

STARTERS

COLD CRAB DIP (730 cal).....\$14.99

crab meat, cream cheese, spices, toasted garlic bread

CRAB BALLS (810 cal).....\$12.99

crab meat, cracker meal, spices, signature sauce

CALAMARI (370 cal).....\$11.99

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).....\$9.99

spears, housemade ranch

SEAFOOD TRIO (920 cal).....\$22.99

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).....\$13.50

FISH 'N' CHIPS (1090 cal).....\$15.99

SEAFOOD BASKET (1110-1140 cal).....\$15.99

shrimp/combo +3/oysters +6

ENTREES

SHRIMP 'N' GRITS (920 cal).....\$19.99

two grit cakes, chorizo gravy, tomato, green
onion, gulf shrimp

BLACKENED SHRIMP ALFREDO (1240 cal).....\$14.99

fettuccine, housemade alfredo, gulf shrimp,
broccoli
sub - chicken

FLATBREADS (515-1140 cal).....\$10.99

cheese/buffalo chicken +3/buffalo shrimp
+5/shrimp scampi +5

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

CLAMS* housemade cocktail
(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).....\$14.50

LARGE (8 wings / 740 cal).....\$19.50

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 clams,
1 doz oysters, 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).....\$11.99

lettuce, cheese, red onion, tomato, cucumber,
croutons

mahi, shrimp, or chicken +6.00/ahi tuna* +7.00/
oysters +9.00

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).....\$15.50

flour tortillas, lettuce, pico, signature
sauce, cheese
chicken/mahi, shrimp +3/ahi tuna* +3.50

BREAKWATER BURGER* (780-1120 cal).....\$16..99

old bay onions, american cheese, lettuce, tomato,
signature sauce
sub - black bean burger • add bacon +1.50

HERMIT (830-920 cal).....\$15.50

atlantic cod, lettuce, tomato, housemade tartar,
coleslaw
sub - mahi +2.50/ahi tuna* +3.50

PO-BOY (1430-1460 cal).....\$15.50

french bread, lettuce, tomato, signature sauce
shrimp/combo +3/oysters +6.00

CRAB TRAP (880 cal).....\$16.99

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 \$5.50 • sausage & potatoes \$6.00

chips & salsa \$4.50 • hushpuppies \$5.50

coleslaw \$4.50 • corn cobette \$4.50

seasonal veggies \$6.00 • side salad \$6.50

mac n' cheese \$5.50

*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)	\$12.50
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)	\$11.50
tito's, muddled jalapeño, pineapple, pineapple juice, ginger beer	
SHUCKTINI* (250 cal)	\$14.50
tito's, olive juice, steamed oyster*, old bay rim, spicy olives	
CRUSHES (70-240 cal)	\$9.50
smirnoff vodka, fresh fruit juices, sprite	
PEARL'S PUNCH (330 cal)	\$13.50
cruzan light, dark, banana rums, raspberry liqueur, fresh juice, orange slice, myers's float	
PAINKILLER (340 cal)	\$12.50
orange, coconut, pineapple, pusser's rum, nutmeg	
MICHELADA* (220 cal)	\$9.50
house bloody mary mix, mexican lager, tajin, raw oyster*, spicy olives	
SANGRIA (150 cal)	\$10.50
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)	\$7.00
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)	\$6.00
draft beer, raw oyster*, cocktail sauce, hot sauce, pickled jalapeño slice	

WINE

Ask your server about today's selections.

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