



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

Jasmine Rice Pilaf – \$3

Parmesan Mac & Cheese – \$6

Big Plates

* Catch of the Day (6 oz.) – \$MKT

Seared or Blackened with Shrimp Perloo Andouille, Holy Trinity, Jasmine Rice, 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

* Pork Ribeye (10 oz.) – \$26

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

* NY Strip Steak (14 oz.) – \$37

Seared Center Cut Strip 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.

* 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.

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.

FROM THE RAW BAR

July 16, 2022

Raw

* Oysters on the Half Shell – MKT

By the Dozen, ½ Dozen or Each
Cocktail Sauce, Honey & Apple Cider
Vinegar Mignonette, Lemon, Saltines

James River, VA – \$22 | \$12 | \$2

Mild & Sweet, Light Salinity, Mild Finish

Savage Blondes, P.E.I. – \$33 | \$18 | \$3.50

Pronounced Briny Flavor, Sweet Stony Finish

Blue Point, CT – \$33 | \$18 | \$3.5

High Briny Flavor, Sweet Aftertaste

Great Whites, MA – \$37 | \$20 | \$4

Medium Salinity, Notes of Green Melon & Citrus

* Tuna Nacho – \$14

Ahi Tuna, Cilantro, Ginger & Lime Infused
Soy, Toasted Sesame, Seaweed Salad,
Sambal Mayo, Wonton Chips

* Shrimp Ceviche – \$12

Local White Shrimp, Tomato, Onion, Cilantro,
Lime, Guajillo Chili, Wonton Chips

Oyster Shots

Rojo – \$7

Silver Tequila, Guajillo Purée,
Lime, Salt Rim

Cucumber – \$7

Cucumber Vodka, Lemon,
Cilantro Salt Rim

Not Raw

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

South Georgia Oysters (6) – \$14

Braised Collards, Parmesan Crumbs,
Hollandaise Sauce

Peel & Eat Shrimp – \$22 | \$14

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

Wolf Island Sampler – \$MKT

VA Oysters (6 ea), Peel & Eat Shrimp (6 ea), Crab
Cocktail Claws (6 ea),
P.E.I. Mussels (6 ea)
Smoked Fish Dip
Cocktail Sauce, Drawn Butter,
Low Country Butter Sauce, Lemon

* Consuming raw or undercooked shellfish may increase your risk of foodborne illness.

Wines

	<u>BTG</u>	<u>BTB</u>
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

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

The Blue Oyster – \$9 Coconut Rum, Hpnotiq, Pineapple Juice
Empress 75 – \$10 Empress Gin, Fresh Lemon Juice, Simple Syrup, Champagne
Negroni – \$10 Ford's Sloe Gin, Select Aperitivo, Boissiere Sweet Vermouth, Orange Peel
Blueberry Mule – \$10 Blueberry Vodka, Ginger Beer, Club Soda, Mint
Ghost Margarita – \$11 Salt Rim, Ghost Pepper Tequila, Tres Agaves Margarita Mix
Kir Royale – \$10 Crème de Casis, Champagne
Bourbon Peach Bramble – \$11 Maker's Mark, Combiér Crème de Peche, Simple Syrup, Fresh Lemon
Brown Sugar Old Fashioned – \$13 Maker's Mark, Prohibition Bitters, Brown Sugar Simple Syrup
Espresso Martini – \$10 Lavazza Espresso, Vanilla Vodka, Crème de Cacao

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
<i>Ask about our Seasonal Offerings & Rotating Draft Beer Selections!</i>	

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

Check out our other Locally Owned & Operated Restaurants!

