

Rappahannock

— OYSTER BAR —

RAW BAR

O U R F A R M S

Rappahannock River Oysters™
sweet & buttery – Topping, VA

Rochambeau Oysters™
mildly briny – York River, VA

6 for \$15, 12 for \$30, 24 for \$60 | Clams: 6 for \$7.50, 12 for \$15, 24 for \$30

Olde Salt Oysters™
ocean salt – Chincoteague, VA

Clammer Dave's Clams
ocean brine – Capers Inlet, SC

G U E S T F A R M S

**Ask About Today's Guest
Farmed Oyster Selection**
Each \$2.50

SMALLER PLATES

Raw Bar Ceviche* ~ \$16

fresh daily fish selection, micro cilantro, oyster crackers

Smoked Fish Dip ~ \$12

smoked fish, saltines, house hot sauce

Grilled Romaine Caesar Salad ~ \$13

preserved lemon, green goddess, boquerones, Buffalo parmesan, herb gremolata

Tuna & Beet Tartare* ~ \$16

fried capers, yuzu emulsion, togarashi, orange segments, horseradish

Oyster Pan Roast ~ \$12

Benton's bacon, oyster cream, Yukon, leek, kale

Beef Tartare* ~ \$14

local quail egg, oyster emulsion, crispy shallots, buttermilk, rye & seaweed

Charred Radicchio Salad ~ \$15

spicy greens, red onion, pistachio, ricotta salata, lemon vinaigrette

Citrus Cured Steelhead Trout* ~ \$16

pistachio, crème fraîche, shaved fennel, pickled carrot, trout cracker

Grilled Oysters ~ \$15

smoked jalapeño butter

Baked Clams ~ \$15

Thai sausage, coconut reduction, basil gremolata

Steamed Shrimp ~ ½ lb \$16 / 1 lb \$30

East Bay seasoning

LARGER PLATES

Lambs & Clams ~ \$18

merguez, sofrito, pigeon peas, aioli

Jumbo Lump Crab Cake ~ \$28

charred red cabbage, celery root slaw, remoulade

Shrimp & Grits ~ \$21

black garlic, Arbol chilis, shellfish butter, Geechie Boy grits

Pan Seared Scallops ~ \$26

butternut squash, chayote and fennel salad, pomegranate, XO sauce

Grilled Skirt Steak ~ \$26

sweet potato Hatch chile puree, Covington poblano hash, chimichurri

Fish a la Plancha~ \$27

fennel broth, egg yolk, melted onion

Charred Octopus~ \$23

romesco, potato pave, garlic

Oyster Po'Boy ~ \$15

tomatillo salsa verde, napa cabbage, house chips

Whole Fish~\$34

chili oil, watermelon radish, watercress

SEAFOOD PLATTERS *

East Bay Platter ~ \$30

6 oysters, 6 clams,
4 mussels, 4 shrimp

The Factory Platter ~ \$60

9 oysters, 8 clams,
8 mussels, 8 shrimp, ceviche

The Holy City Tower+ ~ \$120

12 oysters, 12 clams,
12 mussels, 12 shrimp,
ceviche, seasonal crab

+ add ½ oz caviar flight for \$65

C A V I A R *

Trout Roe

½ oz \$10 / 1 oz \$17

Paddlefish

½ oz \$28 / 1 oz \$53

Sturgeon

½ oz \$35 / 1 oz \$66

S I D E S

Roasted Root Vegetables ~ \$6

Geechie Boy Grits ~ \$6

Collard Greens ~\$6

Kale Cashew & Coconut ~\$6

B R E A D F L I G H T

\$ 6

Sampling of bread from Root
Bakery, accompanied by
house-made smoked jalapeno
butter

EXECUTIVE CHEF

KEVIN KELLY

701 E Bay Street,
Charleston, SC
(843) 576-4693

Mon–Thurs: 11:30am–10:30pm

Fri–Sat: 11:30am–11pm

Sun: 11am–10pm



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOUSE COCKTAILS

Blackbeard's Cure ~ \$10
spiced rum / blackberry-ginger shrub
/pineapple /burlesque bitters

Sonic Reducer ~ \$9
tequila /lime /Montenegro/
smoked jalapeno

Applejack Old Fashion ~ \$10
Lairds / honey / rosemary / walnut

Tainted Love ~ \$9
Aperol/ sparkling wine

Slingshot ~ \$10
bourbon/lime/allspice/
honey/orgeat

Jessie's Girl~ \$9
vodka/lemon juice
Pamplemousse/burnt honey

Bloody Mary ~ \$8
vodka / tomato / fresno chili /
fish sauce

WINES BY THE GLASS

W H I T E

Pinot Grigio ~ \$7

Cielo dal 1908, Italia 2016

Piquepoul ~ \$8

HB, Picpoul de Pinet 2016

Gruner Veltliner ~ \$8

Setzer, Austria 2015

Sauvignon Blanc ~ \$13

Paddy Borthwick, New Zealand 2016

Melon de Bourgogne ~ \$8

Chateau l'Oiseliniere, Muscadet

Sevre et Maine 2015

Chardonnay ~ \$10

Milou, Vin de Pays d'Oc 2016

Riesling ~ \$9

Heinz Eifel, Kabinett, Mosel 2015

Riesling ~ \$15

j. brix, The Augur, Santa Barbara 2014

Chenin Blanc ~ \$13

Bernard Fouquet, cuvee de silex,

Vouvray 2016

B U B B L E S

Xarello ~ \$10

Mercat, Cava, Spain NV

Graniwinkle~ \$11

Foggy Ridge Cider, First Fruit, VA

Pinot Noir/Chardonnay ~ \$16

Cordeuil, Aube, Champagne, Extra Brut

R E D

Gamay ~ \$9

Chateau de Jarnioux, Beaujolais 2015

Pinot Noir ~ \$13

King & Cannon, Willamette Valley,
2016

Frappato ~ \$10

Santa Tresa, "Terre", Sicily 2016

Grenache ~ \$10

Paul Jaboulet Aine, Ventoux 2014

Tempranillo ~ \$8

Azul Y Garanza, Navarra 2015

Malbec ~ \$8

Maipé, Mendoza, Argentina 2016

Sangiovese ~ \$8

Del Buono, Tuscany 2015

Cabernet Sauvignon ~ \$11

Broadside, Paso Robles 2015

N O T Q U I T E W H I T E

Syrah ~ \$8

Carignan, Gassac, "Guilhem",

France 2016

Hondarabi Beltza ~ \$13

Camino, Roca Altexerri,

Txakoli, Spain 2016

GSMC ~ \$8

Villa Symposia, Languedoc 2016

OYSTER SHOOTERS

Vodka Shooter ~ \$7
vodka / mignonette

Mezcal Shooter ~ \$7
mezcal / grapefruit/
agave/togarashi

Gin Shooter ~ \$7
gin / lime / honey syrup

Tequila Shooter ~ \$7
tequila / grapefruit /
grenadine / siracha / fresno

HAPPY HOUR

Monday-Friday 4-7 pm

select beer and wine

\$1 featured oysters

½ off our other oysters
(minimum 6 per order)

CRAFT BEERS

D R A F T S

Narragansett Lager~ \$5

5% ~ Pawtucket, RI

Westbrook One Claw Pale Ale ~ \$7

5.5% ~ Mount Pleasant, SC

Samuel Adams Octoberfest ~ \$6

5.3% ~ Boston, MA

B O T T L E S

Fullsteam Humidity Pale Ale ~\$5

6.0% ~ Durham, NC

New Belgium Day Blazer ~ \$5

4.8% ~ Asheville, NC

Natural Light ~ \$3

4.2% ~ St. Louis, MO

Clausthaler ~ \$4

NA ~ Germany

Hi-Wire Bed of Nails Brown ~ \$6

6.1% ~ Asheville, NC

Southern Barrel Damn Yankee IPA ~ \$7

6.4% ~ Bluffton, SC

Palmetto Motha Pucka Gose ~ \$10

4.2% ~ Charleston, SC

& C A N S

Avery Chai High ~ \$6

5.2% ~ Boulder, CO

Stone Ripper Pale Ale ~ \$6

5.7% ~ Escondido, CA

Red Hare SPF 50/50~ \$5

4.2% ~ Marietta, GA

Westbrook White Thai ~ \$6

5% ~ Mt. Pleasant, SC

MOCKTAILS

Sherry Temple ~ \$6
lemon juice / grenadine /
sherry vinegar / soda

Rozata ~ \$6
grapefruit juice / lemon juice /
orgeat / barrel-aged bitters /
soda

Chili Bee ~ \$6
fresno / burnt honey / mint /
citrus / soda

Rappahannock

— OYSTER BAR —

RAW BAR

O U R F A R M S

G U E S T F A R M

Rappahannock River Oysters®
sweet & buttery – Topping, VA

Rochambeau Oysters™
mildly briny – Yorktown, VA

Olde Salt Oysters™
ocean salt – Chincoteague, VA

Clammer Dave's Clams
ocean brine – Capers Inlet, SC

**Ask About Today's Guest Farmed
Oyster Selection**

Each \$2.50

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SMALLER PLATES

SEAFOOD PLATTERS *

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The Factory Platter ~ \$60
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8 mussels, 8 shrimp, ceviche

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ceviche, seasonal crab
+ add ½ oz caviar flight for \$65

C A V I A R *

Trout Roe
½ oz \$10 / 1 oz \$17

Paddlefish
½ oz \$28 / 1 oz \$53

Sturgeon
½ oz \$35 / 1 oz \$66

S I D E S

Roasted Root Vegetables ~ \$6

Geechie Boy Grits ~ \$6

Collard Greens ~ \$6

Kale Cashew & Coconut ~ \$6

B R E A D F L I G H T \$ 6

Sampling of bread from Root
Bakery, accompanied by
house-made smoked jalapeno
butter

Raw Bar Ceviche* ~ \$16

fresh daily fish selection, micro cilantro, oyster crackers

Smoked Fish Dip ~ \$12

smoked fish, saltines, house hot sauce

Tuna and Beet Tartare* ~ \$16

fried capers, orange segments, yuzu emulsion, horseradish, togarashi

Grilled Romaine Caesar Salad ~ \$13

preserved lemon, green goddess, boquerones, herb gremolata

Oyster Pan Roast ~ \$12

Benton's bacon, oyster cream, Yukon, leek, kale

Beef Tartare* ~ \$14

quail egg, oyster emulsion, fried shallots, buttermilk, rye & seaweed

Citrus Cured Steelhead Trout* ~ \$16

pistachio, crème fraîche, shaved fennel, pickled carrot, trout roe, trout cracker

Fish Tacos ~ \$11

napa cabbage, salsa verde, garlic aioli, chimichurri, corn tortilla

Grilled Oysters ~ \$15

smoked jalapeño butter

Steamed Shrimp ~ ½ lb \$16 / 1 lb \$30

East Bay seasoning

Baked Clams ~ \$14

Thai sausage, coconut reduction, fried basil gremolata

LARGER PLATES

Tuna Melt ~ \$13

confit tuna, chimichurri, havarti, dill, peewee potato salad

Cuban Sandwich ~ \$13

slow roasted pork, ham, house pickle, baby swiss, miso mustard

Lambs & Clams ~ \$17

merguez, sofrito, pigeon peas, aioli

Charred Radicchio Salad ~ \$12

spicy greens, red onion, pistachio, ricotta salata, roasted lemon
vinaigrette

Add: Shrimp ~ \$6

Add: Fish ~ \$6

Add: Steak ~ \$6

Jumbo Lump Crab Cake ~ \$20

charred red cabbage, celery root slaw, remoulade

Shrimp & Grits ~ \$17

black garlic, chili oil, shrimp shell broth, Geechie Boy grits

Fish Milanese ~ \$18

baby greens, radish, meyer lemon, remoulade

Oyster Po'Boy ~ \$15

tomatillo salsa verde, napa cabbage, house chips

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#RappBarCHS

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HOUSE COCKTAILS

Bloody Mary ~ \$7
vodka /tomato /
fresno chili/ fish sauce

Tainted Love ~ \$9
Aperol/sparkling wine

Jessie's Girl ~ \$9
vodka/lemon juice/pamplemousse
burnt honey syrup

Slingshot ~ \$10
bourbon/lime/all
spice/honey/orgeat

Sonic Reducer ~ \$9
tequila / lime / Montenegro /
smoked jalapeno

Blackbeard's Cure ~ \$10
spiced rum/blackberry-ginger
shrub/pineapple/ burlesque
bitters

MOCKTAILS

Sherry Temple ~ \$6
lemon juice / grenadine /
sherry vinegar / soda water

Rozata ~ \$6
grapefruit juice / lemon juice /
orgeat / barrel-aged bitters /
soda water

Chili Bee ~ \$6
fresno/burnt honey/mint
/citrus / soda water

WINES BY THE GLASS

W H I T E

Sauvignon Blanc ~ \$13
Paddy Borthwick, New Zealand, 2016

Pinot Grigio ~ \$7
Cielo dal 1908, Italia 2016

Gruener Veltliner ~ \$8
Setzer, Austria 2015

Piquepoul ~ \$8
HB, Picpoul de Pinet 2016

Chardonnay ~ \$10
Milou, Vin de Pays d'Oc 2016

Melon de Bourgogne ~ \$8
Chateau l'Oiseliniere, Muscadet
Sevre et Maine 2015

Riesling ~ \$9
Heinz Eifel, Kabinett, Mosel 2015

Riesling ~ \$15
j.brix, The Auger, Santa Barbara 2014

Chenin Blanc ~ \$13
Bernard Fouquet, Vouvray 2016

B U B B L E S

Graniwinkle ~ \$11
Foggy Ridge Cider, First Fruit, VA

Xarello ~ \$10
Mercat, Cava, Spain NV

Pinot Noir, Chardonnay ~ \$16
Cordeuil, Extra Brut, Aube,
Champagne

N O T Q U I T E W H I T E

Syrah ~ \$7
Carignan, Gassac, "Guilhem",
France 2016

Hondarabi Beltza ~ \$13
Camino, Roca Altexerri,
Txakoli, Spain 2016

GSMC ~ \$8
Villa Symposia, Languedoc 2016

R E D

Sangiovese ~ \$8
Del Buono, Tuscany 2015

Gamay ~ \$9
Chateau de Jarnioux, Beaujolais 2015

Pinot Noir ~ \$13
King & Cannon, Willamette 2016

Grenache ~ \$10
Paul Jaboulet Aine, Ventoux 2014

Malbec ~ \$11
Maipe, Mendoza, Argentina 2016

Tempranillo ~ \$8
Finca del Castillo, La Mancha 2015

Cabernet Sauvignon ~ \$11
Broadside, Paso Robles 2015

Frappato ~ \$10
Santa Tresa, "Terre", Sicily 2016

Softer Drinks

Iced Tea ~ \$2.25

San Pelligrino ~ \$3.75

Aqua Panna ~ \$3.00

Mexican Coca-Cola ~ \$3.75

Fountain Drinks ~ \$2.25

Coca-Cola

Diet Coke

Mellow Yellow

Sprite

Mr. Pibb

Gingerale

Minute Maid Lemonade

OYSTER SHOOTERS

Vodka Shooter ~ \$7
vodka / mignonette

Gin Shooter ~ \$7
gin / lime /honey syrup

Tequila Shooter ~ \$7
tequila / grapefruit /
grenadine / siracha / fresno

Mezcal Shooter ~ \$7
mezcal / grapefruit/
togarashi

HAPPY HOUR

Monday-Friday 4-7 pm
select beer and wine
½ off Oysters
(minimum 6 per order)

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D R A F T S

Narragansett Lager ~ \$5
5% ~ Pawtucket, RI

Hi-Wire Bed of Nails Brown ~ \$6
6.1% ~ Asheville, NC

Palmetto Motha Pucka Gose ~ \$10
4.2% ~ Charleston, SC

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6.4% ~ Bluffton, SC

Westbrook One Claw Rye Pale Ale ~ \$7
5.5% ~ Mount Pleasant, SC

Samuel Adams Octoberfest ~ \$6
5.3% ~ Boston, MA

B O T T L E S & C A N S

Stone Ripper Pale Ale ~ \$6
5.7% ~ Escondido, CA

Natural Light ~ \$3
4.2% ~ St. Louis, MO

Westbrook White Thai ~ \$6
5% ~ Mt. Pleasant, SC

Red Hare SPF 50/50 ~ \$5
4.2% ~ Marietta, GA

New Belgium Day Blazer ~ \$5
4.8% ~ Asheville, NC

Fullsteam Humidity
Pale Ale ~ \$6
6% ~ Durham, NC

Avery Chai High ~ \$6
5.2% ~ Boulder, CO

Clausthaler ~ \$4
Non-Alcoholic ~ Germany

Rappahannock

— OYSTER BAR —

B R U N C H M E N U

1 1 A M - 3 P M

B E V E R A G E S

House Bloody Mary~ \$5

Mimosa~ \$5

Tainted Love~ \$5

a refreshing aperol and sparkling wine cocktail

F O O D

Chocolate Chip Banana

Johnnycake~\$10

*crème fraiche whipped cream,
maple syrup*

Crab Benedict~\$16

*English muffin, poached egg,
Ambrose farms greens,
grain mustard hollandaise*

Potato Hash~\$13

*sunny side up farm fresh eggs,
black pepper gravy, romesco*

Rappahannock

— OYSTER BAR —

D E S S E R T S

Poached Apples with Brown Butter Crumble ~ \$8

Granny Smith, Oats, Apple Butter, Buttermilk, Thyme,
Maple Wich Cream

Suggested Pairing: Rare Wine Co. Savannah Madeira
(Verdelho) ~ \$13

Roasted Banana Bread Pudding ~ \$8

Cardamom, Rum Raisins, Brown Butter

Suggested Pairing: East India, Solera Sherry \$10

Coconut Milk Panna Cotta~ \$8

Blueberry Compote, Whipped Cream, Basil and Wafer Crunch

Suggested Pairing: Moscato D'Asti, Vietti \$9

Ice Cream~ \$5 Double Scoop/\$9 Sample All

Blueberry, Mint Chocolate Chip and Vanilla Bean

D R I N K S

A L C O H O L

Espresso Martini ~ \$10

**Chocolate Raspberry
Martini ~ \$11**

Pierre Ferrand 1840 ~ \$13

Grand Marnier ~ \$10

Brooks Winery Late Harvest

Reisling ~ \$59 375ml

Eola-Amity 2014

**Fonseca 10 Year Tawny
Port~ \$11**

**Rare Wine Co. Charleston
Madeira (Sercial) ~ \$13**

**Rare Wine Co. Savannah
Madeira (Verdelho) ~ \$13**

**Chateau Graves Sauternes
2015~ \$12**

H O T B E V E R A G E S

Drip Coffee ~ \$3.50

Decaf or Regular

Espresso ~ \$3.50

Cappuccino ~ \$4

Americano ~ \$3.50

Macchiato ~ \$4

Latte ~ \$4

**Offerings from the
Charleston Tea Plantation ~**

4.50

Peach

Green Tea

English Breakfast

Mint

Raspberry

Black Tea

Rappahannock

— OYSTER BAR —

K I D S M E N U

For children 12 or under only

Grilled Cheese Sandwich ~ \$5

Fried Fish 'n Chips ~ \$8

Chicken Fingers 'n Fries ~ \$7

Fried Shrimp 'n Fries ~ \$8

Potato Fries ~ \$4

Cheese Grits ~ \$4