

LUNCH

RAW BAR

1/2 DOZEN OYSTERS
CITRUS CHAMPAGNE
MIGNONETTE
EAST COAST 20

SHRIMP COCKTAIL
COCKTAIL SAUCE 19

♣TUNA POKE
CHILI SOY SAUCE | NORI |
SESAME CUCUMBER |
TOSTONES 18

SHARE

SOUP OF THE DAY
SOURDOUGH BREAD BOWL 15

HOME MADE HUMMUS
GRILLED BREAD | VEGETABLES 14

NAAN FLATBREAD
TRUFFLE OIL | GARLIC PASTE |
MOZZARELLA 14

CHARCUTERIE AND
ARTISAN CHEESE
NUTS | JAM | MUSTARD 32

SMOKED FISH DIP
PICKLED HOT PEPPERS |
CROSTINI 15

STEAMED MUSSELS
COCONUT MILK | GINGER |
SAMBAL BROTH 18

SALADS

LOCAL BURRATA SALAD
POACHED TOMATOES | BASIL | HONEY BALSAMIC GLAZE |
PISTACHIO CRUMBLE 18

CAESAR SALAD
HERB CROUTON | ANCHOVIES | PECORINO | CAESAR
DRESSING 15

FARMERS SALAD
SEASONAL VEGETABLES | FENNEL | TOMATO | RADISH |
LEMONETTE 17

ADD CHICKEN BREAST 9

ADD CATCH OF THE DAY 14

BC FAVORITES

BC FISH AND CHIPS
REMOULADE 24

CATCH OF THE DAY
WARM SUMMER CORN SALAD | WATERCRESS |
SALSA VERDE 28

BOOTLEG BURGER
BACON | CHIPOTLE AIOLI | SHARP CHEDDAR | LETTUCE |
TOMATO | ONION 21

TEMPURA FISH SANDWHICH
LEMON CAPER DILL SLAW | LEMON PEPPER AIOLI |
LETTUCE | TOMATO | BRIOCHE 29

SOUTHERN FRIED CHICKEN SANDWHICH
BIBB LETTUCE | PICKLES | MAPLE HOT SAUCE 21



A "BURLOCK" – IS A PACKAGE HOLDING SIX BOTTLES JACKETED IN STRAW, THREE ON THE BOTTOM, THEN TWO, THEN ONE, THE WHOLE SEWED TIGHTLY IN BURLAP. IT WAS ECONOMICAL OF SPACE AND EASY TO HANDLE AND STOW. THESE WERE GENERALLY KNOWN IN THE COAST GUARD AS 'SACKS.' THE CREATOR (BILL MCCOY, A NONDRINKER WHO NEVER TOUCHED LIQUOR, WAS AN 'HONEST LAWBREAKER AND BOOTLEGGER' BORN IN FLORIDA. MCCOY SOLD HIS MERCHANDISE UNADULTERATED, UNCUT AND CLEAN AND WE - LIKE HIM - ARE PROUD OF BRINGING THE BEST LOCALLY SOURCED PRODUCTS. ENJOY THE REAL MCCOY.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

♣ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS, IF YOU HAVE CHRONIC ILLNESS OF THE STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE CONSULT A PHYSICIAN | 7.20.21