lettuce - cracked black pepper caesar dressing - house croutons - parmesan	10

AHI TUNA POKE BOWL* marinated ahi tuna* sesame seed - spring mix - green onion - avocado cucumber salad - viet slaw** - garlic chili crisp - white rice sub salmon: +2	17
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 pan fried grit cake - asian slaw - cajun cream sauce rosemary red potatoes - charred lemon served w/ side salad	28
ASIAN GLAZED SALMON crisp garlic - sweet soy ginger - charred orange toasted sesame - over bed of seasonal veggies served w/ side salad & white rice	22

BLOODY CALA-MARY marinated calamari - banana pepper - jalapeño w/ mini bloody mary shot (no booze) - tartar sauce	3
NOLA STYLE BBQ SHRIMP thyme - butter - house spice blend grilled french bread - caramelized onion	13
SOB WINGS (8) mild - medium - hot - lemon pepper - SOB hot sauce served w/ celery & herbed ranch or bleu cheese fries: +4	12
AHI TUNA NACHOS ahi tuna* - fried wontons - unagi - scallion - sriracha seaweed salad - sriracha aioli - sesame - wasabi aioli	15
OLD BAY P&E SHRIMP ½ pound hot or cold - charred lemon - house cocktail sauce	14

SEAFOOD CHOWDER applewood bacon - potato - clam - cream - white wine ranch oyster crackers - carrots - thyme - shrimp	6/12
TITANIC ICEBERG WEDGE shallot - applewood bacon - heirloom grape tomato bleu crumble & dressing - green onion - balsamic reduction	12/21
ASIAN CHOP SALAD red & green cabbage - cilantro - carrots - scallion wasabi almonds & peas - red pepper - ginger dressing** chow mein noodles - toasted sesame - spring mix	12

SOB PLATTER shrimp - oysters - calamari - catfish - chicken tenders choose one: 23 two: 26 three: 28 served w/ hush puppies, viet slaw**, & fries or side salad your choice: fried or blackened (calamari & oysters fried only)	
CATFISH PLATE crispy cornmeal breaded filets - smoked tartar served w/ slaw, fries & hush puppies	18
SNOW CRAB your choice: nola style bbq - garlic butter - steamed served w/ corn, red potatoes	BY THE POUND/MKT
FISH & CHIPS & CHIPS 3 pieces of beer battered COD served w/ fries & house chips - smoked tartar & malt vinegar	20
ULTIMATE LOW COUNTRY BOIL shrimp - crawfish - potato - corn - mushroom boiled egg - smoked sausage - mussels - lemon	MKT

* THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POLTURY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS

**VIET SLAW & GINGER DRESSING CONTAIN PEANUTS

PASTAS

HANDHELDS

served w/ house chips or fries

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

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

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

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 lobstah: +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

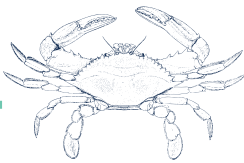
16

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



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

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

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

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 - dijonnaise - 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 puppers
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

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**VIET SLAW & GINGER DRESSING CONTAIN PEANUTS

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE - A 5% PACKAGING FEE WILL BE ADDED TO ALL TO-GO ORDERS