

starters

PICKLED SHRIMP \$10

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 \$8

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 \$9

Tempura, lemon aioli, scallions, furikake

CHICKEN LIVERS \$10

Geechie Boy grits, caramelized onion, pepper gravy

FRIED GREEN TOMATOES \$8

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

HOKED and STACKED SEAFOOD COBB SALAD \$16*

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

MARKET STREET SALAD \$10

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

CLASSIC CAESAR SALAD \$10

Romaine, parmesan, tomatoes, pickled red onion, boquerone

Upgrades:

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

southern fried seafood

SHRIMP \$15

SCALLOPS \$19

FLOUNDER \$15

OYSTERS \$16

GROUPEL \$19

EAST BAY PLATTER \$19

Shrimp, oysters and flounder

MARKET PLATTER \$24

Shrimp, scallops and grouper



SHEM CREEK

Salt and pepper fries, cole slaw



FOLLY

Succotash, Geechie Boy grits



IOP

Roasted corn salad, red rice

hooked SEAFOOD

hookedcharleston.com

24 N Market St, Charleston, SC

sides \$4

COLE SLAW

GEECHIE BOY GRITS

GULLAH RED RICE

SALT AND PEPPER FRIES

premium sides \$6

SUCCOTASH

GRILLED ASPARAGUS

ROASTED CORN SALAD

SIDE MARKET ST. SALAD

handhelds

Served with choice of side (Premium side +\$2)

SHEM CREEK SHRIMP SALAD ROLL \$12

Celery, onion, mayo

OYSTER PO'BOY \$14

Fried oysters, arugula, tomato, kimchee tartar

FRIED GROUPEL SANDWICH \$18

Grouper fillet, lettuce, tomato, tartar sauce

TEMPURA VEGETABLE SANDWICH \$10

Lightly fried vegetables, spicy aioli and unagi sauce

HOKED BURGER \$14*

Pimento cheese, lettuce and tomato, bacon-onion jam

GRILLED CHICKEN SANDWICH \$12

Brie, arugula, romesco

lowcountry favorites

SHRIMP 'N GRITS \$16

Tasso gravy, peppers, onions, andouille

GRILLED SWORDFISH \$19*

Lump crab, succotash, okra, romesco

WHOLE FRIED SNAPPER \$25*

Red rice, peppers, onions

STEAK FRITES \$18

6 oz Flat-iron steak, fries with asiago and confit garlic, pepper gravy

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

BUD LIGHT

MILLER LIGHT

MILLER HIGH LIFE

MICH ULTRA

CORONA

WHITE CLAW

Grapefruit or Dark Cherry

local micros \$6.5

LO-FI MEXICAN LAGER

COAST 32/50 KOLSCH

REVELRY GULLAH CREAM ALE

HOLY CITY WASHOUT WHEAT

WESTBROOK SEASONAL GOSE

WESTBROOK 1 CLAW RYE IPA

REVELRY NEVER SUNNY IPA

COAST HOPART IPA

FREEHOUSE BATTERY BROWN

hookedcharleston.com

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



24 N Market St, Charleston, SC