

STARTERS

- COLD CRAB DIP (730 cal)**.....\$13.99
crab meat, cream cheese, spices, toasted garlic bread
- CRAB BALLS (810 cal)**..... \$11.99
crab meat, cracker meal, spices, signature sauce
- CALAMARI (370 cal)**.....\$10.99
hand breaded, fried, sweet thai chili
- SHRIMP SKILLET (255-825 cal)**.....\$12.99
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)**.....\$8.99
spears, housemade ranch
- SEAFOOD TRIO (920 cal)**.....\$19.99
cold crab dip, sharkbite shrimp, calamari
- BLACKENED SHRIMP POUTINE (1930 cal)**.....\$14.99
fries, chorizo gravy, gulf shrimp, cheese curds

CALABASH

- served with fries, coleslaw, housemade tartar
- TENDER BASKET (1160 cal)**.....\$10.99
- FISH 'N' CHIPS (1090 cal)**.....\$13.99
- SEAFOOD BASKET (1110-1140 cal)**.....\$14.99
shrimp/combo +3/oysters +4

ENTREES

- SHRIMP 'N' GRITS (920 cal)**..... \$17.99
two grit cakes, chorizo gravy, tomato, green
onion, gulf shrimp
- BLACKENED SHRIMP ALFREDO (1240 cal)**..... \$17.99
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
housemade cocktail
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|---|---|
| CLAMS* (50 cal ea.) by the shell | OYSTERS* (28 cal ea.) by the shell |
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-
served with corn and coleslaw
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|--|---|---|
| SHRIMP (600-750 cal) 1/2 lb or 1 lb | CRAB LEGS (540-620 cal) 1/2 lb or 1 lb | MUSSELS (610-790 cal) 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)**.....\$12.99
- 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)**.....\$10.99
lettuce, cheese, red onion, tomato, cucumber,
croutons
mahi, shrimp, or chicken +6/ahi tuna* +8/
oysters +9
- LEFT COAST LOUIE (550 cal)**.....\$18.99
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)**.....\$14.99
flour tortillas, lettuce, pico, signature sauce,
cheese
chicken/mahi, shrimp +3/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 +1
- HERMIT (830-920 cal)**.....\$13.99
atlantic cod, lettuce, tomato, housemade tartar,
coleslaw
sub - mahi +3/ahi tuna* +4
- PO-BOY (1430-1460 cal)**.....\$15.99
french bread, lettuce, tomato, signature sauce
shrimp/combo +2/oysters +4
- CRAB TRAP (880 cal)**.....\$16.99
crab cakes, lettuce, tomato, signature sauce
- 716 (1360-1480 cal)**.....\$14.99
flour tortilla, shrimp or chicken, lettuce,
tomato, cheese, buffalo, ranch

CHOOSE A SIDE

- french fries \$3.99 • sausage & potatoes \$3.99
chips & salsa \$3.99 • hushpuppies \$2.99
coleslaw \$1.99 • corn cobette \$1.99
seasonal veggies \$3.99 • side salad \$5.99
mac n' cheese \$4.99

*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

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| SHACK ATTACK (190 cal) | \$11.00 |
| pepper vodka, house bloody mary mix, secret sauce, old bay rim, chilled shrimp, spicy olives | |
| SALTMARSH MARGARITA (300 cal) | \$12.00 |
| blanco tequila, cointreau, fresh muddled fruit, salt rim, grand marnier float | |
| PINEAPPLE JALAPEÑO MULE (230 cal) | \$11.00 |
| tito's, muddled jalapeño, pineapple, pineapple juice, ginger beer | |
| SHUCKTINI* (250 cal) | \$13.00 |
| tito's, olive juice, steamed oyster*, old bay rim, spicy olives | |
| CRUSHES (70-240 cal) | \$11.00 |
| smirnoff vodka, fresh fruit juices, sprite | |
| PEARL'S PUNCH (330 cal) | \$11.00 |
| cruzan light, dark, banana rums, raspberry liqueur, fresh juice, orange slice, myers's float | |
| PAINKILLER (340 cal) | \$11.00 |
| orange, coconut, pineapple, pusser's rum, nutmeg | |
| MICHELADA* (220 cal) | \$11.00 |
| house bloody mary mix, mexican lager, tajin, raw oyster*, spicy olives | |
| SANGRIA (150 cal) | \$10.00 |
| sweet red wine, muddled fruit, deep eddy's peach | |

OYSTER SHOOTERS

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| SOB BOMB* (110 cal) | \$9.00 |
| house bloody mary mix, old bay rim, tito's, raw oyster* on the half shell, horseradish | |
| MEXICAN BULLFIGHTER* (100 cal) | \$9.00 |
| jose cuervo, raw oyster*, chipotle hot sauce, lime juice | |
| DAWN PATROL* (110 cal) | \$9.00 |
| vodka, house bloody mary mix, raw oyster*, lemon juice, worchestershire | |
| PLEASURE ISLAND* (130 cal) | \$9.00 |
| vodka, raw oyster*, texas pete, cocktail sauce, old bay rim | |
| SMACK MY ASS* (45 cal) | \$8.00 |
| yuengling, raw oyster*, cocktail sauce, hot sauce, pickled jalapeño slice | |

WINE

Ask your server about today's selections.

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