

STARTERS

- COLD CRAB DIP (730 cal)**.....\$12.99
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)**..... \$11.99
blackened or grilled, soy, signature sauce, wasabi
- FRIED PICKLES (660 cal)**.....\$7.99
spears, housemade ranch
- SEAFOOD TRIO (920 cal)**.....\$18.99
cold crab dip, sharkbite shrimp, calamari
- CAPE FEAR NACHOS (1140 cal)**..... \$13.99
shrimp or chicken, tortilla chips, housemade queso, sour cream, signature sauce, green onion, side of jalapeños

CALABASH

- served with fries, coleslaw, housemade tartar
- TENDER BASKET (1160 cal)**.....\$12.99
- FISH 'N' CHIPS (1090 cal)**.....\$13.99
- SEAFOOD BASKET (1110-1140 cal)**.....\$15.99
shrimp/combo +\$1/oysters +\$2

ENTREES

- SHRIMP 'N' GRITS (920 cal)**.....\$16.99
two grit cakes, chorizo gravy, tomato, green onion, gulf shrimp
- BLACKENED SHRIMP ALFREDO (1240 cal)**.....\$16.99
fettuccine, housemade alfredo, gulf shrimp, broccoli
sub - chicken
- CHALKBOARD SPECIALS:**
Ask your server about our daily specials.

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

STEAMED



- all served with butter,
lemon, housemade cocktail
- CLAMS* (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)**
jalapeño cheddar/garlic parmesan/seasonal

WINGS

- whole, breaded, fried, crispy • ranch or blue cheese
- SMALL (5 wings / 580 cal)**..... \$12.99
- LARGE (8 wings / 740 cal)**.....\$17.99
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 oysters, 1 doz clams, corn, coleslaw
- CAPPY'S ROAST* (2120 cal)**
1 lb gulf shrimp, 1 doz oysters, corn, coleslaw, hushpuppies

SALADS

- balsamic vinaigrette
ranch • blue cheese • honey mustard
oil and vinegar

- HOUSE (520-860 cal)**.....\$8.99
lettuce, cheese, red onion, tomato, cucumber, croutons
mahi, shrimp, or chicken +\$7/ahi tuna* +\$10/
fried oysters +\$10
- LEFT COAST LOUIE (550 cal)**.....\$15.99
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)**.....\$12.99
two flour tortillas, lettuce, pico, signature sauce, cheese
choice of: chicken, mahi, or shrimp/ahi tuna* +\$3
- BREAKWATER BURGER* (780-1120 cal)**.....\$15.99
old bay onions, american cheese, lettuce, tomato, signature sauce
sub - black bean burger • add bacon +\$1
- HERMIT (830-920 cal)**.....\$13.99
atlantic cod, lettuce, tomato, housemade tartar, coleslaw
sub - mahi +\$2/ahi tuna* +\$3
- PO-BOY (1430-1460 cal)**.....\$15.99
french bread, lettuce, tomato, signature sauce
shrimp/combo +\$1/oysters +\$2
- CRAB TRAP (880 cal)**.....\$16.99
crab cakes, lettuce, tomato, signature sauce
- 716 (1360-1480 cal)**.....\$13.99
flour tortilla, shrimp or chicken, lettuce, tomato, cheese, buffalo, ranch

CHOOSE A SIDE

- french fries \$4.99 • sausage & potatoes \$4.99
chips & salsa \$3.99 • hushpuppies \$3.99
coleslaw \$2.99 • corn cobette \$3.99
seasonal veggies \$4.99 • side salad \$4.99
mac n' cheese \$4.99

*May be served raw or undercooked. Consuming raw or undercooked meats, 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)	\$11.00
pepper vodka, house bloody mary mix, secret sauce, old bay rim, chilled shrimp, spicy olives	
SALTMARSH MARGARITA (300 cal)	\$10.50
blanco tequila, cointreau, fresh muddled fruit, salt rim, grand marnier float	
PINEAPPLE JALAPEÑO MULE (230 cal)	\$9.50
tito's, muddled jalapeño, pineapple, pineapple juice, ginger beer	
SHUCKTINI* (250 cal)	\$11.00
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)	\$9.50
cruzan light, dark, banana rums, raspberry liqueur, fresh juice, orange slice, myers's float	
PAINKILLER (340 cal)	\$9.50
orange, coconut, pineapple, pussers's rum, nutmeg	
MICHELADA* (220 cal)	\$9.00
house bloody mary mix, mexican lager, tajin, raw oyster*, spicy olives	
SANGRIA (150 cal)	\$9.00
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)	\$6.00
jose cuervo, raw oyster*, chipotle hot sauce, lime juice	
DAWN PATROL* (110 cal)	\$6.00
vodka, house bloody mary mix, raw oyster*, lemon juice, worchestershire	
PLEASURE ISLAND* (130 cal)	\$6.00
vodka, raw oyster*, texas pete, cocktail sauce, old bay rim	
SMACK MY ASS* (45 cal)	\$5.00
yuengling, raw oyster*, cocktail sauce, hot sauce, pickled jalapeño slice	

WINE

Ask your server about today's selections.

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