

## STARTERS

- COLD CRAB DIP (730 cal)**.....\$13.99  
crab meat, cream cheese, spices, toasted garlic bread
- CRAB BALLS (810 cal)**.....\$10.99  
crab meat, cracker meal, spices, signature sauce
- CALAMARI (370 cal)**.....\$9.99  
hand breaded, fried, sweet thai chili
- SHRIMP SKILLET (255-825 cal)**.....\$9.99  
gulf shrimp, bread points, choose cook style  
sharkbite/jerk/new orleans bbq/scampi/buffalo
- AHI TUNA\* (310 cal)**.....\$10.99  
blackened or grilled, soy, signature sauce,  
wasabi
- FRIED PICKLES (660 cal)**.....\$7.99  
spears, housemade ranch
- SEAFOOD TRIO (920 cal)**.....\$19.99  
cold crab dip, sharkbite shrimp, calamari
- BLACKENED SHRIMP POUTINE (1930 cal)**.....\$14.99  
fries, chorizo gravy, gulf shrimp, cheese curds

## CALABASH

- served with fries, coleslaw, housemade tartar
- TENDER BASKET (1160 cal)**.....\$10.99
- FISH 'N' CHIPS (1090 cal)**.....\$13.99
- SEAFOOD BASKET (1110-1140 cal)**.....\$13.99  
shrimp/combo +3/oysters +5

## 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
- FLATBREADS (515-1140 cal)**.....\$12.99  
cheese/buffalo chicken +2/buffalo shrimp +3/  
shrimp scampi +4

## 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



## STEAMERS

- all served with butter, lemon, and  
housemade cocktail
- CLAMS\* (50 cal ea.)** by the shell  
served with corn and coleslaw
- OYSTERS\* (28 cal ea.)** by the shell
- |   |  |  |
|---|--|--|
| <b>SHRIMP (600-750 cal)</b><br>1/2 lb or 1 lb | <b>CRAB LEGS (540-620 cal)</b><br>1/2 lb or 1 lb | <b>MUSSELS (610-790 cal)</b><br>1 doz or 2 doz |
|---|--|--|



## GRILL

- OYSTERS\* (220-690 cal)** -with bacon  
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 clams,  
1 doz oysters, corn, coleslaw
- CAPPY'S ROAST\* (2120 cal)**  
1 lb gulf shrimp, 1 doz oysters, corn, coleslaw,  
hushpuppies

## SALADS

- hot bacon • balsamic vinaigrette  
ranch • blue cheese • honey mustard  
raspberry vinaigrette
- HOUSE (520-860 cal)**.....\$9.99  
lettuce, cheese, red onion, tomato, cucumber,  
croutons  
mahi, shrimp, or chicken +5/ahi tuna\* +6/  
oysters +8
- LEFT COAST LOUIE (550 cal)**.....\$13.99  
lettuce, avocado, tomato, cucumber, gulf shrimp,  
hard boiled egg, louie dressing

## SANDWICHES

- served with one side and coleslaw
- THE GREGGAH (900 cal)**.....\$12.99  
lobster meat, split top bun, remoulade
- TACOS (940-1060 cal)**.....\$12.99  
flour tortillas, lettuce, pico, signature  
sauce, cheese  
chicken/mahi, shrimp +2/ahi tuna\* +4
- BREAKWATER BURGER\* (780-1120 cal)**.....\$14.99  
old bay onions, american cheese, lettuce, tomato,  
signature sauce  
sub - black bean burger • add bacon +1
- HERMIT (830-920 cal)**.....\$12.99  
atlantic cod, lettuce, tomato, housemade tartar,  
coleslaw  
sub - mahi +2/ahi tuna\* +4
- PO-BOY (1430-1460 cal)**.....\$14.99  
french bread, lettuce, tomato, signature sauce  
shrimp/combo +3/oysters +5
- CRAB TRAP (880 cal)**.....\$14.99  
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 \$3.99 • sausage & potatoes \$3.99  
chips & salsa \$2.99 • hushpuppies \$3.99  
coleslaw \$1.99 • corn cobette \$2.99  
seasonal veggies \$3.99 • side salad \$4.99  
mac n' cheese \$4.99

\*May be served raw or undercooked. Consuming raw or undercooked pasta, 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

<b>SHACK ATTACK (190 cal)</b> .....	\$11.00
pepper vodka, house bloody mary mix, secret sauce, old bay rim, chilled shrimp, spicy olives	
<b>SALTMARSH MARGARITA (300 cal)</b> .....	\$11.50
blanco tequila, cointreau, fresh muddled fruit, salt rim, grand marnier float	
<b>PINEAPPLE JALAPEÑO MULE (230 cal)</b> .....	\$9.00
tito's, muddled jalapeño, pineapple, pineapple juice, ginger beer	
<b>SHUCKTINI* (250 cal)</b> .....	\$11.50
tito's, olive juice, steamed oyster*, old bay rim, spicy olives	
<b>CRUSHES (70-240 cal)</b> .....	\$8.00
smirnoff vodka, fresh fruit juices, sprite	
<b>PEARL'S PUNCH (330 cal)</b> .....	\$9.00
cruzan light, dark, banana rums, raspberry liqueur, fresh juice, orange slice, myers's float	
<b>PAINKILLER (340 cal)</b> .....	\$9.50
orange, coconut, pineapple, pusser's rum, nutmeg	
<b>MICHELADA* (220 cal)</b> .....	\$9.00
house bloody mary mix, mexican lager, tajin, raw oyster*, spicy olives	
<b>SANGRIA (150 cal)</b> .....	\$9.00
sweet red wine, muddled fruit, deep eddy's peach	

## OYSTER SHOOTERS

<b>SOB BOMB* (110 cal)</b> .....	\$7.00
house bloody mary mix, old bay rim, tito's, raw oyster* on the half shell, horseradish	
<b>MEXICAN BULLFIGHTER* (100 cal)</b> .....	\$5.50
jose cuervo, raw oyster*, chipotle hot sauce, lime juice	
<b>DAWN PATROL* (110 cal)</b> .....	\$5.50
vodka, house bloody mary mix, raw oyster*, lemon juice, worchestershire	
<b>PLEASURE ISLAND* (130 cal)</b> .....	\$6.00
vodka, raw oyster*, texas pete, cocktail sauce, old bay rim	
<b>SMACK MY ASS* (45 cal)</b> .....	\$6.00
yuengling, raw oyster*, cocktail sauce, hot sauce, pickled jalapeño slice	

## WINE

Ask your server about today's selections.

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