

SALADS

Dressing Choices: Ranch, Bleu Cheese, Caesar, Greek, Roasted Red Pepper Vinaigrette, Honey Mustard.

TOMATO, ONION, AND FETA

A refreshing medley of ripe tomatoes, Vidalia onions, and feta, served with our house-made roasted red pepper vinaigrette, on the side, or with your choice of dressing. 12
Enhance your salad with grilled tuna or a savory crab cake [9] or tender grilled chicken [7].

HOUSE SALAD

Fresh seasonal greens with your choice of dressing. 8
Customize with grilled tuna, crab cake [9], or chicken [7].

CAESAR SALAD

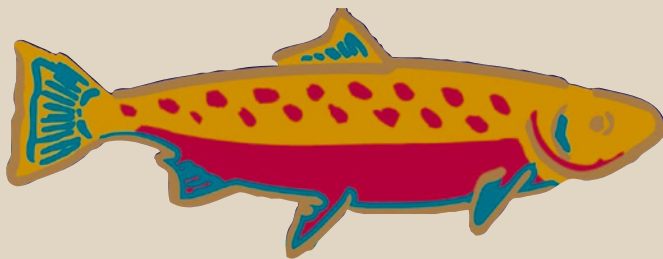
Crisp romaine, hand-tossed in our creamy Caesar dressing, topped with parmesan and seasoned crunchy croutons. 12
Make it heartier with grilled tuna, a crab cake, fried or grilled shrimp [9], or chicken [7].

DOWN SOUTH CHICKEN SALAD

Crispy, golden-fried chicken over a bed of fresh seasonal greens, with our house-made honey mustard dressing on the side. 16

GREEK PASTA SALAD

Pasta with fresh cut vegetables, kalamata olives, feta and tossed in Greek dressing. 14
Choice of grilled tuna, crab cake, or shrimp [9] or chicken [7]



FROM THE RAW BAR

OYSTERS ON THE HALF SHELL

Freshly shucked and served on a bed of ice. Our selection changes daily—ask your server about today's premium picks. Half or whole dozen — Market Price

CHILLED SHRIMP COCKTAIL

Chilled shrimp served with our signature bold, zesty house-made cocktail sauce. A refreshing classic. 15

LUNCH MENU



**WATERFRONT SHELTER
COVE MARINA**

**SCOTTSFISHMARKET.COM
843.785.7575**

Locally owned and independent since 1988

SOUPS

LOWCOUNTRY SEAFOOD GUMBO

A hearty Southern favorite loaded with fresh local seafood and simmered in a rich, savory tomato broth. Cup 7 | Bowl 8

SHE CRAB SOUP

Creamy, luxurious, and brimming with lump crab, finished with a delicate touch of sherry. A true coastal indulgence. Cup 8 | Bowl 9

FAMOUS TACOS

MAHI MAHI TACOS

Fresh, grilled Mahi Mahi, in a warm flour tortilla, topped with black bean corn salsa, shredded cheese, and cilantro aioli. 16.50

LOCAL SHRIMP TACOS

Juicy, local shrimp, in a warm flour tortilla, topped with black bean corn salsa, shredded cheese and cilantro aioli. 16

CHICKEN TACOS

Tender, seasoned chicken, in a warm flour tortilla, topped with black bean corn salsa, shredded cheese, and cilantro aioli for a savory twist. 13

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HANDHELDS

All served on a soft sourdough potato bun with lettuce and tomato. Served with French fries.

CAJUN SEARED TILAPIA

Perfectly seasoned and seared, served with our signature house-made tartar sauce. 13

LOWCOUNTRY CRAB CAKE SANDWICH

A golden-brown crab cake with a side of roasted red pepper aioli. 16.50

PALMETTO PULLED PORK

Slow-cooked, tender Carolina-style pulled pork, served with our signature barbecue sauce. 14

ISLAND FRIED FISH

Crispy fried haddock paired with our signature house-made tartar sauce. 14

SCOTT’S BURGER

A juicy, half-pound burger topped with melted cheese for the ultimate bite. 14.50

LANDLUBBER CHICKEN

Crispy fried chicken breast topped with melted provolone and cheddar, finished with a touch of Cajun aioli. 14.50

SHRIMP PO’ BOY

Crispy, seasoned shrimp piled into a hoagie roll, with Creole mayo. 16

QUESADILLA

A melty, golden-browned flour tortilla stuffed with cheese and fresh salsa on the side. 14
Choose from grilled chicken, pulled pork, or shrimp.

HOUSE SPECIALTIES

BACON-WRAPPED SEA SCALLOPS

Tender sea scallops wrapped in smoky bacon, served over fresh greens with a drizzle of sweet chili sauce. 17.50

FISH & CHIPS

Flaky haddock, hand-battered and fried to golden perfection. Served with our signature house-made tartar sauce. 16.50

LOCAL FRIED SHRIMP

Plump, juicy shrimp, lightly breaded and fried, served with our signature bold, zesty house-made cocktail sauce. 17

SCOTT’S DAILY SPECIAL

Ask your server about today’s exclusive chef’s creation, made with the freshest ingredients. Market Price

SIDES

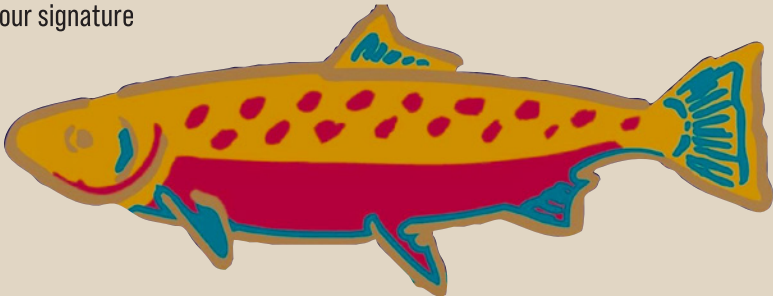
Your choice – 5.00

CRISPY FRENCH FRIES

SOUTHERN-STYLE POTATO SALAD

HOMEMADE COLESLAW

GREEK PASTA SALAD



LUNCH SPECIALTY DRINKS

BLOODY MARY

Deep Eddy Vodka Mixed with Zing Zang Bloody Mary Mix

MIMOSA

Champagne and Orange Juice

HARBOURSIDE MARGARITA

Lunazul Blanco Tequila, House Made Sour, Lime Juice, Splash of OJ, Topped With an Orange Liqueur Served with a Salted Rim

MANGO MARGARITA

Lunazul Blanco Tequila Blended With Mango Puree, Topped With an Orange Liqueur Floater

CAROLINA TEA

Deep Eddy Sweet Tea vodka and Lemonade

HEY MON! RUM RUNNER

Cruzan Rum, Mixed With OJ, Pineapple and Cranberry Fruit Juices, topped With A Cruzan dark Rum Floater

STRAWBERRY DAIQUIRI

Cruzan Rum Blended With Strawberry Fruit Puree

BEER

Please Ask Your Server About Our Local And Seasonal Craft Beers On Tap

DOMESTIC BOTTLED BEER

Budweiser, Bud Light, Michelob Ultra, Yuengling, Miller Lite, Coors Light

IMPORT BOTTLED BEER

Sam Adams, Corona, Corona Light, Stella Artois

HOUSE WINE

CHARDONNAY,

PINOT GRIGIO,

WHITE ZINFANDEL,

MERLOT, PINOT NOIR

Interested In Other Selections, Please Ask Your Server for Our Full List of Available Wines