

STARTERS

- COLD CRAB DIP (730 cal)**.....\$14.99
crab meat, cream cheese, spices, toasted garlic bread
- CRAB BALLS (810 cal)**..... \$11.99
crab meat, cracker meal, spices, signature sauce
- CALAMARI (370 cal)**.....\$12.99
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)**.....\$7.99
spears, housemade ranch
- SEAFOOD TRIO (920 cal)**.....\$19.99
cold crab dip, sharkbite shrimp, calamari
- BLACKENED SHRIMP POUTINE (1930 cal)**.....\$16.99
fries, chorizo gravy, gulf shrimp, cheese curds

CALABASH

- served with fries, coleslaw, housemade tartar
- TENDER BASKET (1160 cal)**.....\$13.99
- FISH 'N' CHIPS (1090 cal)**.....\$14.99
- SEAFOOD BASKET (1110-1140 cal)**.....\$14.99
shrimp/combo +6/oysters +10

ENTREES

- SHRIMP 'N' GRITS (920 cal)**.....\$18.99
two grit cakes, chorizo gravy, tomato, green
onion, gulf shrimp
- BLACKENED SHRIMP ALFREDO (1240 cal)**.....\$16.99
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
- | | | |
|--|---|---|
| CLAMS*
(50 cal ea.)
by the shell | OYSTERS*
(28 cal ea.)
by the shell | |
|
served with corn and coleslaw | | |
| 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 |



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)**.....\$15.99
- LARGE (8 wings / 740 cal)**.....\$22.99
- 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)**.....\$13.99
lettuce, cheese, red onion, tomato, cucumber,
croutons
mahi, shrimp, or chicken +6/ahi tuna* +6/
oysters +9
- LEFT COAST LOUIE (550 cal)**.....\$15.99
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)**.....\$13.99
flour tortillas, lettuce, pico, signature sauce,
cheese
chicken/mahi, shrimp +2/ahi tuna* +2
- BREAKWATER BURGER* (780-1120 cal)**.....\$16.99
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 +2/ahi tuna* +2
- PO-BOY (1430-1460 cal)**.....\$15.99
french bread, lettuce, tomato, signature sauce
shrimp/combo +7/oysters +13
- CRAB TRAP (880 cal)**.....\$16.99
crab cakes, lettuce, tomato, signature sauce
- 716 (1360-1480 cal)**.....\$13.99
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 \$3.99
coleslaw \$3.99 • corn cobette \$3.99
seasonal veggies \$4.99 • side salad \$5.99
mac n' cheese \$3.99

*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

SHACK ATTACK (190 cal)	\$11.99
pepper vodka, house bloody mary mix, secret sauce, old bay rim, chilled shrimp, spicy olives	
SALTMARSH MARGARITA (300 cal)	\$13.50
blanco tequila, cointreau, fresh muddled fruit, salt rim, grand marnier float	
PINEAPPLE JALAPEÑO MULE (230 cal)	\$10.50
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)	\$10.00
smirnoff vodka, fresh fruit juices, sprite	
PEARL'S PUNCH (330 cal)	\$11.50
cruzan light, dark, banana rums, raspberry liqueur, fresh juice, orange slice, myers's float	
PAINKILLER (340 cal)	\$10.99
orange, coconut, pineapple, pussers' rum, nutmeg	
MICHELADA* (220 cal)	\$10.00
house bloody mary mix, mexican lager, tajin, raw oyster*, spicy olives	
SANGRIA (150 cal)	\$9.00
sweet red wine, muddled fruit, deep eddy's peach	

OYSTER SHOOTERS

SOB BOMB* (110 cal)	\$8.00
house bloody mary mix, old bay rim, tito's, raw oyster* on the half shell, horseradish	
MEXICAN BULLFIGHTER* (100 cal)	\$7.50
jose cuervo, raw oyster*, chipotle hot sauce, lime juice	
DAWN PATROL* (110 cal)	\$7.00
vodka, house bloody mary mix, raw oyster*, lemon juice, worchestershire	
PLEASURE ISLAND* (130 cal)	\$7.00
vodka, raw oyster*, texas pete, cocktail sauce, old bay rim	
SMACK MY ASS* (45 cal)	\$6.50
yuengling, raw oyster*, cocktail sauce, hot sauce, pickled jalapeño slice	

WINE

Ask your server about today's selections.

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