

# CHUCK'S FISH

## STARTERS

### SEAFOOD GUMBO

shrimp, fish, white rice..... cup 7 • bowl 13

### EDAMAME

sea salt flakes ..... 5

### UPTOWN SHRIMP

Asian slaw, wonton bowl ..... 14

### MUSSELS DIABLO

steamed Prince Edward Island mussels,  
chili broth, toast points ..... 13

### MISO-GLAZED CHICKEN WINGS

bleu cheese dip, house hot sauce ..... 10

### KIMCHI BRUSSELS

flash-fried, Bill E.'s bacon, cilantro aioli ..... 8

### FRIED OYSTERS

soy caramel drizzle, house hot sauce ..... 16

### CRACK FRIES IN A BAG

crack seasoning, truffle oil, parmesan ..... 5

## SALADS

### CHUCK'S SALAD

mixed greens, tomatoes, figs, pecans,  
bacon, white cheddar, croutons, shallots,  
creamy vinaigrette ..... 11

### WEDGE

iceberg, chopped bacon, diced tomatoes,  
bleu cheese dressing & crumbles ..... 8

## DESSERTS

### BLONDIE SUNDAE

brown sugar brownie, house caramel,  
Cammie's Old Dutch vanilla ice cream ..... 8

### CHOCOLATE CRÈME BRÛLÉE

chocolate custard, crispy turbinado crust ..... 9

Head Chef Matthew Loyd

## ENTRÉES

### FISH OF THE DAY

..... mp

served with vegetable of the day

**Bronzed:** roasted corn relish, gouda grit cake

**Grilled:** lemon caper cream, rice pilaf

**Sautéed:** lightly breaded, artichokes, risotto

### GULF FISH 'PARMADINE'

crab meat, parmesan, roasted almonds,  
gouda grit cake, vegetable of the day ..... mp

### SEAFOOD LINGUINE

Gulf shrimp, steamed mussels, seared scallops,  
cucumber dill cream sauce, toast points ..... 30

### STUFFED SHRIMP

crab meat, bacon-wrapped, red pepper aioli,  
mashed potatoes, vegetable of the day ..... 29

### CURRY-SEARED SCALLOPS

fingerling potatoes, kimchi brussels, soy caramel ..... 29

### CRAB CAKES

two 4 oz. cakes of jumbo lump crab,  
chef's risotto, vegetable of the day ..... 29

### CHICKEN PICCATA

panko-dusted, caper cream sauce, linguine ..... 19

### CHUCK'S BURGER

8 oz. house ground beef, sharp cheddar,  
lettuce, tomato, onion, crack fries ..... 14

### RIBEYE

14 oz., mashed potatoes, vegetable of the day ..... 36  
(add 2 Stuffed Shrimp or Crab Cake +\$11)

### FILET OF BEEF

8 oz. center-cut, mashed potatoes,  
vegetable of the day ..... 34  
(add 2 Stuffed Shrimp or Crab Cake +\$11)

## FRIED SEAFOOD PLATTERS

with French fries, coleslaw, baked beans, and hushpuppies

**Fish of the Day** ..... mp

**Shrimp** ..... 18

**Oysters** ..... 19

**Combo: fish of the day, shrimp, oysters** ..... 24