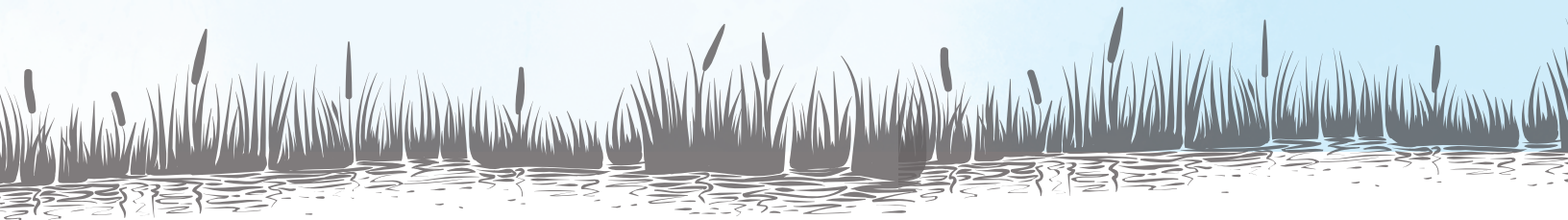




Morgan River Grill

Dinner Menu



Appetizers

Tomato Bisque

Cup 8 Bowl 10

Plum Tomatoes, Herbs and Cream

S

She Crab Soup

Cup 9 Bowl 12

Lowcountry Classic with Blue Crab and Sherry

Shellfish Bisque

Cup 9 Bowl 12

Maine Lobster Broth and Heavy Cream

Freshly Shucked Oysters - Ask for Weekly Selection

***Oyster Shooter - 6**

A Single Oyster on the Half Shell

with Tito's Vodka 9 - with Grey Goose Vodka 11

***Oysters on the Half Shell**

½ Dozen 18 - Full Dozen 34

Buffalo Oysters

Spicy Buffalo Sauce, Crumbled Blue Cheese,
Crisp Celery Sticks

½ Dozen 21 - Full Dozen 36

MRG Oysters

½ Dozen 21 - Dozen 36

Broiled Pimento Cheese, Bacon, Jalapeño
and MRG BBQ Sauce

Oysters Rockefeller

½ Dozen 21 - Dozen 36

Spinach, White Wine, Cream and Parmesan

Stuffed Shrimp - 15

Blue Crab & Bacon Wrapped Shrimp
with Horseradish Honey Mustard

Shrimp Cocktail - 11

Six Old Bay Poached Shrimp

Coconut Shrimp - 15

Zesty Pineapple, Toasted Coconut,
Raspberry Sauce & Fresh Mint

Fried Green Tomatoes - 14

Fresh Spinach, Buffalo Mozzarella,
Roasted Red Pepper Relish, Aged Balsamic Glaze

Pimento Cheese - 12

Aged Cheddar Cheese, Red Pepper Relish, Charred
Jalapeño, House Chips

Okra Chips - 14 - *seasonal*

Crispy Fried and Spicy Lowcountry Remoulade

Morgan River Grill Seasonal Dip - Ask Server

Dinner Entrees

Shrimp & Grits - 27

MRG Cheddar Grits, Mushrooms, Tomatoes, Tasso Lobster Cream

Blue Crab Cakes - 30

Old Bay Spiced Blue Crab Cakes, Cheddar Grits, Broccoli,
Lowcountry Red Pepper Remoulade

***Toasted Sesame Seared Yellowfin Tuna - 28**

Soy Glazed Mushrooms, Broccoli, Korean BBQ Splash

***MRG BBQ Salmon - 28**

Cheddar Grits, Collard Greens, Pickled Vidalia Onions, MRG BBQ
Sauce

Pan Blackened Mahi - 30

Cajun Scallop & Shrimp, Cheddar Grit Cake, Tasso Lobster Cream

Pasta Alfredo - 18

Handmade Linguini, Broccoli, Red Onion
with Grilled Chicken or Sautéed Shrimp - 26

Wild Mushroom Pasta - 22

Handmade Ricotta & Pecorino Cheese Tortellini, Mushrooms, Red
Onion, Tomato, Artichoke Hearts, Fresh Herb & Tomato Cream
with Grilled Chicken or Grilled Shrimp - 30

Seafood Pasta - 31

Handmade Linguini, Sautéed Shrimp, Sea Scallop,
PEI Mussels, Mushrooms, Spinach, Artichokes, Tomato,
Red Onions, Brandied Lobster Cream

Sautéed Mussels - 22

Prince Edward Island Mussels, Toasted Fresh Herb Crostini
Choice of White Wine & Garlic or Spicy Tomato Sauce

Pan Roasted Chicken - 25

Mashed Potatoes, Broccoli, Fresh Lemon & Caper Butter

Fried Chicken Dinner - 25

MRG Hot Honey, Mashed Potatoes, Creamed Spinach

Seafood Platter - *fried or broiled*

Served with Hand-Cut Fries, Coleslaw, Hushpuppies,

Shrimp - 23 Flounder - 23

Oysters - 29 Crab Cakes - 30 Scallops - 37

Pick Two - 28

Harbormaster (all 5) - 34

A 3% surcharge is applied to all credit card payments. Cash and
debit cards are not subject to this fee.

Consuming raw or undercooked foods may increase your risk of
foodborne illness.

Morgan River Grill cannot guarantee an allergen-free
environment.

All menu items and offerings subject to change.

From the Grill

with choice of sauce and two sides

Sauce Choice

- 12oz Choice Rib Eye Steak - MKT
- 10oz Center Cut Choice NY Strip - MKT
- Grilled or Blackened Mahi - 28
- Grilled or Blackened Salmon - 28
- Grilled or Blackened Tuna - 28
- Grilled or Blackened Chicken - 25

- Lobster Cream
- MRG BBQ Sauce
- Lemon-Caper Butter
- Red Pepper Relish
- Morgan River Hot Honey

Grill Add-Ons +5

- Au Poivre
- Blue Cheese Crust
- Maidre'D Butter

Sides

- | | | |
|----------------|--------------------|-------------------|
| Hushpuppies | Sweet Potato Fries | Broccoli |
| Mashed Potato | Fried Okra | Sautéed Mushrooms |
| Collard Greens | Brussel Sprouts | Cheddar Grits |
| Hand Cut Fries | Coleslaw | Fried Grit Cakes |

Burgers

Served with House Cut Fries \$17

*Angus, Short Rib,
Brisket, & Chuck Blend*

Barlett Burger

Pickled Vidalia Onions, Dill Pickles, Lettuce, Tomato,
American Cheese, Ketchup, Mayo

Morgan River Burger

Red Pepper Jelly, Bacon, Fire Roasted Pimento Cheese

Blue Channel Burger

Roasted Honey-Garlic Spread, Caramelized Onions, Bacon,
Sliced Tomato, Blue Cheese

BBQ Burger

Cheddar, Bacon, Sautéed Onions, House BBQ Sauce, Coleslaw

Black Bean & Garden Veggie Burger

Sautéed Onions & Mushrooms, Swiss, 1000 Island Dressing

Build Your Own Burger

Choose Sauce:

Mayo, Ketchup, Mustard, MRG BBQ Sauce, 1000 Island Dressing

Choose Cheese:

Swiss, Cheddar, American, Mozzarella, Blue Cheese Crumbles, Pimento

Choose Veggies:

Lettuce, Tomato, Onion, Pickled Vidalias, Pickles

Premium Toppings

Sautéed Onions or Sautéed Mushrooms + 1

Fried Egg, Bacon, or Fire Roasted Pimento Cheese + 3

Add Cheese + 1

Swiss, Cheddar, American, Mozzarella, Blue Cheese Crumbles

Salads

Dataw - 12

Side Salad - 8

Mixed Greens, Tomato, Red Onion,
Cucumber, Shaved Parmesan, Dried
Cranberries, House Croutons,
MRG Cracked Pepper-Parmesan Dressing

Wedge - 13

Iceberg Lettuce, Blue Cheese Crumbles,
Red Onion, Tomato, Bacon, Capers,
Blue Cheese Dressing

Caesar - 12

Side Salad - 8

Fresh Romaine, House Herb Croutons,
Shaved Parmesan, MRG Caesar Dressing

Spinach - 13

Spinach, Tomato, Blue Cheese Crumbles,
Red Onion, Chopped Egg, Bacon,
Aged Balsamic Vinaigrette

Burrata & Roasted Heirloom

Cherry Tomatoes - 15

Roasted Heirloom Cherry Tomatoes, Crispy
Basil, EVOO, Sea Salt, Herb Toasted Crostini

Dressings:

Aged Balsamic Vinaigrette, Lemon
Vinaigrette, Honey Mustard, 1000 Island,
Buttermilk Ranch, Blue Cheese, MRG Caesar,
MRG Cracked Pepper-Parmesan

Proteins:

- Grilled or Fried Chicken Breast - 8
- Grilled or Fried Shrimp - 8
- Grilled Salmon or Mahi - 10
- Ahi Tuna Fillet - 10
- Crab Cake - 10
- Oysters or Scallop - 18

Sub Salad for Side:

- Dataw or Caesar + 5
- Wedge Salad + 8



Desserts

Crème Brûlée - 11

Key Lime Pie - 9

Vanilla Bean Ice Cream - 8
(Add Toppings + 2)

Bread Pudding a la Mode - 12

Chocolate Cake - 11

Chef's Seasonal Selection

From the Bar

Miss Hattie

\$14 Served Up

— Bulliet Rye, Luxardo Cherry Liqueur,
Chocolate Bitters —

Chocolate Martini

\$14 New Recipe

— Dorda Chocolate, Smirnoff Vanilla
Vodka, Mozart White Chocolate Liqueur,
Chocolate Bitters —

White Buffalo

\$14 Served with Big Rock & Orange Twist

— Buffalo Trace Cream, Malibu —

Classic Irish Coffee

\$12 Served Hot

— Jameson, Bailey's, Fresh Coffee,
Whipped Cream —

Espresso Martini

\$18 Plain Espresso, Mocha, Peppermint, or Caramel

— Van Gogh Espresso Vodka, Bailey's,
Kaluha, Fresh Coffee —

Flatbread Pizzas

Cheese - 12

Tomato Basil Sauce, Artisan Cheese Blend

Vegetable - 15

Mushrooms, Red Onion, Spinach, Artichoke,
Tomato, Olives, Artisan Cheese Blend

Pepperoni - 14

Tomato Basil Sauce, Artisan Cheese Blend

Margherita - 16

Tomato Basil Sauce, Buffalo Mozzarella,
Vine Ripe Tomatoes, Aged Balsamic Glaze

Hawaiian - 16

MRG BBQ Sauce, Ham, Pineapple, Bacon,
Jalapeños, Artisan Cheese Blend

Seafood - 19

Shrimp & Blue Crab, Mushrooms, Spinach,
Capers, Honey-Roasted Garlic Aioli

Morgan River - 17

Pepperoni, Ham, Bacon, Mushroom, Red
Onions, Olives

Buffalo - 17

Grilled Chicken, Red Onion, Buffalo Sauce,
Crumbled Blue Cheese

Build Your Own Pizza - 14

Choice of Sauce, Artisan Cheese Blend &
Choice of 2 Toppings

Sauce Choices:

House BBQ - Buffalo - Tomato Basil
Herbed Olive Oil - Honey-Roasted Garlic

Additional Toppings:

Pepperoni - Ham - Bacon - Grilled Chicken + 2

Tomatoes - Mushrooms - Onions - Olives
Capers - Artichokes - Spinach - Jalapeños + 1

Gluten-Free Cauliflower Crust + 4