

## STARTERS

- COLD CRAB DIP (730 cal)**.....\$13.99  
crab meat, cream cheese, spices, toasted garlic bread
- CRAB BALLS (810 cal)**.....\$12.99  
crab meat, cracker meal, spices, signature sauce
- CALAMARI (370 cal)**.....\$13.99  
hand breaded, fried, sweet thai chili
- SHRIMP SKILLET (255-825 cal)**.....\$11.99  
gulf shrimp, bread points, choose cook style  
sharkbite/jerk/new orleans bbq/scampi/buffalo
- AHI TUNA\* (310 cal)**.....\$12.99  
blackened or grilled, soy, signature sauce,  
wasabi
- FRIED PICKLES (660 cal)**.....\$7.99  
spears, housemade ranch
- SEAFOOD TRIO (920 cal)**.....\$19.99  
cold crab dip, sharkbite shrimp, calamari
- BLACKENED SHRIMP POUTINE (1930 cal)**.....\$15.99  
fries, chorizo gravy, gulf shrimp, cheese curds

## CALABASH

- served with fries, coleslaw, housemade tartar
- TENDER BASKET (1160 cal)**.....\$12.99
- FISH 'N' CHIPS (1090 cal)**.....\$13.99
- SEAFOOD BASKET (1110-1140 cal)**.....\$13.99  
shrimp/combo +3/oysters +5

## ENTREES

- SHRIMP 'N' GRITS (920 cal)**..... \$17.99  
two grit cakes, chorizo gravy, tomato, green  
onion, gulf shrimp
- BLACKENED SHRIMP ALFREDO (1240 cal)**.....\$18.99  
fettuccine, housemade alfredo, gulf shrimp,  
broccoli  
sub - chicken

### CHALKBOARD SPECIALS:

Ask your server about our daily specials.

## RAW BAR



- OYSTERS\* (60-120 cal)**  
daily selection, horseradish, red  
pepper relish, housemade cocktail

- CLAMS\* (80-160 cal)**  
daily selection, horseradish, red pepper relish

- SEAFOOD PLATEAU\* (1180 cal)**  
oysters\*, clams\*, gulf shrimp cocktail, ahi tuna  
tartare\*, crab salad

- SHRIMP COCKTAIL (180 cal)**  
gulf shrimp, housemade cocktail

## STEAMERS



all served with butter, lemon, and

- |   |                    |   |
|---|--------------------|---|
| <b>CLAMS*</b><br>(50 cal ea.)<br>by the shell | housemade cocktail | <b>OYSTERS*</b><br>(28 cal ea.)<br>by the shell |
|---|--------------------|---|

.....  
served with corn and coleslaw

- |  |   |   |
|--|---|---|
| <b>SHRIMP</b><br>(600-750 cal)<br>1/2 lb or 1 lb | <b>CRAB LEGS</b><br>(540-620 cal)<br>1/2 lb or 1 lb | <b>MUSSELS</b><br>(610-790 cal)<br>1 doz or 2 doz |
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## GRILL



- OYSTERS\* (220-690 cal)** -with bacon  
jalapeño cheddar/garlic parmesan/seasonal

## WINGS

- whole, breaded, fried, crispy • ranch or blue cheese
- SMALL (5 wings / 580 cal)**.....\$13.99
- LARGE (8 wings / 740 cal)**.....\$17.99
- mild • medium • shuckin' hot • teriyaki • bbq • honey bbq  
sweet thai chili • old bay • lemon pepper • jerk

## BACKYARD



- LOW COUNTRY BOIL (1120 cal)**  
1/2 lb gulf shrimp, red potatoes, kielbasa,  
corn, coleslaw

- SAUL T'S STEAMPOT\* (1480 cal)**  
1/2 lb gulf shrimp, 1 lb crab legs, 1 doz oysters,  
1 doz clams, corn, coleslaw

- CAPPY'S ROAST\* (2120 cal)**  
1 lb gulf shrimp, 1 doz oysters, corn, coleslaw,  
hushpuppies

## SALADS

- hot bacon • balsamic vinaigrette  
ranch • blue cheese • honey mustard  
raspberry vinaigrette

- HOUSE (520-860 cal)**.....\$8.99  
lettuce, cheese, red onion, tomato, cucumber,  
croutons  
mahi, shrimp, or chicken +8/ahi tuna\* +10/  
oysters +10

- LEFT COAST LOUIE (550 cal)**.....\$16.99  
lettuce, avocado, tomato, cucumber, gulf shrimp,  
hard boiled egg, louie dressing

## SANDWICHES

served with one side and coleslaw

- THE GREGGAH (900 cal)**.....  
lobster meat, split top bun, remoulade
- TACOS (940-1060 cal)**.....\$12.99  
flour tortillas, lettuce, pico, signature sauce,  
cheese  
chicken/mahi, shrimp +2/ahi tuna\* +4

- BREAKWATER BURGER\* (780-1120 cal)**.....\$14.99  
old bay onions, american cheese, lettuce,  
tomato, signature sauce  
sub - black bean burger • add bacon +2

- HERMIT (830-920 cal)**.....\$11.99  
atlantic cod, lettuce, tomato, housemade tartar,  
coleslaw  
sub - mahi +4/ahi tuna\* +6

- PO-BOY (1430-1460 cal)**.....\$16.99  
french bread, lettuce, tomato, signature sauce  
shrimp/combo +1/oysters +2

- CRAB TRAP (880 cal)**.....\$15.99  
crab cakes, lettuce, tomato, signature sauce

- 716 (1360-1480 cal)**.....\$15.99  
flour tortilla, shrimp or chicken, lettuce,  
tomato, cheese, buffalo, ranch

## CHOOSE A SIDE

- french fries \$4.50 • sausage & potatoes \$4.99  
chips & salsa \$3.99 • hushpuppies \$4.50  
coleslaw \$2.00 • corn cobette \$2.50  
seasonal veggies \$4.99 • side salad \$6.99  
mac n' cheese \$5.99

\*May be served raw or undercooked. Consuming raw or undercooked pasta, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request.



## SHUCKIN' COCKTAILS

|  |         |
|--|---------|
| <b>SHACK ATTACK (190 cal)</b> .....  | \$12.00 |
| pepper vodka, house bloody mary mix, secret sauce, old bay rim, chilled shrimp, spicy olives |         |
| <b>SALTMARSH MARGARITA (300 cal)</b> .....   | \$12.00 |
| blanco tequila, cointreau, fresh muddled fruit, salt rim, grand marnier float                |         |
| <b>PINEAPPLE JALAPEÑO MULE (230 cal)</b> .....   | \$10.00 |
| tito's, muddled jalapëno, pineapple, pineapple juice, ginger beer                            |         |
| <b>SHUCKTINI* (250 cal)</b> .....  | \$14.00 |
| tito's, olive juice, steamed oyster*, old bay rim, spicy olives                              |         |
| <b>CRUSHES (70-240 cal)</b> .....  | \$8.50  |
| smirnoff vodka, fresh fruit juices, sprite   |         |
| <b>PEARL'S PUNCH (330 cal)</b> .....   | \$12.00 |
| cruzan light, dark, banana rums, raspberry liqueur, fresh juice, orange slice, myers's float |         |
| <b>PAINKILLER (340 cal)</b> .....  | \$9.00  |
| orange, coconut, pineapple, pusser's rum, nutmeg   |         |
| <b>MICHELADA* (220 cal)</b> .....  | \$9.00  |
| house bloody mary mix, mexican lager, tajin, raw oyster*, spicy olives                       |         |
| <b>SANGRIA (150 cal)</b> .....   | \$11.50 |
| sweet red wine, muddled fruit, deep eddy's peach   |         |

## OYSTER SHOOTERS

|  |        |
|--|--------|
| <b>SOB BOMB* (110 cal)</b> .....   | \$8.00 |
| house bloody mary mix, old bay rim, tito's, raw oyster* on the half shell, horseradish |        |
| <b>MEXICAN BULLFIGHTER* (100 cal)</b> .....  | \$7.00 |
| jose cuervo, raw oyster*, chipotle hot sauce, lime juice                               |        |
| <b>DAWN PATROL* (110 cal)</b> .....  | \$7.00 |
| vodka, house bloody mary mix, raw oyster*, lemon juice, worchestershire                |        |
| <b>PLEASURE ISLAND* (130 cal)</b> .....  | \$7.00 |
| vodka, raw oyster*, texas pete, cocktail sauce, old bay rim                            |        |
| <b>SMACK MY ASS* (45 cal)</b> .....  | \$6.00 |
| yuengling, raw oyster*, cocktail sauce, hot sauce, pickled jalapëno slice              |        |

## WINE

Ask your server about today's selections.

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