



lobby bar

LUNCH

11:00 - 2:00 PM



OYSTERS

by the half dozen

*HALF SHELL OYSTERS \$MP

Seasonal Mignonette

MAIN

SHRIMP AL AJILLO \$19

Fresno Chili, Garlic, Sourdough

7 MILE BURGER \$17

Two 1855 Beef Patties, Shaved Lettuce
Caramelized Onions, Pimento Cheese,
Cajun Danger Sauce

CHICKEN CAESAR WRAP \$15

Crispy Chicken, Caesar Dressing, Parmesan

CHOPPED STEAK SANDWICH \$18

Ciabatta, American Cheese, Caramelized
Onions, Lemon Aioli, Shaved Ribeye

from the

FIELD

LOCAL BIBB \$13

Local Bibb, Cucumber,
Field Peas, Cherry Tomatoes, Bearnaise
Vinaigrette

Add Chicken \$6 | Add Shrimp \$13

COCKTAILS AND SHOOTERS

THE OYSTERCATCHER SHOOTER \$12

Fresh Oyster, Elderflower Simple Syrup,
Champagne Vinegar, Orange Blossom

CHARLESTON BLOODY MARY \$14

Reyka Vodka, Charleston Bloody Mary
Mix, Old Bay Seasoned Rim, Pickled Okra,
Olive

STRAWBERRY-BASIL MARGARITA \$14

Milagro Silver Tequila, Muddled Basil,
Jalapenño, Lemon and Lime Juice,
Strawberry

Full Beverage Menu Available Upon Request

Chef de Cuisine Austin Blake.

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.