**Starters**

- **Hushpuppy Basket** with Maple Butter $8.95
- **Fried Pickles** with Ranch Dressing $8.95
- **Coconut Shrimp** with Spicy Orange Marmalade $15.95
- **Seafood Nachos** with Shrimp, Queso, Black Bean & Corn Relish, Pico De Gallo, Jalapenos, Flour Tortilla Chips $16.95
- **Fried Green Tomatoes** with Pimento Cheese, Spicy Orange Marmalade $10.95
- **Seared Ahi Tuna** with Sesame Seared Tuna, Cucumber Seaweed Salad with Wasabi Vinaigrette $16.95
- **Cracklin’ Calamari** with Cracklin’ Chili Sauce, Green Onions $15.95
- **Crab Cake Spring Rolls** with Crab Cake Stuffed Spring Rolls served over Rice with Lemon Remoulade $15.95
- **Mussels** with Tomatoes, Capers, Warm Baguette $14.95
- **Buffalo Shrimp** with Fried Popcorn Shrimp, Buffalo Sauce, Bleu Cheese Crumbles, Celery $12.95

**Entrée Salads**

- **Honey Apple Chicken Salad** with BBQ Rubbed Chicken, Mixed Romaine, Tomatoes, Red Onions, Bleu Cheese Crumbles, Candied Pecans, Granny Smith Apples, Honey Apple Vinaigrette $16.95
- **Lowcountry Cobb Salad** with Steamed Shrimp, Applewood Smoked Bacon, Bleu Cheese Crumbles, Avocado, Egg, Tomatoes, Cucumbers, Bloody Mary Ranch Dressing $18.95

**Southern Fried Favorites**

Choose 1, 2 or 3 of the following to Customize Your Platter. Platters are served with French Fries, Coleslaw and Hushpuppies.

- **Clam Strips • Popcorn Shrimp** $27.95
- **Oysters • Jumbo Shrimp** $29.95
- **Flounder • Scallops** (add $2) $32.95

**From The Grill**

- **12oz Ribeye** with Parmesan Smashed Potatoes with Scallions, Green Beans $30.95
- **Baby Back Ribs** with Honey-Apple BBQ Sauce, French Fries, Coleslaw $28.95
- **BBQ Chicken** with Honey Apple BBQ Sauce, Cheddar Cheese, Parmesan Smashed Potatoes with Scallions, Green Beans $18.95

**Build Your Own Boil**

**Boil Base** $10.95

- 1/2 # Gulf Shrimp $15.95
- 1 Pound Pei Mussels $13.95
- 1 Dozen House Select Oysters $24.95

**Fresh Fish Market**

- **Mahi / Salmon / Rainbow Trout** Served with Chef’s Rice and Green Beans
- **Choose Your Favorite Preparation**
  - Cajun Style: Lightly Dusted in our Cajun Spice and Pan-Seared
  - Signature Preparation: Goldfish-Jalapeno Breaded and Pan-Seared
  - Fire-Grilled: Grilled over an Open Flame
- **Choose Your Signature Topping**
  - Honey Lime Butter • Mango Salsa
  - Asian Sesame Glaze • Chipotle Lime Crema • Garlic Parmesan Cream
  - Hooked: Topped with Cajun Popcorn Shrimp... add $4

**Sides** $3.95

- French Fries • Sweet Potato Fries • Red Skinned Potatoes • Traditional Coleslaw • Parmesan Smashed Potatoes with Scallions • Chef’s Rice • Green Beans • Corn on the Cob • Hush Puppies • Stone-Ground Cheddar Grits

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.