

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

pumpnickel toast, fried caper, chive and
lemon, everything bagel 17

Shuck Yeah!

ABEL BROWN

southern kitchen / oyster bar



Dinner

FRESH INGREDIENTS *from* LAND & SEA

491 Highland Ave
AUGUSTA, GA 30909

abelbrownaugusta.com
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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.