



TO SHARE, OR NOT

Ossabaw Oyster Stew – \$7/\$10

Oysters, Bacon, Holy Trinity, Sherry, Milk, Thyme, Seasoned Saltines

Fried Oyster Skillet – \$15

Semolina Fried Oysters, Braised Collards, Andouille, Hollandaise Sauce

Ajillo (Ajo + Guajillo) – \$16

White Shrimp, Blue Lump Crab, Garlic, Peppers, Sweet Onions, Guajillo Butter, Queso Cotija, Texas Toast

Crab Cake – \$16

Maryland Style, Lump & Claw Blue Crab, Creole Mustard Sauce

Southern Crab Dip – \$13

Creamed Blue Crab & Collard Greens, Parmesan, Seasoned Saltines

Drunken Clams (10) – \$14

Sapelo Island Clams, Chorizo, Jalapeños, Peppers, Sweet Onions, Beer, Lemon, Butter, Texas Toast

P.E.I. Mussels (15) – \$12

Sweet Onions, Peppers, Tomato, Garlic, White Wine, Lemon, 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

SIDES

All Sides Available À La Carte

Stone Ground Grits – \$3

Buttermilk Mashed Potatoes - \$3

Wadmalaw Coleslaw – \$3

Braised Collard Greens – \$4

Seasoned “Dipper” Fries – \$3

Sweet Potato Fries – \$4

Lattice Cut Potato Chips – \$3

Blistered Green Beans – \$4

Parmesan Risotto – \$3

Parmesan Mac & Cheese – \$6

BIG PLATES

*** Catch of the Day (6 oz.) – MKT**

Seared or Blackened
Low Country Risotto, Smoked
Paprika Broth, Parsley

Seared Diver Scallops – \$35

Stone Ground Grits, Braised
Collards, Cajun Tasso Cream Sauce,
Bacon Onion Jam

Shrimp & Grits – \$25

Blackened White Shrimp, Stone Ground
Grits, Andouille, Sweet Onions,
Red Bell Peppers, Creole Red Eye Gravy

Shrimp or Clams Linguine - \$24

Sautéed Spinach, Sweet Onions, Peppers,
Tomatoes, Garlic, White Wine, Lemon,
Butter, Parmesan

*** Peppercorn Crusted Tuna – MKT**

Crusted & Seared Ahi Tuna,
Spinach & Mushroom Risotto,
Cognac Butter Sauce

Fried Chicken - \$22

Brined & Fried Chicken Thighs,
Parmesan Risotto, Blistered Green Beans,
Tasso Cream Sauce

*** Pork Ribeye (10 oz.) – \$26**

Seared Shoulder End Pork Chop,
Mashed Potatoes, Blistered Green
Beans, Guajillo Butter

*** Beef Ribeye (14 oz.) – \$38**

Seared Hand-Cut Ribeye Steak,
Mashed Potatoes, Blistered Green Beans,
House Steak Sauce

*** The Carpet Bagger – \$47**

Seared 6 oz. Filet, Semolina Fried
Oysters, Mashed Potatoes,
Blistered Green Beans, Tasso Cream,
Low Country Butter Sauce

*** Filet – \$40**

Seared 6 oz. Filet, Mashed Potatoes,
Blistered Green Beans,
Garlic Herb Butter

BASKETS

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

N.C. Flounder (7oz) – \$18

Jumbo White Shrimp (10) – \$20

Semolina Fried Oysters (8) – \$21

Chicken Tenders – \$12

**A Gratuity of 20% will be added to
Parties of 8 or more. No more than 4
Split Checks on Large Parties.**

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 – \$16

Blackened or Seared Mahi, Lettuce, Tomato,
Creole Mustard Sauce, Hoagie Roll

Po' Boy – \$16

Fried Shrimp, Oysters or Flounder
Lettuce, Tomato, Creole Mustard Sauce,
Hoagie Roll

*** Bacon 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

SALADS

House – \$5/8

Cider Vinegar Marinated Cucumber,
Grape Tomatoes & Sweet Onion,
Harvest Blend Lettuces, Olive Oil

Spinach – \$5/8

Spinach, Crumbled Bacon, Sweet Onion,
Grape Tomatoes, Blue Cheese,
Balsamic Vinaigrette

Caesar – \$5/8

Harvest Blend Lettuces, Seasoned House Croutons,
Parmesan, Caesar Dressing

Add Mahi (6 oz.) – \$11

Add Salmon (6 oz.) – \$12

Add Chicken Tenders – \$7

Add Shrimp (6) – \$9

SWEET TREATS

Uncle Mike's Key Lime Pie – \$8

Traditional Key Lime Pie, Graham Cracker Crush,
Blueberry Sauce, Whipped Topping

Campfire S'mores Skillet – \$6

Buttered Graham Cracker Crumbs,
Melted Chocolate, Toasted Marshmallow

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

DID YOU KNOW?

GEORGIA LED THE NATION IN OYSTER HARVEST AT THE TURN OF THE 20TH CENTURY WITH NEARLY 8 MILLION POUNDS PRODUCED ANNUALLY. THAT INDUSTRY COMPLETELY COLLAPSED IN THE 1940'S DUE TO OVER HARVESTING AND DECREASED DEMAND.

In 2019, Georgia passed House Bill 501, giving new life to Georgia-based aquaculture by setting regulation in place for an environmentally friendly and sustainable industry. Georgia shellfish are grown without using chemicals, herbicides, pesticides, fertilizers, antibiotics or feeds. These new standards and our purveyors yield an outstanding and delicious oyster, right in our backyard.

OYSTERS GROWN IN GEORGIA HAVE A SALTY, MEATY TASTE WITH UNDERTONES OF LEMONGRASS.

*** 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.**

WINES

	BTG	BTB
HOUSE		
Canyon Road <i>Pinot Grigio, Chardonnay, Cabernet, Pinot Noir</i>	\$6	
WHITE		
Brotherhood <i>Riesling, New York</i>	\$8	\$30
Finca Nueva <i>Rose, Paso Robles</i>	\$10	\$38
Maso Canali <i>Pinot Grigio, Italy</i>	\$9	\$34
Pine Ridge <i>Chenin Blanc, Clarksburg</i>	\$8	\$30
Ferrari Carano <i>Fume Blanc, Sonoma</i>	\$9	\$34
Wither Hills <i>Sau. Blanc, Marlborough, NZ</i>	\$10	\$38
Harken <i>Chardonnay, California</i>	\$9	\$34
Sonoma Cutrer <i>Chardonnay, Sonoma</i>	\$13	\$50
Landmark <i>Chardonnay, Sonoma</i>	\$14	\$56
Prince de Richemont <i>Sparkling Brut, France</i>	\$8	\$30
La Marca <i>Prosecco, Italy</i>	\$11	
RED		
La Crema <i>Pinot Noir, Monterrey</i>	\$12	\$46
Hess Shirrtail <i>Pinot Noir, Lake County</i>	\$13	\$40
Canoe Ridge <i>Merlot, Colombia Valley</i>	\$10	\$38
Susana Balbo Signature <i>Malbec, Argentina</i>	\$13	\$50
Seghesio <i>Zinfandel, Sonoma</i>	\$11	\$42
Bonanza <i>Cabernet, California</i>	\$9	\$34
Meiomi <i>Cabernet, California</i>	\$12	\$46
Scattered Peaks <i>Cabernet, Napa Valley</i>	\$16	\$60
Justin <i>Cabernet, Paso Robles</i>	\$18	\$70
If You See Kay <i>Red Blend, Paso Robles</i>	\$16	\$60

NA BEVERAGES \$3

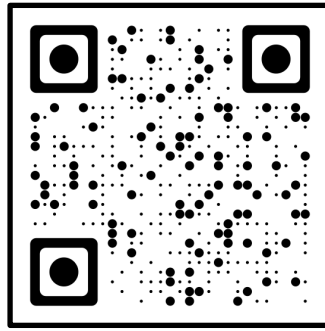
We serve Coca-Cola Products:

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

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

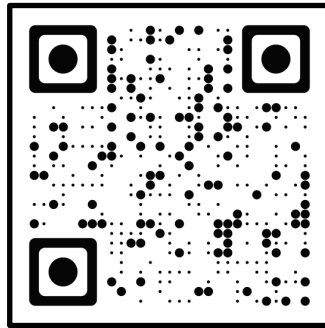
SPECIALTY COCKTAILS

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 Our Bourbon Offerings. If You Prefer, Ask Your Server for a Printed Drink Menu



BOTTLES & CANS

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 3pm 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

Check out our other Locally Owned & Operated Restaurants!

