

Shells

chilled and accompanied by cocktail sauce + remoulade + lemon + chef's hot sauce + saltines

Gulf Coast Oysters* 🍷 🍴		half dozen	19 / full dozen	36
Fernandina Shrimp 🍷 🍴		half pound	25 / full pound	39
Crab Clusters 🍷 🍴		half pound	22 / full pound	40
Cold Water Lobster Tail 🍷 🍴		half tail	28 / whole tail	53

Shell Shack Packs

Shack Pack #1*: half dozen oysters + half pound chilled ‘dina shrimp (feeds 2-3) 🍷 🍴		35
Shack Pack #2*: half dozen oysters + half pound chilled ‘dina shrimp + half pound crab (feeds 3-4) 🍷 🍴		55
Shack Pack #3*: half dozen oysters + full pound chilled ‘dina shrimp + full pound crab (feeds 4-6) 🍷 🍴		85
Shack Pack #4*: full dozen oysters + full pound chilled ‘dina shrimp + full pound crab + whole lobster tail (feeds 6-8) 🍷 🍴		145

Not Shells

Amelia Island Chowda.....	14
oyster + grouper + shrimp + cream + potato + parsley	
Fried Long Fin Calamari.....	19
wild-caught + sweet chili aioli + lemon	
Seagull Wings	18
well not really...they're chicken buffalo dry rub + buttermilk ranch + celery	
Jasmine Green Tea Tuna* 🍷 🍴	21
green tea-rubbed tuna + beet + apple	
Baked Oysters	21
parmesan + spinach + pernod + applewood-smoked bacon + florida lemon aioli	
Compressed Melon 🍷 🍴	16
watermelon + honeydew + feta + bean sprouts + arugula + breakfast radish + smoked sea salt + hibiscus tea + yuzu aguachile	

Seaweeds

Sunshine Salad 🍴		16
mixed greens + goat cheese + strawberry + fennel crunch + bubble vinaigrette		
Caesar Salad.....	16	
romaine + spinach + arugula + local parmesan + florida lemon caesar + olive + sourdough		
Beach Chop Salad 🍴 🍴		16
cabbage + kale + mango + edamame + carrots + crunchy noodles + sesame		
Enhancements 🍷 🍴		
Mesquite Chicken +10 Seared Tuna +16 Lobster Tail +53 Blackened Mahi-Mahi +15 Local Shrimp +13 Grilled Salmon +15 Fried Calamari +11		

Dairy-free 🍴	Vegetarian 🍴	Gluten-friendly bread available
Gluten-friendly 🍷	Vegan 🍴	upon request



Piña Colada Trifle 12 coconut + rum cake + caramelized pineapple + pineapple whip	Moroccan Mint Pushpop 8 numi mint tea + cream + dark chocolate	Key Lime Pie 12 vanilla whip + mango coulis
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Sand Pails

buttermilk and cornmeal-fried with high tide tartar and cocktail sauce

Fish Sticks	half pound	23 / full pound	36
Port ‘Dina Shrimp	half pound	27 / full pound	41

Hooks, Lines & Nets

Fried Port ‘Dina Shrimp Po’Boy	23
shredded lettuce + tomato + low country rémoulade	
Fresh Catch Fish Tacos	20
add a taco +9 coconut-lime spice + buoy beans + corn + firecracker sauce	
Grilled Salmon BLT	24
applewood-smoked bacon + aquaponic lettuce + green tomato & jalapeño jam	
Blackened Mahi-Mahi Sandwich	25
lettuce + tomato + onion + high tide tartar sauce + saltwater roll	
Local Shrimp & Lobster Roll	29
local shrimp + cold water lobster + lemon + chive + crema + butter bun	
Ocean Bowl 🍷🍷🍷	22
rice + seaweed + mango + cucumber + edamame + carrot + radish + crisp garlic	
add tuna poke* +12 add salmon poke* +10 add avocado +7	

So You Don't Like the Water

Beachside Burger*	19
twin patties + lettuce + tomato + red onion + house pickle + shack sauce substitute the Impossible Burger - all the flavor, aroma and beefiness of meat, but it's just plants 🌱 🥗 +1	
Beach Fire Chicken Sandwich	18
cilantro + red onion + honey bbq + applewood-smoked bacon	
Peach + Provolone Grilled Cheese 🍷	17
georgia peach jam + provolone + arugula + sourdough	

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.
All parties of 8 people or more will have an automatic gratuity of 21% added to the check.