

We are now selling our gear online. Whether it's t-shirts, koozies or hats, you can enjoy our high quality Noisy Oyster Gear!



WELCOME

We hope that you enjoyed dining at the Noisy Oyster. We are proud that we have been locally owned and operated for over 10 years. We are constantly striving to make your dining experience a better one. If you have any suggestions on how we may improve, please don't hesitate to let us know.

All of our menu items are served with the freshest ingredients. Our seafood is caught in our own backyard, the Atlantic Ocean. We have our seafood sent to our docks every night, so we can serve it to you fresh today. Our steaks are carefully selected and aged for 28 days before we serve them to you and always U.S.D.A..

Some of our items marked as market items are subject to availability and price change due to market conditions. If temporarily not available, we apologize. We appreciate your dining at the Noisy Oyster and we hope to see you again soon.

We are proud to have you as our customer!

Brett Yearout & Wade Boals

check out our selection of hats and t-shirts

Don't forget us...

Birthdays Holidays Anniversaries

Gift certificates to the Noisy Oyster are always a welcomed gift for any occasion...

Ask your server for details

Visit our other locations:

7841 Rivers Ave.

North Charleston Phone: 824.1000

24 N. Market Street

Downtown Charleston Phone: 723.0044

- Catering
- For your convenience, a gratuity of 18% is added to your check for parties of six or more
- Ask about party platters
- We accept: Cash, MasterCard, Visa and American Express

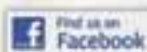
Visit us on the web:

www.noisyoysterseafood.com



Gift cards available for any purchase at Noisy Oyster!

Gift Card





NOISY OYSTER



SEAFOOD RESTAURANT

Fresh Local Seafood



APPETIZERS

Noisy oyster Sampler

Two rich and delish oysters Rockefeller, two spicy Buffalo oysters and two intriguing baked pesto oysters - 9.99

Fried Gator Tail

With a honey-dijon sauce - 7.99

Sashimi Tuna

Sesame seared tuna served rare over seaweed salad, with teriyaki soy glaze, wasabi sauce and drizzled with teriyaki - 9.99

Oysters Rockefeller

Fresh oysters topped with herbed spinach and butter - 10.99

Jumbo onion Rings

A huge order of hand sliced colossal onion rings lightly battered and fried golden. With a side of ranch dressing - 6.99

World Famous Crab Dip

A 35-year-old family recipe - 6.99

Key west coconut Shrimp

Six shrimp rolled in a shredded coconut batter and fried. Served with a mango papaya chutney - 8.99

Fried creek Shrimp

With cocktail sauce - 6.99

NEW! Low country Shrimp & Grits Spring Roll

Charleston stone ground grits, local shrimp and smoked sausage in a spring roll wrapper. Served with a tasso ham gravy - 8.99

1/4 lb. Peel-n-Eat Shrimp

With homemade cocktail sauce and lemon wedge - 4.99

Baked Pesto oysters

Six fresh-shucked oysters on the half shell topped with fresh basil pesto and Parmesan cheese - 9.99

NEW! Grilled Jamaican Shrimp Skewer

Six jumbo shrimp with Jamaican jerk spice, grilled and brushed with a mango papaya glaze. Served over a jalapeño mango salsa - 9.49

Bacon Wrapped Stuffed Shrimp

With a honey-dijon sauce - 9.99

NEW! Jumbo Lump crab Stack

Jumbo lump crab meat, diced fresh mango, avocado, cucumber and red onion stacked atop each other and drizzled with balsamic mango - 10.99

Fried Green Tomatoes

Sliced green tomatoes rolled in seasoned corn flour, fried crisp and served hot over cheese grits with sweet corn relish - 6.99

NEW! crab Stuffed Green Tomato Tower

Three fried green tomatoes piled high and sandwiched between our blue crab cakes. Topped with a jumbo lump crab sauce - 9.99

Fried Mozzarella - 6.99

With marinara dipping sauce - 6.99

Fried calamari

Dusted with grated Parmesan and served up with zesty marinara - 6.99

Fried chicken Fingers

Served with honey mustard dipping sauce - 6.99

Hot Shrimp & Crab Dip

Fresh shrimp, blue crab and fresh grated Parmesan cheese with an herbed cream cheese. Served with tortilla chips - 7.99

Go for the Gator Bites!

From the Raw Bar!
Peel-n-Eat Shrimp

The Wing Thing

Jumbo wings with bleu cheese or ranch dressing and celery sticks: Hot, Mild, Lemon Pepper, Ranch, Island Jerk, Teriyaki, Hottaki, or Spicy BBQ - 7.99

Buffalo oysters

Served up just like wings with bleu cheese or ranch dressing and celery sticks: Hot, Mild, Lemon Pepper, Ranch, Island Jerk, Teriyaki, Hottaki or Spicy BBQ - 9.99

RAW BAR

With homemade cocktail sauce and lemon wedge

Peel-n-Eat Shrimp

Pound - 16.99 Half-Pound - 8.99
Quarter-Pound - 4.99

Oysters on The Half Shell

Served steamed or raw
One Dozen - 10.99
Half-Dozen - 6.99

Jumbo Shrimp cocktail

Six large shrimp with homemade cocktail sauce - 8.99

Clams

Local littleneck clams served raw or steamed
One Dozen - 9.99
Half-Dozen - 5.99

DIVINE DESSERTS

Triple Layered coconut cake

Three layers of mouth-watering coconut cake - 6.99

Charleston Cheesecake

Soooo very creamy and satisfying! Enjoy a slice of our famous Charleston cheesecake - 6.99

Key Lime Pie

You'll love the cool, refreshing and tangy-sweet taste of this favorite. Genuine Key limes give this pie its classic flavor. A real treat - 5.99

Dessert of the Day

Ask your server for today's selection

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Five Layer chocolate cake



You'll think you died and went to chocolate heaven. Five layers of rich chocolate cake iced with creamy deep dark chocolate frosting - 7.99

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Count 'em - 5 luscious layers

EXTRAS

Vegetable of the Day - 2.29

French fries - 2.29

coleslaw - 2.29

Basket of Hushpuppies - 2.29

Carolina Red Rice - 2.29

Baked Potato - 2.29

Tater Toppers

Bacon, cheese and chives - 1.29

creamy Grits - 2.29

collard Greens - 2.29

Garlic Bread (4) - 2.29



SANDWICHES
.....
DIVINE DESSERTS
.....
EXTRAS



SANDWICHES

All sandwiches are served with choice of French fries, baked potato, creamy grits, collard greens, Carolina red rice or vegetable of the day

Fried oyster & Bacon Po-Boy

Plump fried oysters piled high with bacon and served on a fresh baked po-boy roll with homemade cocktail sauce - 10.99

Fried Shrimp Po-Boy

Locally caught fried shrimp piled high and served on a fresh baked po-boy roll with homemade tartar sauce - 9.99

Flounder Sandwich

A fresh fillet of flounder, lightly fried and served on a toasted bun with tartar sauce, lettuce and tomato - 11.99

NEW! Grilled Mahi-Mahi Taco

Grilled with fajita spice, rolled with shredded cabbage, mango jalapeno salsa, chipotle aioli, black beans, shredded Jack and cheddar cheeses in a soft tortilla - 11.99

Chicken Sandwich

A tender grilled chicken breast topped with melted Swiss cheese - 7.99

NEW!

Grilled Salmon BLT

Fillet of salmon stacked with fresh spinach, sliced tomato and bacon on a toasted roll brushed with a cucumber dill sauce - 12.99

NEW! Spicy Blackened Chicken Sandwich

A tender boneless chicken breast grilled with zesty spices and topped with melted Jack and cheddar with chipotle mayo, lettuce and tomato on a Bavarian pretzel roll - 7.99

Super Cheeseburger

Sink your teeth into this all-American burger topped with American cheese - 6.49
Add bacon - .79

This Big Burger is Just Super!



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SALADS

Noisy oyster Chopped Salad

Garden greens topped with bacon, egg, cucumber, tomato, cheddar cheese and almonds tossed with your favorite dressing - 7.99
Add Grilled Chicken, Grilled Salmon, Fried Oysters or Blackened Shrimp, your choice - 6.00

NEW!

Citrus Salmon Spinach Salad

A fillet of salmon broiled in a citrus reduction, served over a bed of spinach with roma tomato, cucumber and red onion, toasted almonds and feta cheese, tossed with a citrus mango vinaigrette - 11.99

Classic Caesar Salad

Fresh romaine lettuce topped with crunchy croutons and tossed in our creamy Caesar dressing. Garnished with roma tomato wedge and boiled egg - 5.99
Add Grilled Chicken, Grilled Salmon, Fried Oysters or Blackened Shrimp, your choice - 6.00

NEW! Chinese chopstick Chicken Salad

A marinated chicken breast grilled and served over mixed greens topped with crispy wontons, chow mein noodles, Mandarin oranges, toasted almonds, tomato and cucumber. Served with a toasted sesame ginger dressing - 11.99

NEW! Jamaican Shrimp Salad

Grilled shrimp with mixed greens, mango and avocado slices, cucumber, candied pecans, shredded coconut, Jack and cheddar cheeses. Served with a raspberry vinaigrette dressing - 11.99

Southwestern Chicken Salad

Strips of fried chicken breast served over mixed greens with tri-colored tortilla strips, roasted corn and black beans, Jack and cheddar cheeses. Topped with fried onion strings and served with Southwestern ranch dressing - 11.99

Who knew that Caesar was a chicken! Maybe he was a shrimp...

Homemade Dressing:

Ranch, Southwestern Ranch, Honey-Mustard, Thousand Island, French, Chunky Bleu Cheese, Toasted Sesame Ginger, Herb Balsamic Vinaigrette, Citrus Mango Vinaigrette, Raspberry Vinaigrette

Side Garden or Caesar Salad - 3.99

SOUPS

Enjoy a bowl of our fresh, homemade soup

She Crab Soup

A delightful soup of delicate she crab in a rich creamy bisque - 5.99

Low-Country Fish Stew

35 year old family recipe - 4.99

Chef's Soup of the Day

Ask about today's kettle - 4.99



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APPETIZERS  RAW BAR  SALADS  SOUPS

Our Low-Country Crab Cakes

Mix and match for the perfect Seafood Combo

SEA DELIGHTS

Enjoy it broiled, fried, blackened or grilled. Served with coleslaw and choice of baked potato, French fries, creamy grits, collard greens, Carolina red rice or vegetable of the day. Substitute garden or Caesar salad for coleslaw - 2.29

NEW! crab, crab & More crab!

Indulge your craving for crab! Enjoy a cluster of Alaskan king crab legs, Alaskan snow crab legs and dungeness crab legs. Served with butter and lemon wedge - Market price

NEW! Dungeness crab Legs

Approximately 1-1/2 lbs. of delicious crab legs, served with butter and lemon wedge - Market price

Snow crab Legs

Approximately 1-1/2 lbs., served with butter and lemon wedge - Market price

NEW!

Alaskan King crab Legs

Served with butter and lemon wedge
1 lb. • 1-1/2 lbs. - Market price

Seafood Platter

Get ready seafood lovers . . . this is the big one! All the goodies are piled on one platter: Shrimp, oysters, scallops, flounder and one of our famous blue crab cakes - 21.99

Seafood Combo

Mix and match any two for the ultimate fresh seafood experience — shrimp, oysters or flounder. Any two - 18.79

Low-country crab cakes

Loaded with lumps of crab meat and topped with our delicious blue crab hollandaise - 16.79

Local Shrimp

A popular choice - 16.99

Flounder Fillet

Distinct sweet flavor - 16.99

Scallops

Sweet, succulent and so good! - Market price

Fresh Shucked oysters

Perfectly fresh! - 17.99

King Crab: a royal feast!



Thick and Juicy Rib Eye

FRESH FISH LAND AND SEA

LAND AND SEA

All of our entrées are served with coleslaw and your choice of baked potato, French fries, creamy grits, collard greens, Carolina red rice or vegetable of the day. Substitute a garden or Caesar salad for coleslaw - 2.29



Noisy oyster Surf-n-Turf

Start this feast with a thick, flavorful 12-14-oz. cut of rib eye steak - Market Price and add your favorite surf:

Add Shrimp Fried, broiled or grilled - 6.99

Add Alaskan Snow Crab Cluster - 7.99

Add a Lump Crab Cake - 7.99

Brett's Filet

Aged 21 days, this 8-oz. choice hand-cut Midwestern grain fed beef is tender and delicious. Served with bearnaise sauce - 18.99

Rib Eye Steak

The juiciest of steaks, well-marbled for superior flavor and tenderness. Our 12-14-oz. thick cut rib eye is cooked to order - 16.99

Grilled Chicken Breast

A tender chicken breast specially seasoned and marinated for an unbelievable taste - 10.99

Baked Chicken Neptune

A boneless breast of chicken rolled around our blue crab stuffing, baked and topped with a mushroom cream sauce - 13.99

OVEN-BAKED

12" EUROPEAN FLATBREAD

PIZZA

NEW! Mediterranean Shrimp Pizza

Local shrimp, fresh spinach, sliced roma tomatoes, feta and Parmesan in a creamy Alfredo sauce - 12.99

NEW! Spicy BBQ chicken Pizza

Marinated chicken breast grilled and topped with caramelized onions, diced pineapple, fresh basil, Jack and cheddar cheeses - 11.99



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Miami Vice

FRESH FISH

Really Fresh! All of our caught fish is brought in daily for the highest quality and best taste!
Enjoy it grilled, blackened or broiled
Accompanied by any of our homemade sauces:
Sweet Basil Butter, Cool Cucumber Dill, or Hollandaise Sauce
Subject to Availability and Market Price



Great Grouper!

Grouper

The grouper lives deep in the Atlantic, right off of our coast. The taste is light, moist and juicy



Red Snapper

Caught right off the coast of Charleston, the red snapper's taste is sweet, subtle and very moist



Mahi-Mahi

The meat is pure white with large moist flakes and a very distinct sweet flavor



Yellow-Fin Tuna

A rich flavorful fish, the tuna is one of the fastest swimmers in the ocean. Excellent grilled rare to medium temperature



Make Mine Yellow-Fin Tuna!

Flounder

Caught in the Charleston harbor or in the tidal creeks, the taste is delicate with a hint of sweetness



Super Salmon

Atlantic Salmon

Bright pink in color and the taste is mild and delicious



Sesame Crusted Fresh!



SIGNATURE SEAFOOD DISHES

Most of these entrées are served with coleslaw and your choice of baked potato, French fries, creamy grits, collard greens, Carolina red rice or vegetable of the day. Substitute a garden or Caesar salad for coleslaw - 2.29

Baked Seafood Au gratin

Fresh shrimp, scallops and lump crab snuggled under a wonderfully rich blue crab stuffing, layered with cheddar and Jack cheeses and topped with a Parmesan cream sauce. Simply delicious! - 16.99

Sesame crusted Tuna

Fillet of yellow-fin tuna crusted with sesame seeds, seared and drizzled with teriyaki and wasabi - 17.99

Shrimp Parmesan

Locally caught shrimp are flash-fried and presented atop a generous bed of angel hair pasta finished with a zesty marinara sauce and plenty of melted provolone and Parmesan cheeses - 14.99



Noisy oyster Steam Pot

There ain't nothing more Charleston than this big ole cast iron pot full of steamy snow crab legs, shrimp, Dungeness crab legs, oysters and clams, all in a spicy seafood broth. AND to make it even better, we toss in corn on the cob, potatoes and country sausage. You just can't miss this one - Market price

Key West Stuffed Grouper

A fillet of Atlantic grouper stuffed with a blue crab stuffing, baked and topped with blue crab hollandaise sauce - Market price

Seafood Fettuccine Alfredo

Succulent shrimp and sweet scallops simmered in a rich, creamy Alfredo sauce - 15.99

Shrimp & Grits

Creamy grits topped with fresh locally caught shrimp, sausage, onion and tasso ham gravy. Served with grilled cheddar cornbread - 15.99

Shrimp okra Gumbo

This traditional favorite comes served over rice with grilled cheddar cornbread - 15.99



You're Gonna Love Our Steam Pot!



The best ingredients make our best and finest dishes!

SEA DELIGHTS SIGNATURE SEAFOOD DISHES