

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](http://www.noisyoysterseafood.com)

Gift cards available for any purchase at Noisy Oyster!



**NOISY OYSTER**



**SEAFOOD RESTAURANT**

*Fresh Local Seafood*

**IT'S TIME FOR LUNCH!**



# 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

With marinara dipping sauce - 6.99

## Fried Calamari

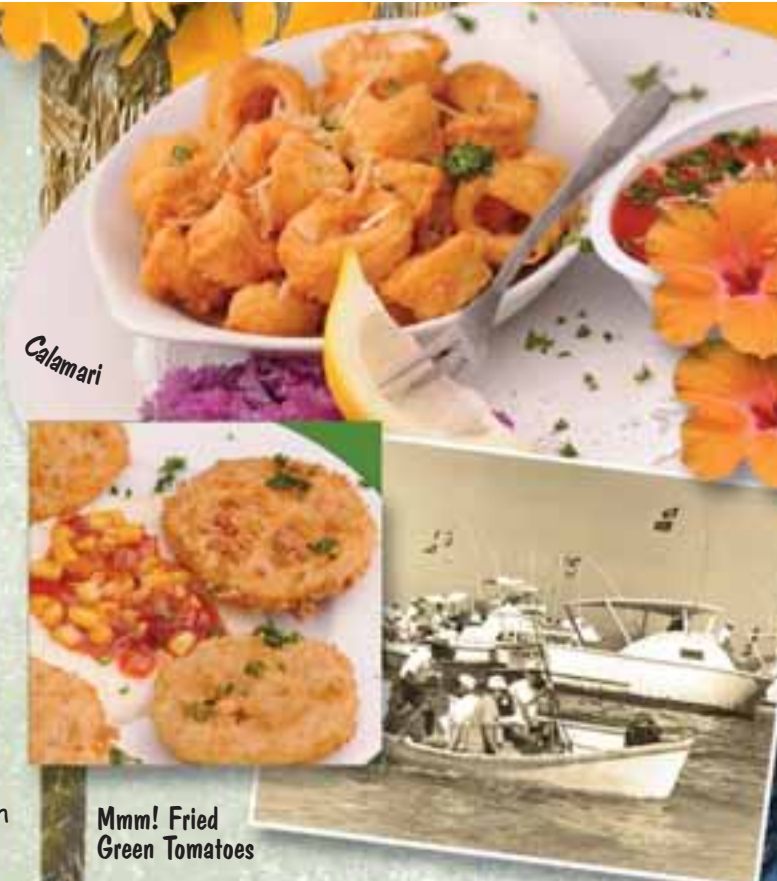
Dusted with grated Parmesan and served up with zesty marinara - 6.99

## 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



Calamari

Mmm! Fried Green Tomatoes

## 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 shrimp with homemade cocktail sauce - 8.99

## Clams

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





Triple Layered! Delicious

# 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

## 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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Bursting With Flavor!

# 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

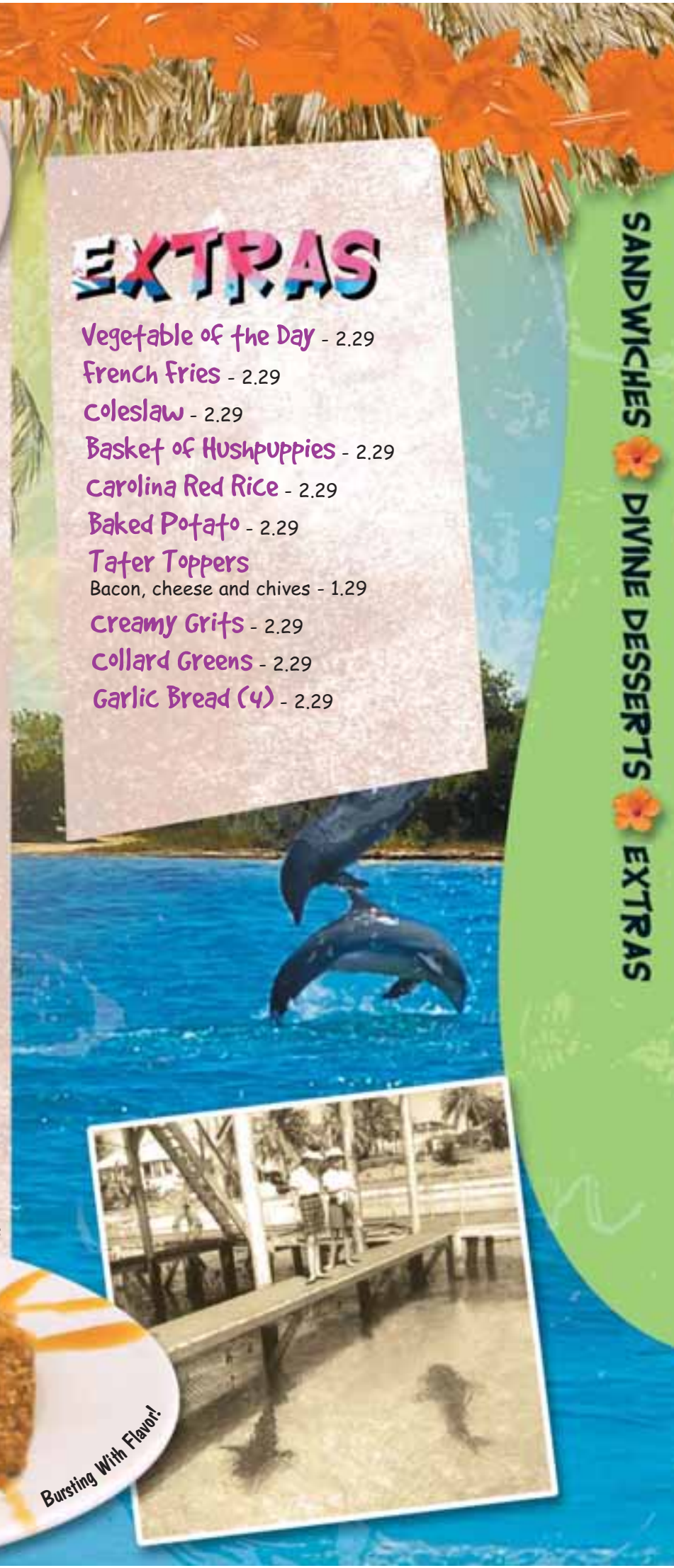
## Tater Toppers

Bacon, cheese and chives - 1.29

Creamy Grits - 2.29

Collard Greens - 2.29

Garlic Bread (4) - 2.29



SANDWICHES  DIVINE DESSERTS  EXTRAS

# BETWEEN THE BREAD

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



Hot and Juicy!

## NEW! Mahi-Mahi Soft Taco

Fresh fillet of mahi grilled with fajita spice, rolled with chipotle aioli, shredded cabbage, mango jalapeno salsa, black beans, Jack and cheddar cheeses in a soft flour tortilla - 10.99

## Flounder Sandwich

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

## 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 - 9.99

## NEW! Bavarian Avocado Club

Black Forest ham, oven roasted turkey breast, grilled red onion, sliced avocado, spinach, tomato, bacon, Swiss cheese and special sauce served on a Bavarian pretzel roll - 7.99

## Black & Bleu Burger

8-oz. lean ground beef patty dusted with Cajun spices and topped with bleu cheese crumbles. Garnished with lettuce, tomato and sautéed sweet onions - 7.99

## Super Cheeseburger

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

Super American! Super Good!



## Grouper Sandwich

A fresh fillet of Atlantic grouper, lightly fried and served on a toasted bun with tartar sauce, mayo and lettuce - 13.99

## NEW! open-Faced Meatloaf Sandwich

A hearty serving of homemade meatloaf served over toasted Texas toast, topped with melted provolone cheese and smothered with brown gravy - 6.99

## NEW! Grilled Salmon BLT

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

## Grilled Chicken Sandwich

A tender grilled chicken breast topped with melted Swiss cheese - 7.99  
Add bacon - .79

## Peppered Seared Tuna Philly

Cracked pepper seared tuna medallions on a fresh baked hoagie. Topped with melted provolone, sweet red and green peppers & sautéed red onions - 11.99

## Fried Shrimp Po-Boy

Locally caught fried shrimp piled high and served on a fresh baked po-boy roll with our own tartar sauce - 8.99

## Crab Melt

Two 4-oz. crab cakes served on a toasted English muffin. Topped with melted American and provolone cheeses, drizzled with a creamy crab sauce - 7.99

# GARDEN GREENS

## 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! Chinese Chopstick Chicken Salad

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

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

## NEW! Jamaican Shrimp Salad

Grilled shrimp over mixed greens with mango and avocado slices, cucumber, candied pecans, shredded coconut, Jack and cheddar cheeses.

Served with a classic 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

### Soup, Salad & Sandwich Combo

Choose any two - 6.99

Soup: She Crab, Fish Stew or Soup of the Day

Salad: Garden Salad or Caesar Salad

Sandwich: Half Bavarian Avocado Club Sandwich

Side Garden or Caesar Salad - 3.99

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

## 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



APPETIZERS RAW BAR GARDEN GREENS SOUPS



Pick Two — The Ultimate Seafood Combo

# SEA DELIGHTS

Enjoy it broiled, fried, blackened or grilled. Served with coleslaw and your 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



## Seafood Platter

Get ready seafood lovers . . . this is the big one! No need to decide, all the goodies are piled on one platter! Shrimp, oysters, flounder and one of our famous blue crab cakes - 16.99

## Seafood combo

Mix and match for the ultimate fresh seafood experience — shrimp, oysters or flounder. Choose any two - 11.99

## Local Shrimp

A popular choice - 10.99

## Scallops

So good, so succulent - Market price

## Flounder Fillet

Sweet flavor - 10.99

## Select oysters

Shucked fresh 11.99

## Low-country crab cakes

Loaded with lumps of crabmeat and topped with our blue crab hollandaise - 15.99

## NEW! Alaskan King crab Legs

Succulent crab legs served with butter and lemon wedge - Market price 1 lb. • 1-1/2 lbs.

## NEW! Dungeness crab Legs

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

## Snow crab Legs

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

## NEW! crab, crab & More crab!

A cluster of Alaskan king crab legs, snow crab legs and dungeness crab legs. Served with butter and lemon wedge - Market price



King Crab makes a Royal Feast!



Shrimply Quesadilla



# FRESH FISH

## LAND & SEA

Enjoy it grilled, blackened or broiled  
Accompanied by any of our homemade sauces:  
Sweet Basil Butter, Cool Cucumber Dill  
or Hollandaise Sauce

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 or coleslaw - 2.29

### Shrimp Quesadilla

Fresh shrimp, Jack cheddar cheese and black bean salsa served in a grilled flour tortilla. Served with sour cream - 8.99

### Seafood Fettuccine Alfredo

Shrimp and scallops simmered in a rich, creamy Alfredo sauce - 9.99

### Shrimp & Grits

Creamy grits topped with fresh locally caught shrimp, sausage, onion and tasso ham gravy. Served with grilled cheddar cornbread - 8.99

### Shrimp okra Gumbo

This traditional favorite comes served over rice with grilled cheddar cornbread - 8.99

### Chicken Tender Platter

Tender strips or chicken lightly battered and fried. Served with honey-mustard - 8.99

### 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

### Really Fresh!

All of our caught fish is brought in daily for the highest quality and best taste!  
Subject to availability

### 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



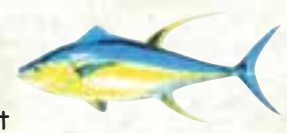
### Mahi-Mahi

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



### Flounder

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



### Atlantic Salmon

Bright pink in color and the taste is mild and delicious



FRESH FISH LAND AND SEA SEA DELIGHTS PIZZA