



SOUP & SALAD

Ossabaw Oyster Stew – \$7/\$11
Oysters, Bacon, Holy Trinity,
Sherry, Milk, Thyme,
Seasoned Saltines

Southern Tomato Soup – \$5/\$8
Roasted San Marzano Tomato,
Braised Collard Greens,
Garlic, Onion, Fennel,
Griddled Texas Toast

House Salad – \$5/8
Cider Vinegar Marinated
Cucumber, Grape Tomatoes &
Sweet Onion, Harvest Blend
Lettuces, Olive Oil

Spinach Salad – \$5/8
Spinach, Crumbled Bacon, Sweet
Onion, Grape Tomatoes,
Blue Cheese Crumbles,
Balsamic Vinaigrette

Caesar Salad – \$5/8
Harvest Blend Lettuces, Seasoned
House Croutons, Parmesan,
Caesar Dressing

Cobb Salad – \$6/10
Harvest Blend Lettuces, House
Croutons, Grape Tomatoes,
Cucumber, Diced Onion,
Bacon Bits, Hard Boiled Egg,
Blue Cheese Crumbles
Brown Derby Dressing

Add Mahi (6 oz.) – \$11

Add Salmon (6 oz.) – \$12

Add Chicken Tenders – \$7

Add Shrimp (6) – \$9

SIDES

All Sides Available À La Carte

Stone Ground Grits – \$3

Wadmalaw Coleslaw – \$3

Braised Collard Greens – \$3

Seasoned “Dipper” Fries – \$3

Sweet Potato Fries – \$4

Lattice Cut Potato Chips – \$3

Blistered Green Beans – \$4

PLATES

***Catch of the Day – \$MKT**
Seared or Blackened,
Low Country Risotto, Smoked
Paprika Broth, Parsley

Shrimp & Grits – \$20
Blackened White Shrimp, Stone
Ground Grits, Georgia Boy Sausage,
Sweet Onions, Red Bell Peppers,
Creole Red Eye Gravy

Shrimp or Clams Linguine - \$19
Sautéed Spinach, Sweet Onions,
Peppers, Tomatoes, Garlic, White
Wine, Lemon, Butter, Parmesan

Fried Chicken - \$15
Brined & Fried Chicken Thigh,
Parmesan Risotto, Pilaf,
Blistered Green Beans,
Tasso Cream Sauce

HANDFULS

Includes Fries, Sweet Fries or Chips

Crabwich – \$18
Maryland Style Blue Crab Cake,
Lettuce, Tomato, Creole Mustard
Sauce, Brioche Roll

Southern Fish Tacos – \$16
Blackened or Seared Mahi,
Wadmalaw Slaw, Crispy Jalapeños,
Sambal Mayo, Griddled Flour
Tortillas

F. Reef B.L.T. – \$18
Blackened or Seared Mahi,
Lettuce, Tomato, Creole Mustard
Sauce, Texas Toast

Po’ Boy – \$16
Fried Shrimp, Oysters or Flounder
Lettuce, Tomato, Creole Mustard
Sauce, Hoagie Roll

Double Cheeseburger – \$15
Two Smashed 4oz. Patties,
Queso Blanco, Bacon, Lettuce,
Tomato, Creole Mustard Sauce,
Brioche Roll

***Pork Bánh Mì – \$14**
Seared Pork Ribeye, Pickled Radish
& Carrots, Jalapeños, Cilantro,
Sambal Mayo, Hoagie Roll

Fried Chicken or Pork Chop – \$14
Brined & Fried Chicken Thigh or
Pork Ribeye, Lettuce, Tomato,
Pickles, Onion, Creole Mustard
Sauce, Hoagie Roll

**A Gratuity of 20% will be added to
Parties of 8 or more.**

**No more than 4 Split Checks on
Large Parties.**

**A Fee of 4% will be added to
all Credit Cards to cover
Processing Fees.**

OYSTERS

James River, VA – \$22 | \$12 | \$2
By the Dozen, ½ Dozen or Each
Cocktail Sauce, Honey & Apple Cider
Vinegar Mignonette, Lemon, Saltines

Low Country Oysters (6) – \$14
Low Country Butter Sauce,
Ground Andouille, Parmesan

BBQ Oysters (6) – \$14
GA Cane BBQ Sauce, Bacon Onion
Jam, Smoked Gouda

Garlic & Parm Oysters (6) – \$14
Garlic, Butter, Parmesan

BASKETS

*Includes Wadmalaw Slaw and
Choice of Fries, Sweet Fries or Chips*

N.C. Flounder – \$18

Jumbo White Shrimp – \$18

Semolina Fried Oysters – \$18

Chicken Tenders – \$12

SMALL STUFF

*** Tuna Nacho – \$14**
Ahi Tuna, Cilantro, Ginger & Lime
Infused Soy, Toasted Sesame,
Seaweed Salad, Sambal Mayo,
Wonton Chips

*** Tuna Poke Bowl – \$16**
Ahi Tuna, Cilantro, Ginger & Lime
Infused Soy, Toasted Sesame,
Cabbage, Pickled Root Vegetables,
Jasmine Rice, Sambal Mayo

Southern Crab Dip – \$13
Creamed Blue Crab & Collard
Greens, Parmesan Cheese,
Seasoned Saltines

New Orleans BBQ Shrimp – \$15
Blackened Jumbo White Shrimp,
NOLA BBQ Sauce, Butter,
Texas Toast

Old Bay Chicken Wings (8) – \$13
Seasoned & Fried Naked,
Garlic Herb Butter

Blackwater Boudin Balls – \$9
Cracker Meal Fried Boudin, Braised
Collards, Low Country Butter Sauce

Peel & Eat Shrimp – MKT
By the Pound or ½ Pound
Cold, Cocktail Sauce, Drawn Butter,
Low Country Butter Sauce, Lemon

Smoked Fish Dip – \$8
Smoked White Fish, Cream Cheese,
Dill, Lemon, Seasoned Saltines

*** Advisory: Consuming raw or
undercooked Meat, Poultry, Eggs,
Seafood or Shellfish may increase your
risk of foodborne illness, especially if
you have certain medical conditions. All
Steaks are cooked to customer request.**

BOTTLES & CANS

WINES

HOUSE

Canyon Road \$6
Pinot Grigio, Chardonnay, Cabernet, Pinot Noir

WHITE

Brotherhood \$8 \$30
Riesling, New York

Finca Nueva \$10 \$38
Rose, Paso Robles

Maso Canali \$9 \$34
Pinot Grigio, Italy

Pine Ridge \$8 \$30
Chenin Blanc, Clarksburg

Ferrari Carano \$9 \$34
Fume Blanc, Sonoma

Wither Hills \$10 \$38
Sau. Blanc, Marlborough, NZ

Harken \$9 \$34
Chardonnay, California

Sonoma Cutrer \$13 \$50
Chardonnay, Sonoma

Landmark \$14 \$56
Chardonnay, Sonoma

Prince de Richemont \$8 \$30
Sparkling Brut, France

La Marca \$11
Prosecco, Italy

RED

La Crema \$12 \$46
Pinot Noir, Monterrey

Hess Shirrtail \$13 \$40
Pinot Noir, Lake County

Canoe Ridge \$10 \$38
Merlot, Colombia Valley

Susana Balbo Signature \$13 \$50
Malbec, Argentina

Seghesio \$11 \$42
Zinfandel, Sonoma

Bonanza \$9 \$34
Cabernet, California

Meiomi \$12 \$46
Cabernet, California

Scattered Peaks \$16 \$60
Cabernet, Napa Valley

Justin \$18 \$70
Cabernet, Paso Robles

If You See Kay \$16 \$60
Red Blend, Paso Robles

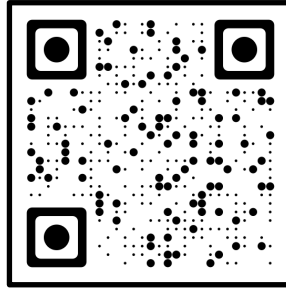
NA BEVERAGES

We serve Coca-Cola Products:

Coke, Cherry Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, Hi-C Fruit Punch, Lemonade, Sweet & Unsweet Tea \$3

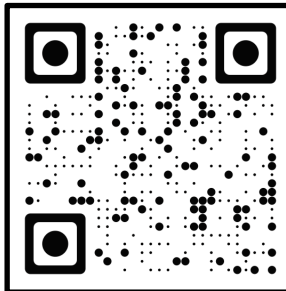
SPECIALTY COCKTAILS

Please Scan the QR Code Below to See a List of Seasonal Cocktails. If You Prefer, Ask Your Server for a Printed Drink Menu.



BOURBON LIST

Please Scan the QR Code Below to See a Our Bourbon Offerings. If You Prefer, Ask Your Server for a Printed Drink Menu



Coors Light \$4
Miller Lite \$4
Natural Light "Pounder" \$4
Bud Light \$4
Budweiser \$4
Michelob Ultra \$5
Blue Moon \$5
Yuengling \$5
Guinness Draught \$7
Stella \$6
Corona Light \$5
Heineken \$6
Heineken 0.0 \$5
Angry Orchard \$5
3 Taverns Rapturous \$6
High Noon \$7
Long Drink \$7

Ask about our Seasonal Offerings & Rotating Draft Beer Selections!

WEEKLY SPECIALS

Redfern Hour

Sunday thru Friday 4pm to 6pm

Miller Lite Draft – \$2

House Wine – \$3

High Noon – \$4

Tito's – \$4

Sunday

Southern Fried Chicken – \$15

Mashed Potatoes & Green Beans

Monday

All You Can Eat Low Country Boil – \$25

Tuesday

1 lb. Steamed Crab Legs – \$35

Rice Pilaf & Green Beans

Wednesday

Firecracker Shrimp – \$6

Thursday

Ladies Night

House Wine – \$3 All Night

Live Music

Must be 21 or older to drink. Must have valid I.D.