

6th Street Pier

Oyster Bar

Market Price

Half Dozen or Dozen

Raw Oysters on the Half-Shell

Baked Oysters

Crab Stuffed Oysters - Topped with House-made blue crab cake and caper-dill sauce

Oysters Bubba Rockefeller - Our take on the Oysters Rockefeller classic using mixed greens and smoked pork belly with andouille sausage cream sauce

Parmesan Jalapeno Oysters - Smothered in shredded parmesan, topped with pickled jalapenos

Sushi Menu

Served with your choice of pickled ginger, soy sauce, Eel Sauce (soy sauce, mirin and sugar), wasabi or spicy mayo.

Super Crunch - Smoked salmon, avocado, cream cheese, and rice, tempura battered and fried, then drizzled with spicy mayo and eel sauce	11
Crab Crunch - Blue crab cake, cream cheese, avocado, and rice, tempura battered and fried, then drizzled with spicy mayo and eel sauce	15
Ahi Tuna - Sushi grade, coated with sesame seeds, then seared	12

Appetizers

Wings 8 Bowl of Wings 26

Tossing Sauces - Saigon, Lemon Pepper, Buffalo

Spicy Thai, Honey Hab, Extra Sauce .5

Ahi Tuna - Sushi grade, seared, and coated with black and white sesame seeds	12
Calamari - Floured, lightly fried and served with marinara or wasabi sauce	8
Crab Cakes - 2 3-1/2 oz cakes House made with blue crab, served with lemon dill sauce	12.5
Charcuterie Tray - Smoked mozz, feta, pimiento cheese, olives, pickled okra, prosciutto	12
Baked Brie - with honey and pecans	10
Smoked Salmon Dip - House smoked sushi grade salmon, served with crostinis	6
Smoked Pork Belly - Thick sliced with Maple Bourbon Sauce	8
Coconut Shrimp - Crusted with shredded coconut and fried	10
Shrimp - Lightly breaded and fried	8
Saigon Shrimp - Lightly breaded and fried, drizzled with Saigon Sauce	8
Chicken Strips - Lightly breaded and fried and big enough to share	7
Fried Green Tomatoes - Cornmeal breaded with bacon ranch or 1000 Island	7
Bacon Wrapped Dates - A savory, complementary flavor combination	6
Fried Pickles - Cornmeal breaded with ranch dressing	6
Crostinis and Pesto Butter -	4



Happy Hour Food

Available all night Wednesday and Thursday

Slider of the Week - Served with fries	5
6th Street Burger - Grilled 8 ounce burger with House Made pimiento cheese and battered bacon, served with fries	12
Gluten Free	14
Smoked Pork Belly with House Made Maple Bourbon Dijon or PB&J Sauce- Thick sliced grilled pork belly with choice of sauce	5
Fish Taco - Grilled pollock in 2 corn tortillas	6
Irish Nachos - Potato slices topped with Cajun rice, queso cheese, and salsa	6
Smoked Salmon Dip - House cured and cold smoked salmon with Crostinis	4