

RAW BAR

OYSTERS ON THE HALF SHELL
each 2.5 / ½ dozen 15 / dozen 30

SPECIALTY ON THE HALF SHELL
each 3 / ½ dozen 18 / dozen 36

OYSTER SHOOTER

House Oyster, House Savory
Bloody Mary, Wheatley
Vodka

5

BROILED OYSTERS

jalapeño, harissa lime butter, parmesan
½ dozen 18 / dozen 36

OYSTERS ROCKEFELLER

spinach, pernod, shallots, parmesan
½ dozen 18 / dozen 36

PICKLED SHRIMP COCKTAIL

u-12 shrimp, spicy cocktail sauce 15

SMOKED SALMON

herb smear, capers, chopped boiled egg,
marbled rye melba toast points 16

Shuck Yeah!

ABEL BROWN

southern kitchen / oyster bar



Dinner

FRESH INGREDIENTS *from LAND & SEA*

491 Highland Ave
AUGUSTA, GA 30909

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DEVILED EGGS

parsley purée,
bottarga,
trout roe

10

JOHNNY CAKE

smoked tillamook
cheddar pimento
cheese, andouille,
chives

15

CRISPY SMOKED
CHICKEN THIGHS

xo sauce, andouille,
scallion
vinaigrette

14

SMOKED
BLUEFISH DIP

pumpernickel
toast, fried caper,
chive and lemon,
everything bagel

15

CHARCUTERIE
BOARD

finochiona,
prosciutto,
artisan cheeses
toast points

22

BRUSSELS
SPROUTS

flash fried,
balsamic reduction,
goat cheese,
marcona almonds

12

HUSH PUPPIES

duck confit,
poblano, butternut
squash, whipped
sorghum butter

12

SOUPS & SALADS

BABY ICEBERG WEDGE 15

blue cheese, heirloom tomato, homemade
bacon, roquefort dressing

CAESAR 14

romaine, parmesan, boquerones,
parmesan crisp

GOLDEN BEET 13

pickled plums, goat cheese, endive,
frisée, pecans, basil vinaigrette

HEIRLOOM TOMATO 14

burrata, Aussie feta, basil vinaigrette

SHE CRAB SOUP 15

fresh crab meat, chives, espelette
pepper, cream sherry

LARGE PLATES

JUMBO PRAWNS & GRITS 32

cheddar grits, andouille sausage, jalapeño cornbread, almond romesco

BACON CRUSTED SALMON 32

beluga lentils, bacon, pickled pearl onions, mustard cream

BELL & EVANS CHICKEN 28

onion low-carb-onara, housemade bacon, bistro fries, pepper jelly, crispy okra

KUROBUTA PORK CHOP 38

cheesy “heat” grits, shrimp and andouille gumbo, cornbread madeleines

8 OZ. PRIME FILET 58

fingerlings, brussels leaves, chermoula, red onion jam, parsnip puree

“BONE IN” CRISPY CAULIFLOWER 22

chermoula, garlic shallot chili crunch, black truffle salad, a1

20% gratuity added to parties of 6+. Consuming raw
or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of food-borne illness.