

RAW BAR

OYSTERS ON THE HALF SHELL
each **3** / ½ dozen **18** / dozen **30**

SPECIALTY ON THE HALF SHELL
each **3.5** / ½ dozen **21** / dozen **36**

OYSTER SHOOTER

House Oyster, House Savory
Bloody Mary, Crop Organic
Vodka

5

BROILED OYSTERS
jalapeño, harissa lime butter, parmesan
½ dozen **19** / dozen **36**

OYSTERS ROCKEFELLER
spinach, pernod, shallots, parmesan
½ dozen **20** / dozen **38**

PICKLED SHRIMP COCKTAIL
u-12 shrimp, spicy cocktail sauce **17**

SMOKED SALMON
herb smear, capers, chopped boiled egg,
marbled rye melba toast points **20**

SMOKED BLUEFISH DIP
pumpernickel toast, fried caper, chive and
lemon, everything bagel **17**

Shuck Yeah!

ABEL BROWN

southern kitchen / oyster bar



Dinner

FRESH INGREDIENTS *from* LAND & SEA

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**S
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DEVILED EGGS
cacio pepe,
sauce basquaise,
Graza EVOO
12

JOHNNY CAKE
smoked tillamook
cheddar pimento
cheese, andouille,
chives
17

CRISPY SMOKED
CHICKEN THIGHS
xo sauce, andouille,
scallion
vinaigrette
16

FRITO MISTO
choose up to 3:
fried calamari,
scallops, or oysters
lemon, alabama sauce,
cocktail sauce
18

CHARCUTERIE
BOARD
calabrese,
prosciutto,
artisan cheeses
toast points
22

BRUSSELS
SPROUTS
flash fried,
balsamic reduction,
goat cheese,
marcona almonds
16

HUSH PUPPIES
andouille,
roasted poblano,
butternut squash,
whipped sorghum
butter
14

SOUPS & SALADS

BABY ICEBERG WEDGE **15**
blue cheese, heirloom tomato, homemade
bacon, roquefort dressing

CAESAR **14**
romaine, parmesan, boquerones,
parmesan crisp

GOLDEN BEET **14**
pickled plums, goat cheese, endive,
frisée, pecans, basil vinaigrette

HEIRLOOM TOMATO **16**
burrata, Aussie feta, basil vinaigrette,
parmesan crisp

SHE CRAB SOUP **16**
fresh crab meat, chives, espelette
pepper, cream sherry

LARGE PLATES

PRAWNS & GRITS **36**
cheddar grits, andouille sausage, jalapeño cornbread, almond romesco

BACON CRUSTED BIG GLORY BAY KING SALMON **38**
beluga lentils, bacon, pickled pearl onions, mustard cream

BELL & EVANS CHICKEN **32**
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

14 OZ GRILLED RIBEYE **58**
fingerlings, brussels leaves, chermoula, parsnip puree, tomato onion jam

ADD GIANT PRAWNS **18**
add two giant prawns to any dish

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.