

## starters

### PICKLED SHRIMP \$12

Red onion, capers, carrot, fennel, dill, saltines

### SEAFOOD CEVICHE \$14\*

Fish, shellfish, citrus, cilantro, jalapeno, melon, bell pepper, onion

### AHI TUNA POKE \$17\*

Soy, sesame, avocado, seaweed salad, wonton crisps

### SMOKED FISH SPREAD \$12

Cayenne, scallions, saltines

### OYSTERS on the HALF SHELL (6) \$12 or (12) \$22\*

Chili-scented cocktail sauce, cucumber mignonette, citrus

### OYSTERS BIENVILLE (6) \$14\*

Garlic, bacon, brandy, lemon, asiago, panko

### PEI MUSSELS \$14

Tarragon, goat cheese, wine, cream, baguette

### CRAB FRITTERS \$10

Tempura, lemon aioli, scallions, furikake

### CHICKEN LIVERS \$10

Geechie Boy grits, caramelized onion, pepper gravy

### FRIED GREEN TOMATOES \$9

Pimento cheese, bacon, romesco

### CRISPY BRUSSELS SPROUTS \$8

Ginger Soy, Spicy Aioli

### OYSTER PIE \$14

Oyster liquor, mirepoix, brandy, bacon, crust

### FRIED CALAMARI \$12

Shishito peppers, scallion, spice, aioli

### TABLESIDE SHE CRAB SOUP \$9

Crabmeat, cream, sherry

## salads

### HOOKED and STACKED COBB SALAD \$16\*

Crabmeat, pickled shrimp, lettuces, tomato, bacon, boiled egg, avocado, green goddess dressing

### MARKET STREET SALAD \$12

Lettuces, roasted pecan, blue cheese, bacon, tomato, citrus, spicy herb vinaigrette

### GRILLED ROMAINE CAESAR \$12

Boquerones, parmesan, croutons, pickled red onion

### Upgrades:

Grilled chicken \$5, grilled swordfish \$8, fried shrimp or oysters \$6

## southern fried seafood

### SHRIMP \$18

### SCALLOPS \$24

### FLOUNDER \$18

### OYSTERS \$19

### GROUPEL \$22

### EAST BAY PLATTER \$24

Shrimp, oysters and flounder

### MARKET PLATTER \$28

Shrimp, scallops and grouper



### SHEM CREEK

Salt and pepper fries, cole slaw



### FOLLY

Succotash with charred okra, herbed farro



### KIAWAH

Grilled asparagus, pimento cheese grits



### IOP

Roasted corn salad, pineapple rice with peppers



### SULLIVANS

Sauteed asian greens, red rice



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24 N Market St, Charleston, SC

## sides \$4

### COLE SLAW

### RED RICE

### GEECHIE BOY GRITS

### SALT AND PEPPER FRIES

### HERBED FARRO

### CHARRED OKRA

### SUCCOTASH

### ROASTED CORN SALAD

## new southern seafood

### WHOLE FRIED SNAPPER \$25

Pineapple rice, peppers, onion

### PARM-PANKO CRUSTED GROUPEL \$26

Herbed farro, grilled asparagus, tomato coulis

### GRILLED SWORDFISH \$26\*

Lump crab, succotash, okra, romesco

### PAN SEARED SCALLOPS \$24\*

Geechie Boy grits, bbq sauce, bacon, scallions

## lowcountry favorites

### SHRIMP 'N GRITS \$19

Tasso gravy, peppers, onions, andouille

### CAST IRON BONE-IN RIBEYE \$38\*

Loaded whipped potatoes, grilled asparagus, maitre'd butter

### BUTTERMILK FRIED BONE-IN CHICKEN \$19

Garlic whipped potatoes, asian greens, Tabasco-honey jus

### HOOKED BURGER \$14\*

Pimento cheese, lettuce and tomato, bacon-onion jam

## desserts

### STRAWBERRY LEMONADE CAKE \$8

Lemon cake, strawberry icing

### CAST IRON SKILLET KEY LIME PIE \$8

Key lime, graham cracker crust

### PECAN BRITTLE BASKET \$10

Vanilla ice cream, berries, chocolate, caramel

## hooked & happy

### HAPPY HOUR monday - friday 4pm-7pm

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## spirited libations \$10

### NOT YOUR FATHER'S PIÑA COLADA

Pusser's Navy Rum, Coco Lopez, Pineapple

### BARREL AGED RUM OLD FASHIONED

Cruzan Single Barrel Rum, Simple, Bitters

### 5 INGREDIENTS

Lunazul Silver Tequila, Cointreau, Lime, Ice Kosher Salt

### KENTUCKY MULE WITH A KICK

Jim Beam Bourbon, Lime, Spicy Ginger Ale

### REAL DEAL DAIQUIRI

Bacardi Silver Rum, Lime, Simple

### SOUTHSIDE

Gordon's Dry Gin, Lime, Simple, Mint

### PALOMA PICANTE

Lunazul Silver Tequila, Grapefruit, Ting, Jalapeno

### JUST A REALLY GOOD MANHATTAN

Bourbon or Rye, Carpano Antica, Rocks or Up, Brandied Cherries

### SLUSHIES: DARK AND STORMY OR GREYHOUND

## macrobrews \$4

BUD

MICH ULTRA

BUD LIGHT

CORONA

MILLER LIGHT

WHITE CLAW

Grapefruit or Dark Cherry

MILLER HIGH LIFE

## local micros \$6.5

LO-FI MEXICAN LAGER

WESTBROOK 1 CLAW RYE IPA

COAST 32/50 KOLSCH

REVELRY NEVER SUNNY IPA

REVELRY GULLAH CREAM ALE

COAST HOPART IPA

HOLY CITY WASHOUT WHEAT

FREEHOUSE BATTERY BROWN

WESTBROOK SEASONAL GOSE

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## white wines

### tried and true

SAUVIGNON BLANC, GUY ALLION, FR.	\$9/40
SAUVIGNON BLANC, GREENHOUGH, NZ.	\$40
SANCERRE, F. MILLET, FR.	\$54
CHENIN BLANC, LES POUCHE, FR.	\$10/45
CHARDONNAY, YALUPA, U.S.	\$8/36
CHARDONNAY, MER SOLIEL, U.S.	\$14/62
CHARDONNAY, STARMONT, U.S.	\$48
CHARDONNAY, SCRIBE, U.S.	\$68
CHARDONNAY, SHAFER "RSR", U.S.	\$110
CHABLIS, DOM. GUEGUEN, FR.	\$50
MEURSAULT, DUPONT-FAHN, FR.	\$98
PINOT GRIGIO, CA'DONINI, IT.	\$8/36

### something a little different

ALBARIÑO, KENTIA, SP.	\$10/45
DRY RIESLING, SPREITZER, GR.	\$11/50
RIESLING KABINETT, MEULENHOF, GR.	\$54
MUSCADET, DOM. QUATRE ROUTES, FR.	\$32
GRUNER VELTLINER, HIRSCH, AU.V	\$46
VINHO VERDE, APHROS, PT.	\$42
PICPOUL, DOM. FONT MARS, FR.	\$32
ROSE, LES HAUTES PLATEAUX, FR.	\$8/36
ROSE, KRUGER-RUMPF, GR.	\$12/54

### bubbly

CAVA, CAMPO VIEJO, SP.	\$8/36
ROSE CREMANT, CHT. LAMBERT BREZE, FR.	\$12/54
PROSECCO, MASCHIO, IT.	\$38
BLANC DE BLANCS CHAMPAGNE, A.R. LENOBLE, FR.	\$110
CHAMPAGNE, JEAN NOEL HATTON, FR.	\$75
CHAMPAGNE, VEUVE CLIQUOT, FR.	\$95

## red wines

### old faithfuls

PINOT NOIR, 10 SPAN, U.S.	\$8/36
PINOT NOIR, KING AND CANNON, U.S.	\$12/54
PINOT NOIR, BANSHEE, U.S.	\$45
PINOT NOIR, WINDERLEA, US.	\$74
PINOT NOIR, CHERRY PIE, U.S.	\$110
MARSANNAY, CHARLES AUDOIN, F.R.	\$78
CABERNET SAUVIGNON, J. LOHR, U.S.	\$10/45
CABERNET BLEND, CONUNDRUM RED, U.S.	\$14/62
CABERNET SAUVIGNON, ANDREW RICH, U.S.	\$45
CABERNET SAUVIGNON, HUNT AND HARVEST, U.S.	\$65
CABERNET SAUVIGNON, DUCKHORN, U.S.	\$110

### you only live once

PLOUSSARD, DOM. DESIRE PETIT, FR.	\$58
GAMAY, DOM. LES HAUTES NOELLES, FR.	\$9/40
BEAUJOLAIS-FLEURIE, DOM. CHAINTREUIL, FR.	\$45
BOURGUIEL, DOM. LES PIN, FR.	\$10/45
SCHIAVA, CASTELFEDER, IT.	\$32
NERO D'AVOLA, FEUDO MACCARI, IT.	\$10/45
ETNA ROSSO, TENUTA DELLE TERE, IT.	\$72
BARBARESCO, PASQUALE PELLIERO, IT.	\$76
TEMPRANILLO, BODEGAS RIOJANAS, SP.	\$8/36
ZWEIGELT, STREHN, AT.	\$38

