

## Shells

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

Gulf Coast Oysters* 🌱 🌱	half dozen 19 / full dozen 36
Fernandina Shrimp 🌱 🌱	half pound 25 / full pound 39
Cold Water Lobster Tail 🌱 🌱	half tail 28 / whole tail 53
St. Augustine Middleneck Clams 🌱 🌱	half dozen 12 / full dozen 21

## Shell Shack Packs

Shack Pack #1*: half dozen oysters + half pound chilled 'dina shrimp (feeds 2-3) 🌱 🌱	37
Shack Pack #2*: half dozen oysters + half pound chilled 'dina shrimp + half dozen clams (feeds 3-4) 🌱 🌱	51
Shack Pack #3*: half dozen oysters + full pound chilled 'dina shrimp + full dozen clams (feeds 4-6) 🌱 🌱	89
Shack Pack #4*: full dozen oysters + full pound chilled 'dina shrimp + full dozen clams + whole lobster tail (feeds 6-8) 🌱 🌱	135

## Not Shells

Amelia Island Chowda	14
oyster + clam + grouper + shrimp + cream + potato + parsley	
Fried Longfin Calamari	19
wild-caught + sweet chili aioli + banana pepper + lemon	
Seagull Wings 🌱	18
well, not really...they're chicken buffalo dry rub + buttermilk ranch + celery	
Heat Wave Hummus 🌱 🌱	16
hot and sour eggplant + aleppo pepper + crispy tortilla	
Riptide Shrimp	23
sesame + scallion + firecracker sauce	

## Seaweeds

Sunshine Salad 🌱	16
mixed green + goat cheese + strawberry + fennel crunch honey vinaigrette	
Caesar Salad	16
romaine + spinach + arugula + local parmesan florida lemon caesar + olive + sourdough	
Beach Chop Salad 🌱	16
cabbage + kale + mango + edamame + carrots wonton crisp + sesame	
Summer Grain Bowl 🌱	20
quinoa + farro + beans + charred corn + avocado fresno chili + tamarind agave vinaigrette	
Ocean Bowl 🌱 🌱 🌱	22
rice + seaweed + mango + cucumber + edamame carrot + radish + crisp garlic add tuna poke* +12 add salmon poke* +10 add avocado +7	

### Enhancements 🌱 🌱

Mesquite Chicken +10 | Seared Tuna\* +16 | Lobster Tail +53  
Blackened Mahi-Mahi +15 | Local Shrimp +13  
Grilled Salmon +15



## From Chef's Tackle Box

Atlantic Salmon* 🌱 🌱	38
beachfire spice + mojito salsa + sticky rice	
Fernandina Shrimp & Grits	41
pimento + red stripe + chorizo	
Black Grouper	52
shrimp & chorizo crust + southern grains fire-roasted pepper + sunburned tomato	
Yard Bird	32
roasted chicken + heirloom tomato + local mushroom goat cheese + whipped potato + chicken demi	
Sunset Strip* 🌱	45
12 oz new york strip + potato + cauliflower sunset gremolata + tallow butter	
Beach Blaze* 🌱	39
mahi-mahi + st. augustine middleneck clams coconut curry + boniato mash + hominy	

## Hooks, Lines & Nets

simple wood fire-grilled with sea salt potato and florida citrus butter

Simple Shrimp 🌱	41
Simple Lobster 🌱	55
Simple Grouper 🌱	52
Simple Mahi-Mahi 🌱	37
Simple Salmon* 🌱	38
Simple Tuna* 🌱	45

## Saltwater Sweets

**Coconut Tres Leches** 🌱 12  
sponge cake + cream cheese mousse +  
guava coulis + coconut crunch

**Hazel S'mores Cheesecake** 🌱 12  
chocolate cheesecake +  
hazelnut marshmallow +  
passion fruit caramel + graham crumble

**Key Lime Pie** 🌱 12  
vanilla whip  
raspberry coulis

Gluten-friendly bread available upon request

Dairy-free 🌱 Gluten-friendly 🌱 Vegetarian 🌱 Vegan 🌱

\*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 21% gratuity added to the check.