

LEON'S

FINE POULTRY & OYSTERS

ON THE CORNER OF KING AND I

OYSTERS

***RAW OYSTERS** MARKET
cocktail sauce, mignonette, saltines

CHAR-GRILLED OYSTERS 13
half dozen; lemon, parsley, butter, parmesan

OYSTERS CASINO 13
half dozen; piquillo peppers, neuske's bacon, lemon, chive

SIDES

HUSH PUPPIES 5
honey butter

BLACK EYE PEA SALAD 4/6
pickles, peppers, olive oil, chives

WHOLE GRAIN 'SPOON' SALAD 4/6
tomato, currants, pecans, parmesan

SCALLOPED POTATOES 7
old school

SMALLER

PEEL 'N EAT SHRIMP 14
old bay, comeback sauce

SMOKED MAHI DIP 11
onion, old bay, roasted jalapeño, sumac, saltines

FRIED BRUSSELS SPROUTS 8
piperade, red wine vinegar

CRISPY CLAM WRAPS 4.5/ea
fried clams, bibb lettuce, pickled vegetables, spicy mayo, herbs

CRUSHED AVOCADO TOAST 8
radish, sprouts, sesame seeds

CHARRED RADICCHIO 10
yogurt dressing, hazelnuts, golden raisins, mint

ICEBERG STACK 9
buttermilk dressing, tomato, bread crumbs
[add chicken + \$4 or shrimp + \$5]

KALE SALAD 10
butternut squash, pepitas, currants, charred lemon, ricotta salata
[add chicken + \$4 or shrimp + \$5]

SIAM SALAD 11/ 16
napa cabbage, avocado, peanuts, orange, fried shallots, fresh herbs
[add chicken + \$4 or shrimp + \$5]

SANDWICHES

CHICKEN SANDWICH 13
fried or grilled; slaw, duke's mayo, bread and butter pickles

CRISPY CATFISH SANDWICH 13
lettuce, tomato, duke's mayo, hot sauce

GRILLED MAHI SANDWICH 15
lettuce, tomato, duke's mayo, hot sauce

SHRIMP ROLL 14
horseradish mayo, celery, potato chips, fine herbs

FRIED OYSTER SANDWICH 13
lettuce, tomato, avocado, comeback sauce

FISH

FRY-UP 12
fried oysters or shrimp with tartar sauce

LEON'S FISH FRY 22
mixed fry with condiments, hush puppies and pea salad

WHOLE FISH MARKET
chimichurri, charred scallion

FRIED CHICKEN

2-PIECE white 10 dark 8
white meat [breast, wing] or dark meat [leg, thigh]

HALF CHICKEN 16

BIG CHICKEN PLATTER 39
whole fried chicken with accompaniments

DESSERT

SOFT SERVE/MILKSHAKE 4/6



698 KING ST. CHARLESTON, SC 29403 • 843-531-6500 • WWW.LEONSOYSTERSHOP.COM

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.
*The chance of food borne illness increases with consumption of raw and undercooked eggs, meats and seafoods.