



SMALL PLATES

HUSH PUPPERS	8
Jalapeño, Onion, Spiced Honey Butter	
CHITTY-CHITTY SHRIMP* ★	13
Viet Slaw**, Sriracha Aioli, Sesame, Green Onion	
FRIED GREEN TOMATOES	12
Queso Fresco, Chipotle Cream, Candied Jalapeño Jam, Pickled Onions	
MINI SHRIMP & GRITS	13
Smoked Gouda Grits, Scallion, Tasso Ham Gravy, Tomato Chutney	
SHRIMP ON THE ROCKS	9
Shrimp Cocktail Served in a Rocks Glass W /House Cocktail Sauce & Lemon	
BLACKENED BLUE CRAB CLAWS	MKT
White Wine, Butter, Shallot, Cream, French Bread	

APPS

S.O.B. MUSSELS ★	15
Butter, White Wine, Garlic, House Croutons, Butter, Parm Cheese, Charred Lemon, Charred Cherry Tomato, French Bread	
CAJUN ASIAN RICE	14
Andouille Sausage, Shrimp, Ginger, Sriracha Aioli, Sesame Seeds, Green Onion, Sriracha, Onion, Korean Chili Thread, Egg	
OLD BAY P&E SHRIMP	16
½ Pound Hot Or Cold, Charred Lemon, House Cocktail Sauce	
NOLA STYLE BBQ SHRIMP	15
Thyme, Butter, House Spice Blend, Grilled French Bread, Caramelized Onion	
S.O.B. WINGS	14
Mild, Medium, Hot, Lemon Pepper, SOB Hot Sauce, Served W/ Celery & Herbed Ranch Or Blue Cheese Fries: +4	
AHI TUNA NACHOS* ★	18
Ahi Tuna*, Fried Wontons, Sweet Ginger Soy, Scallion, Sriracha, Seaweed Salad, Sriracha Aioli, Sesame, Wasabi Aioli	
BLOODY CALA-MARY	15
Marinated Calamari, Banana Pepper, Jalapeño, Served W/ Mini Bloody Mary Shot (No Booze) and Tartar Sauce	

SOUPS & GREENS

ADD TO ANY SALAD:	
Grilled/Fried Chicken: +4	
Grilled Shrimp: +6 - Seared Tuna*: +8	
Blackened Redfish: +8 - Salmon: +9	
SEAFOOD CHOWDER ★	8/12
Applewood Bacon, Potato, Clam, Cream, White Wine, Ranch Oyster Crackers, Carrots, Thyme, Shrimp	
BISQUE, PLEASE!	9
Lobster Bisque, Sherry, Compound Butter, Herb Oil Served W/ Grilled French Bread	
SEA-SAR	11
Chopped Romaine Lettuce, Cracked Black Pepper, Caesar Dressing, House Croutons, Parmesan	
COBB SALAD	17
Red Onion, Bleu Crumble, Sliced Boiled Egg, Cucumber, Watermelon Raddish, Applewood Bacon, Tomato, Spring Mix, Croutons, Avocado	
TITANIC HALF WEDGE SALAD	14
Half Iceberg Head, Shallot, Applewood Bacon, Heirloom Grape Tomato, Bleu Crumble & Dressing, Green Onion, Balsamic Reduction	

BRUNCH ALL DAY

AVOCADO TOAST*	11
Multigrain Toast, Sesame Avocado Mash, Chive, Arugula, Pickled Onion, Parsley, Sunny Side Up Egg*, Za'atar Everything Seasoning, Balsamic Reduction	
S.O.B. BIG PLATE*	14
2 Eggs Your Way*, Challah Toast, Rosemary Home Fries, Smoked Gouda Grits & Your Choice of Applewood Bacon or Cran-Fennel Sausage	
HAWT CHICKEN & WAFFLE	18
Brined Fried Chicken, Vidalia Onion & Peach Hot Sauce, Buttermilk Waffle, Green Onion, Spiced Honey Butter, Smoked Gouda Grits	
EVERYTHING BUT THE PIE FRENCH TOAST ★	16
Challah Bread, Bourbon Maple Syrup, Spiced Honey Butter, Southern Fried Apples, Sweet Cream Cheese, Candied Pecans. Served W/ Choice Of Applewood Bacon Or Cran-Fennel Sausage	
LOW COUNTRY HASH*	17
Shrimp, Smoked Sausage, Red Pepper, Onion, Red Potato, Poached Egg*, House Compound Butter, Sriracha Lime Hollandaise, Chive	
BENEDICT EGGSTRAVAGANZA*	15
English Muffin, Poached Eggs*, Canadian Bacon, Sriracha-Lime Hollandaise Add: Crab Cakes or Lobster Meat + MKT	

SEASIDE SPECIALTIES

AHI TUNA POKE BOWL*	18	ASIAN GLAZED SALMON	28
Marinated Ahi Tuna*, Sesame Seed, Spring Mix, Green Onion, Avocado, Cucumber Salad, Viet Slaw**, Garlic Chili Crisp, White Rice Sub Salmon: +2		Crisp Garlic, Sweet Soy Ginger, Charred Orange, Toasted Sesame, Over Bed Of Seasonal Veggies, Served W/ Side Salad & White Rice	
HOGTOWN BAYOU SEAFOOD & GRITS ★		CATFISH PLATE ★	1 FILET 18 / 2 FILETS 22
Smoked Gouda Grits, Shallot, Tasso Ham Gravy, Charred Lemon, Tomato Chutney Fried/Grilled Catfish: 23 Blackened Shrimp: 26 Blackened Redfish: 30		Crispy Cornmeal Breaded Filets, Smoked Tartar, Served W/ Slaw, Fries & Hush Puppies	
BLACKENED REDFISH	35	S.O.B. PLATTER	
Pan-Fried Grit Cake, Asian Slaw, Cajun Cream Sauce, Rosemary Red Potatoes, Charred Lemon Served W/ Side Salad		Shrimp. Oysters. Calamari. Catfish. Chicken Tenders • Choose One: 26 • Two: 30 • Three: 34 Served W/ Hush Puppies, Viet Slaw** & Fries Or Side Salad Your Choice: Fried Or Blackened (Calamari & Oysters Fried Only)	
SNOW CRAB BY THE POUND	MKT	ULTIMATE LOW COUNTRY BOIL	MKT
Your Choice: NOLA Style BBQ, Garlic Butter, Steamed Served W/ Corn & Red Potatoes		Shrimp, Crawfish, Red Potato, Corn, Boiled Eggs, Mussels, Charred Lemon, Crab Legs & Served in a Steam Bag Choose Flavor: Garlic Butter, Old Bay, Or SOB Mix	
FISH & CHIPS & CHIPS		PAELLA DEL MAR	MKT
Beer-Battered Cod, Served W/ Fries & House Chips, Smoked Tartar & Malt Vinegar Two: 20 Three: 26 Codzilla(4): 30		Fragrant Saffron Rice, Crawfish, Shrimp, Seasonal Fish, Mussels, Calamari, Bay Leaves, Lemon, Capers, & Red Peppers	



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* 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 CONTAINS PEANUTS

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

HANDHELDS

Served W/House Chips or Fries

PO' BOYS

Tomato, Arugula, Tartar Sauce, French Bread
Served W/ Viet Slaw**

Shrimp: 15 Chicken: 13 Catfish: 15 Fried Oyster: 16

LOBSTER ROLL ★

Cold: Tarragon-Cucumber Dressing
Hot: Butter, Old Bay, Lemon, Chive
Lotsa Lobstah: +9

YARDBIRD

Blackened Chicken Breast, Arugula, Honey Mustard, Tomato, Grilled Pineapple, Brioche Bun, Provolone, Sweet Ginger Soy

SHRIMP ROLL

Chopped Shrimp, Tarragon-Cucumber Dressing, Butter Toasted Roll, SOB Seasoning, Dill

CRAB CAKE SANDWICH

Lump Cake, Tomato, Old Bay, Seasoned Panko, Smoked Tartar, Arugula, Buttered Brioche

FREE WILLY ★

Blackened Redfish, Arugula, Sweet Ginger Soy, Tomato, Honey Mustard, Brioche Bun, Grilled Pineapple, Provolone

MOTHER CLUCKER

Fried Chicken Breast, Vidalia Onion & Peach Hot Sauce, Pickled Onion, Viet Slaw, Green Onion

BURGERS

Served W/ House Chips or Fries
Add Bacon: +2

PARADISE PATTY*

Craft Blend Beef, Grilled Pineapple, Provolone Cheese, Honey Mustard, Sweet Ginger Soy Sauce, Arugula, Tomato, Brioche

S.O.B. BURGER* ★

Craft Blend Beef*, Arugula, Bacon Jam, Brioche, Smokey Mayo, Provolone, Garlic

YE OLDE FAITHFUL BURGER*

Craft Blend Beef*, Romaine, Tomato, Red Onion & Sweet B&B Pickle, Smokey Mayo, American Cheese

BLACK N' BLEU BURGER*

Blackened Craft Blend Beef*, Bleu Cheese Crumbles, Bacon, Balsamic Mayo, Arugula, Balsamic Reduction

TACOS

Mix & Match Tacos +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: 13 · Three: 17

Fried Or Blackened Redfish – Two: 14 · Three: 18

BIG SHRIMPIN' TACOS

Fried Shrimp, Sriracha Aioli, Viet Slaw**, Togarashi, Pickled Onions, Corn/Flour Tortilla.

Served with Black Beans

Two: 13 Three: 17

TAKES TUNA TANGO*

Ahi Tuna Poke*, Crunchy Slaw, Seaweed Salad, Thai Chili Sauce, Crumbled Wonton, Sesame, Flour Tortilla, Pickled Onion and Togarashi
Served W/ Cucumber Salad

Two: 14 Three: 18

THE CODFATHER TACOS

Beer-Battered Cod, French Fries, Crisp Cabbage, Smoked Tartar Sauce & Dill On Flour Tortillas
Served W/ Malt Vinegar, Lemon & Asian Slaw

Two: 14 Three: 18

FRICKIN' CHICKEN TACOS

Hand Battered, Island Style Marinated Chicken Tenders Topped W/Lettuce, Tomato & Herbed Ranch. Corn/Flour Tortilla. Served W/Fries.

Two: 12 Three: 16

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

HALF DOZEN: 20

NEW ORLEANS ★

Caramelized Onions, Chives, Queso Fresco, Nola BBQ Seasoning

HALF DOZEN: 20



SEAFOOD TOWER

Serves 1-2 or 2-4 | MKT Price

Grilled Lobster	Blue Crab Claws
Chilled Snow Crab	House Cocktail Sauce
Raw Oysters*	Horseradish Sauce
Tuna Tartare*	Mignonette Sauce
P&E Shrimp	Charred Lemon

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

LAND SPECIALTIES

ASIAN GLAZED BLACKENED CHICKEN

Toasted Sesame, Sweet Soy Ginger, Charred Orange, Crisp Garlic, Over Bed Of Seasonal Veggies, Served W/ Side Salad & White Rice

20

FINGER LICKIN' FRICKIN' CHICKEN

Hand-Breaded, Island Style Marinated Chicken Tenders, Served W/ Honey Mustard & Fries

3/11 5/15

APPLE CIDER BRINED PORK CHOP

12 Ounce Bone-in Pork Chop over mashed Potatoes W/ House Honey Mustard & Rosemary
Served W/ Side Salad, Southern Fried Apples & Grilled Veggies

24

CHICKEN VELOUTÉ ★

Grilled Seasoned Chicken, Velouté Sauce, Mashed Potato, Cherry Tomato, Broccoli

20

BRAISE THE ROOF

Slow Braised Pot Roast Over mashed Red Skin Potatoes W/ Herb Roasted Carrots, Onions and Potatoes. Finished W/ Demi Glace & Thyme.
Served W /Side Salad

20

ISLAND RIBEYE*

10oz Ribeye* grilled your way:

Island style: Ginger, Soy, Pineapple, Cilantro Marinated

Classic: Kosher Salt, Coarse Black Pepper, & Demi Glace

Surf & Turf:

6 Blackened Shrimp +7 Grilled 1/2 Lobster +15

Served w/ Grilled Seasonal Veggies,
Side Salad, & your choice of Viet Slaw**
or Mashed Potatoes

35

PASTA

All Pasta Served W/ Side Salad and Garlic Bread

S.O.B. ALFREDO

Linguini Pasta, Sliced Bell Pepper, Butter, Alfredo Sauce, Cajun Seasoning, Garlic

Grilled/Fried Chicken: +4

Grilled Shrimp: +6

Blackened Redfish: +8

18

NOLA PASTA ★

Linguini Pasta, Butter, Nola BBQ Seasoning, Charred Lemon, Thyme, Heirloom Grape Tomato

Grilled/Fried Chicken: +4

Grilled Shrimp: +6

Blackened Redfish: +8

18

HOLY BOLOGNESE!

Linguini, Rich Bolognese Sauce, Craft Blend Beef, Italian Sausage, Blistered Grape Tomato, Parmesan, Basil

20

SEASONAL PASTA

See Server for Details

DELECTABLE DESSERTS

KEY LIME PIE

A Slice of our Key Lime Pie Topped W/ Whipped Cream, Lime Slice & Drizzled Raspberry Sauce

7

SALTED CARAMEL APPLE PIE ★

Slice Of Warm Apple Pie Topped with Salted Caramel, Candied Pecans & Served W/ a Scoop of Vanilla Ice Cream

10

WARM BROWNIE & ICE CREAM

Warm Brownie Served W/ Vanilla Ice Cream & Caramel Drizzle

7

FRIED OREOS ★

6 Deep Fried Oreos Dusted W/ Powdered Sugar

6

VOLCANO CHOCOLATE COOKIE

Molten Chocolate Filled Cookie, Chocolate Drizzle, Vanilla Ice Cream & Whipped Cream

10

CRÈME BRÛLÉE

Rich, Creamy Custard Topped W/ Sheet of Golden Sugar

10

SIDES

S.O.B Seasoned Fries
Viet Slaw**
Grilled Corn
Rosemary Red Potatoes
Hush Puppies
House Chips
Cucumber Salad
Steamed Rice

Side Salad
Black Beans
Grilled Seasonal Veggies
Side Pasta
Garlic Bread
Fruit Cup
Red Skin Mashed Potatoes
Wonton Chips

2 Eggs*
Buttermilk Waffle
Cran-Fennel Sausage
Toast
Applewood Bacon
Southern Fried Apples
Smoked Gouda Grits



FAVORITE



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