

OYSTERS

- *Raw Oysters** **MKT**
cocktail sauce, mignonette, saltines
- Char-Grilled Oysters** **15**
half dozen; lemon, parsley, butter, parmesan
- Baked Oysters** **14**
half dozen; sweet potato, pumpkin seed gremolata



ON THE CORNER OF KING AND I

FRIED CHICKEN

- 2-Piece** **white 12 /dark 10**
white meat (breast, wing) or dark meat (leg, thigh)
- Half Chicken** **20**
- Big Chicken Platter** **44**
whole fried chicken with accompaniments

SMALLISH

- Peel 'N Eat Shrimp** **14**
old bay, comeback sauce
- Smoked Mahi Dip** **13**
with sumac and fried saltines
- Hush Puppies** **6**
honey butter
- Crispy Clam Wraps** **5/ea**
pickled vegetables, spicy mayo, herbs
- Fried Brussels Sprouts** **8**
piperade, red wine vinegar
- Avocado on Toast** **9**
sesame seeds, sea salt
- Iceberg Stack** **12**
buttermilk dressing, tomato, bread crumbs
add chicken +4, shrimp +5, crab +6
- Siam Salad** **14/19**
napa cabbage, avocado, peanuts, orange, fried shallots, herbs
add chicken +4, shrimp +5, crab +6

FISH & SHELLFISH

- Fry-Up** **14**
fried oysters or shrimp with tartar sauce
- Leon's Fish Fry** **22**
mixed fry with condiments, hush puppies and pea salad
- Grilled Whole Fish** **MKT**
chimichurri, charred lemons
- Char-Grilled Lobster** **MKT**
miso-lemon poached, sausage, corn and red potatoes

SANDWICHES

- served with your choice of: cucumber salad, slaw, or pea salad
- The Chicken Sandwich** **15**
fried or grilled; slaw, duke's mayo, bread and butter pickles
 - Crispy Catfish Sandwich** **14**
lettuce, tomato, duke's mayo, hot sauce
 - Grilled Mahi Sandwich** **16**
lettuce, tomato, duke's mayo, hot sauce
 - Shrimp Roll** **15**
horseradish mayo, celery, potato chips
 - Fried Oyster Roll** **15**
lettuce, tomato, avocado, comeback sauce, chives

SIDES

- Black Eye Pea Salad** **4/6**
pickles, peppers, olive oil, chives
- Marinated Cucumber Salad** **4/6**
sesame oil, shiso, champagne vinegar
- Cole Slaw** **4/6**
buttermilk dressing, currants, seeds
- Scalloped Potatoes** **7**
'old school'

DESSERT

- Milkshake** **6**
vanilla, strawberry, chocolate, malted
- Soft Serve** **5**
cup or cone, add sprinkles for free
- Grasshopper** **13**
"kennel club style"



HOUSE WINE

glass/carafe

White	8/44
<i>Viura, Spain</i>	
Red	8/44
<i>Cabernet Sauvignon, California</i>	

ROSÉ ON DRAFT

glass/carafe

Rosé	8/48
<i>"Root & Reitz," (Domaine de Maubet) Gascogne, France, 2017</i>	

WHITE & ROSÉ

glass/bottle

Muscadet[Melon]	9/42
<i>Domaine De La Fruitière, "Gneiss de Bel Abord," Loire, France, 2016</i>	
Gruner Veltliner	9/50 (liter bottle)
<i>Brunn, Austria, 2017</i>	
Chardonnay	10/48
<i>Rickshaw, California, 2016</i>	
Sancerre [Sauvignon Blanc]	14/65
<i>Claude Riffault, "Les Boucauds," Loire, France, 2017</i>	
Delicious White [Falanghina]	12/57
<i>La Sibilla, Campi Flegrei, Campania, Italy, 2016</i>	
Rosé	9/42
<i>Oyster Shed Wine Co., Provence, France, 2017</i>	

by the bottle

Arneis	50
<i>Angelo Negro, "Vino Bianco," Monteu Roero, Italy, 2017</i>	
Chenin Blanc	65
<i>Dirty and Rowdy, Mendocino, California 2017</i>	
Riesling	56
<i>Nik Weis, Mosel, Germany, 2016</i>	
Chardonnay	99
<i>Kistler, Sonoma Mountain, California, 2015</i>	

SPARKLING WINE

glass/bottle

Cava	8/39
<i>Dibon, Brut Reserve, Penedes, Spain, NV</i>	
Lambrusco [Crazy Grapes]	9/45
<i>Bertolani, "Rosso All'antica," Emilia-Romagna, Italy, 2015</i>	
Aubry [Champagne]	14/65
<i>1 er Cru, Brut, Montagne de Reims, France, NV</i>	
	by the bottle
Folle Blanche, Pinot Noir	50
<i>Jo Landron, "Atmosperes," Brut, Loire Valley, France, NV</i>	
Looking for bottles of Grower Champagne? We have that too!	

RED

glass/bottle

Austrian Red Blend	10/48
<i>Pittnauer, "Pitti," Burgenland, Austria, 2016</i>	
Pinot Noir	10/48
<i>Jean-Francois Mériaeu, "Les Hexagonales," Loire, France, 2014</i>	
Canary Island Red [Listán]	11/52
<i>Frontón de Oro, Canary Islands, Spain, 2015</i>	
Sangiovese	12/57
<i>La Spinetta, "Il Nero Di Casanova," Toscana, Italy, 2014</i>	
	by the bottle
Cinsault	(one liter) 55
<i>Martin Texier, "La Boutanche," Rhône, France, 2016</i>	

Gamay	55
<i>Hervé Villemade, Cheverny, Loire, France, 2016</i>	
Trousseau	79
<i>Eyrie Vineyards, Willamette Valley, Oregon, 2015c</i>	
Pinot Noir	95
<i>Wind Gap, Sonoma Coast, California, 2014</i>	
Grenache	60
<i>Comando G, "La Bruja de Rozas," Vinos de Madrid, Spain, 2016</i>	
Super Tasty Blend [Valdiguíé Blend]	60
<i>Cruse Wine Co., "Monkey Jacket," North Coast, California, 2017</i>	
Syrah	53
<i>Julien Cecillon, "Les Gravieres," Rhône, France, 2016</i>	

Please No Substitutions. Cash, American Express, Visa, Mastercard, Discover.
No split checks for parties of 6 or more.
Sorry - No checks or Visa gift cards, and no smoking in restaurant.

CHEAP BEER

Pabst Blue Ribbon draft	glass 3/pitcher 12
Tiny Bud or Tiny Bud Light	single 2/6-pack 11
Miller High Life 'Pony'	single 2/6-pack 11

BEER

Westbrook 'One Claw' Rye Pale Ale	5.5
Pilsner Urquell 'A Proper Pour'	6
Blackberry Farm Saison	7.5
Holy City 'Pluff Mud' Porter	5.5
Wölffer Dry Rosé Cider [10 oz can]	8
House Beer Lager	4
Seasonal Sour	MKT
Guinness Stout [20 oz pour]	7
Abita Amber	5
Founders 'All Day' IPA	5
Allagash White	5
Stiegl Grapefruit Radler	6
Rotating Draft	MKT
Rothaus Pils - The only bottle worth carrying.	7.5

SODA & SUCH

Mexican Coke	4
Diet Coke, Sprite	2.5
Boylan's Root Beer, Ginger Ale, Orange	3.5
Cannonborough Soda	6
<i>Ginger Beer, Grapefruit Elderflower</i>	
Iced Tea	2
Lemonade	3
Arnold Palmer	2.5
Slingshot + Jack Rudy Coffee Tonic	6