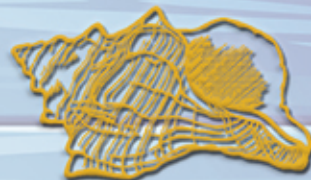


Starters



CRISPY FRIED CALAMARI

Lightly fried calamari and banana peppers accompanied by a sweet chili lime soy dipping sauce and pineapple cilantro salsa 10

GREEN TOMATO NAPOLEON

Southern style fried green tomatoes layered with baby spinach, goat cheese, candied applewood bacon bits, drizzled with a balsamic glaze 10

CANDIED APPLEWOOD SMOKED BACON STRIPS

Smoky bacon candied with a mixture of baked on spiced brown sugar. Delicious! 8

* FIRECRACKER SHRIMP

1/2 dozen breaded fried jumbo shrimp drizzled with Snooky's sweet heat firecracker sauce 10

* CREAMY GARLIC SCALLOPS

5 deep sea scallops served over creamy spinach 15

FRESH CATCH BITES

Lightly fried fish nuggets, served with house made remoulade sauce 9

SNOOKY'S CHICKEN WINGS

Deep fried chicken wings tossed in your choice of: 10

- Plain
- Sesame Asian Ginger Glaze
- Gold Wings
- Garlic Parmesan
- Teriyaki
- Old Bay Dry Rub
- Buffalo Hot Sauce with Blue Cheese Crumbles

SNOOKY'S CHICKEN TENDERS

Fresh chicken strips soaked in a seasonal buttermilk, hand breaded and fried to order with a dipping sauce of your choosing 8

* CHEESY SHRIMP & CRAB DIP

House made creamy blend of melted cheese, sautéed shrimp and blue crab meat topped with more melted cheese and toasted bread crumbs, served with toasted pita points for dipping 10

* CREEK SIDE SAMPLER

Crispy calamari, firecracker shrimp, cheesy house made shrimp and crab dip with toasted pita bread 17

JUMBO LUMP CRAB CAKE

Low Country style, pan seared over coastal rice, topped with black bean salsa & drizzled with spicy aioli 12

BABY CLAMS

Baby clams steamed in a white wine garlic and herb sauce served hot out the pan 10
Add pasta and toasted pita bread to make it a meal! 4

OYSTER SNOOKY'S

1/2 dozen char-grilled oysters topped with our house made signature cheesy shrimp and crab dip 13

GRILLED OYSTERS ROCKEFELLER

1/2 dozen char-grilled oysters topped with a mixture of applewood smoked bacon, wilted baby spinach, asiago cheese, finished with a house made hollandaise sauce 11

LOBSTER CREPES

2 Crepes stuffed with succulent lobster, mushrooms, and house special mix shredded cheese and topped with a shallot cream sauce, green onions, and steamed asparagus 12

CONCH FRITTERS

4 lightly fried Conch fritters served with house made, remoulade sauce 9

Spoons & Forks

(SOUPS AND SALADS)



Add toasted pita bread with any soup 2

WATERWAY CLAM CHOWDER

Creamy and rich chowder filled with tender potatoes, smoky bacon and chopped clams 7

SNOOKY'S SHE CRAB SOUP

A low country favorite with flavors of sherry and herbs 8

SEAFOOD GUMBO

A traditional cajun seafood gumbo filled with seasonal fish, shrimp, and crab meat, diced chicken, and rice 9

WATERSIDE SOUP SAMPLER

A portion of our 3 house made soups served with toasted pita bread 9

* SPINACH SALAD

Candied walnuts, bacon, tomato, shaved red onion, croutons, and smoked blue cheese crumbles 9

GREEK SALAD

Black olives, diced tomatoes and cucumbers, red onion and feta cheese, served with toasted pita bread 10

CAESAR WEDGE

Fresh cut Romaine lettuce in a creamy Caesar dressing with shaved parmesan cheese, bacon, and toasted croutons 7

HOUSE SALAD

Mixed greens topped with fresh cut cucumbers, diced tomatoes, red onions, bacon, and croutons 6

PINWHEEL WEDGE SALAD

Blue cheese crumbles, diced tomatoes, bacon, and onions with balsamic reduction glaze 10

CAPRESE SALAD

Fresh Mozzarella, home grown basil, local tomatoes, covered with a Balsamic glaze 8

* PREMIUM ADDITIONS *

Crab Salad 12	* Rare Seared Tuna 6
Blackened Shrimp 6	Fried Chicken 5
Fried Shrimp 6	Fried Oysters 5
Grilled Chicken 4	Grilled Salmon 8
Lobster Salad 14	Crab Cake 7
Blackened Mahi 8	

HOUSE DRESSINGS

Raspberry Vinaigrette, Honey Mustard, Hot Bacon, Balsamic, Smoked Bleu Cheese, Buttermilk Ranch, Feta Olive Vinaigrette, Caesar, Italian



* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Dockside Handhelds



All sandwiches are served with a side of your choice. Sub or add a small side salad for \$3.

* COASTAL BURGER

Prime Angus burger topped with crab meat, bleu cheese, onion strings, crispy lettuce and sliced tomatoes 14

* PAUL'S PIMENTO CHEESE BURGER

Prime Angus burger topped with candied bacon, house made pimento cheese, crispy lettuce and a fried green tomato 12

* CANDIED BACON BURGER

Prime Angus burger, house made candied bacon, provolone, crispy lettuce, sliced tomatoes and red onion 12

* CAPRESE BURGER

Prime Angus burger, covered with fresh mozzarella, local tomatoes, and home grown basil 13

COASTAL CHICKEN CLUB

Blackened chicken breast layered with applewood smoked bacon, shaved lettuce, sliced ripe tomato and melted provolone on a butter toasted bakery bun 12

GROUPE COREY

Almond and oatmeal encrusted Grouper filet, pan seared on a toasted Hoogie bun layered with lettuce & tomato, served with Cajun tartar sauce 15

* PEE DEE PO' BOY

Your choice of:
Flounder • Shrimp • Scallops • Oyster
Prepared Fried, Blackened or Grilled,
served on a toasted hoogie bun layered
with crispy lettuce and fresh sliced tomatoes
and served with a side of creamy cajun
tartar sauce 13
Add Cheese 1 Add Bacon 2

TACKLE BOX TACOS 13

Two 6" flour tortillas topped with your
choice of:

- Blackened Mahi Mahi, watermelon salsa and wasabi slaw
- Blackened or Grilled Shrimp, peppadew and pineapple salsa
- Firecracker Shrimp, house made Firecracker sauce and coleslaw
- Seared seasoned Prime Angus steak, mixed greens, black bean salsa and spicy aioli

- * • Seared Tuna, teriyaki glaze, wasabi slaw, and pineapple salsa

MAHI MAHI SANDWICH

Grilled or Blackened Mahi topped with
crispy lettuce and sliced tomatoes, served
on a Brioche roll with a side of Cajun
tartar sauce 14

JUMBO LUMP CRAB CAKE SANDWICH

House made crab cakes, pan seared and
topped with crispy lettuce and sliced
tomatoes, served on a Brioche roll with a
side of Cajun tartar sauce 14

* SALMON BLT

Grilled salmon, house made candied
bacon lettuce and tomato on a butter
toasted bakery bun and served with
a side of house made remoulade sauce 14

* AHI TUNA SANDWICH

Seared tuna drizzled with a sesame soy teriyaki
glaze topped with crispy lettuce and sliced
tomatoes, served on a Brioche roll 14

LOBSTER ROLL OR WRAP

House made lobster salad and mixed
greens, served on a hoogie roll or wrap 19

BUFFALO SHRIMP LETTUCE WRAPS

Baby shrimp deep fried and tossed in Buffalo sauce
stuffed into 2 Romaine lettuce leaves, topped with
diced tomatoes, onions, and bleu cheese crumbles 12

FIRECRACKER SHRIMP OR CHICKEN WRAP

Roasted tomato basil wrap filled with diced
grilled chicken breast or shrimp, mixed greens,
tomatoes, and bleu cheese crumbles, finished
with our signature Firecracker Sauce 13

* TERIYAKI TUNA LETTUCE WRAPS

3 Romaine lettuce wraps filled with sesame
seared tuna topped with a soy teriyaki
glaze served over wasabi slaw & finished
with house made pineapple salsa 13

Sides 3

Wasabi Slaw
Creamed Spinach
Asparagus
Fries

Sweet Potato Waffle Fries
Mashed Red Skin Potatoes
Creamy Stone Ground Grits
Smoked Cheddar Mac-N-Cheese

Coastal Rice Pilaf
Vegetable Medley
Cole Slaw

L'il Mateys Menu

Children Under 12, please!

All items on the children's menu are served with a side of your choice (excludes pasta) on a souvenir Snooky's Frisbee!

CHICKEN FINGERS 6

GRILLED CHEESE 5

CHEESEBURGER 8

FRIED SHRIMP 7

FISH NUGGETS 7

PASTA ALFREDO 5

MAC 'N' CHEESE 5



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SNOOKY'S *Raw Bar*



Ask your Server about our
Fresh Oysters of the Day!
 Add toasted pita bread to oysters for \$2

* **HOUSE OYSTERS ON THE HALF SHELL**

Served with fresh horseradish, cocktail
 sauce and house made mignonette sauce
 single 2 • half dozen 8 • dozen 16

* **SPECIALTY VARIETY OYSTER SAMPLER**

For all you oyster connoisseurs, a dozen
 of our seasonal oysters on the
 half shell or steamed...select 3 types
 from our daily variety 32

* **OYSTER SHOOTERS**

House made Bloody Mary cocktail
 with a freshly shucked oyster
 With beer 4 With vodka 6

* **FIRST MATE TOWER**

Dozen seasonal oysters on the half
 shell, 1/2 lb peel and eat shrimp, tuna
 avocado salad and 1/2 lb snow crab
 legs 39

* **CAPTAIN LANCE TOWER**

1/2 lb Atlantic red crab claws, 1/2 lb
 of peel and eat shrimp, dozen
 seasonal oysters on the half shell,
 tuna poke, jumbo lump crab salad
 and 1 lb snow crab legs 72

* **SEARED TUNA**

Served rare with wasabi slaw and
 sesame teriyaki drizzle 12

* **TUNA POKE**

Sushi Grade Ahi Tuna with sesame soy
 marinade on top of your choice of diced
 avocado or mango salsa served with
 Wonton chips 14

CRAB POKE

Chunks of crab meat on top of your
 choice of diced avocado or mango
 salsa served with Wonton chips 15

* **POKE BOWL**

Ahi Tuna or Salmon on rice and mixed
 greens, topped with avocado, pineapple
 salsa, wicked pickles, and served with
 crispy wonton chips 14

* **LOBSTER SALAD**

Chunks of lobster claw and tail meat
 on top of diced avocado served with
 Wonton chips 21

* **TUNA WONTONS**

4 Fried wonton chips topped with
 sesame seared Ahi Tuna, leafy greens,
 wasabi aioli, sriracha and finished with
 watermelon salsa 16

* **TUNA TOWER**

Sushi grade tuna, lump crab, with
 white rice, avocado, aioli mayo and
 teriyaki glaze, topped with caviar
 and cilantro 18

* **FRESH CATCH / LION FISH CEVICHE**

Lightly cooked fresh catch/lion fish chilled in a citrus
 marinade filled with cilantro, green onions, celery, red
 peppers, herbs & spices and served with wonton
 chips 14

* **SHRIMP CEVICHE**

Lightly cooked fresh shrimp chilled in a citrus marinade
 filled with cilantro, green onions, celery, red peppers,
 herbs & spices and served with wonton chips 14

* **OCTOPUS CEVICHE**

Lightly cooked fresh octopus chilled in a citrus
 marinade filled with cilantro, green onions, celery,
 red peppers, herbs & spices and served with
 wonton chips 14

* **CONCH CEVICHE**

Lightly cooked fresh conch chilled in a citrus marinade
 filled with cilantro, green onions, celery,
 red peppers, herbs & spices and served with
 wonton chips 14

STONE CRAB CLAWS

Served chilled with mustard remoulade sauce
 Seasonal: October 15th - May 15th
 Market Price

* **PEEL & EAT SHRIMP**

Your style. Cajun, Old Bay, or Classic
 (Served hot or chilled)
 1/2 lb 12 • 1 lb 21

ATLANTIC RED CRAB CLAWS

Served with freshly sliced lemon and warm
 melted butter 14

STEAMED SNOW CRAB

Served with freshly sliced lemon and warm
 melted butter 20 per lb

 = LOCAL FAVORITES

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SNOOKY'S



Brunch

Saturdays and Sundays 10:30 am - 3:00 pm

* BACON, EGG, AND CHEESE

Served on toasted Texas Toast with Snooky's Candied Apple Bacon, fried egg, and American Cheese With your choice of one Signature Side 9

FULL STACK FRENCH TOAST

A generous portion of thick Texas Toast, soaked in a mixture of beaten eggs with milk and cinnamon, toasted & served with Maple Syrup 8

* SNOOKY'S BLT

Served on toasted Texas Toast with a heaping portion of Snooky's Candied Apple Bacon, sliced homegrown tomatoes, and American cheese; With your choice of one Signature Side 9 Add Egg 1.5

WATERFRONT SHRIMP & GRITS

Shrimp sautéed with peppers, onions & andouille sausage served with creamy cheddar stone ground grits 14

* CRAB MEAT BENEDICT

Two Lump Crab Meat filled Crab Cakes served on toasted English Muffins, topped with poached eggs and finished with Bearnaise sauce and served with grilled Asparagus 14

* LOW COUNTRY BENEDICT

Two toasted English Muffins topped with Pimento Cheese, Fried Green Tomatoes, Candied Bacon, poached eggs, finished with Bearnaise sauce and served with grilled Asparagus 13

SEAFOOD OMELETTE

Lump Crab Meat, Shrimp, sautéed Red Peppers, Onions, Spinach, and shredded Cheese, topped with house made Pineapple Salsa 11

* SHORELINE WESTERN OMELETTE

Roughly chopped Candied Bacon, Andouille sausage, sautéed Spinach, diced Heirloom Tomatoes, Onions, and shredded Cheeses, served with a side of Mild Salsa 11

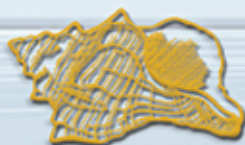
* SUNRISE BACON BURGER

Prime Angus Beef Patty on a Brioche Roll, topped with a fried Egg, Candied Bacon, Provolone Cheese, Mixed Greens, and Tomato, and served with Fries 13

BEACHSIDE BREAKFAST BURRITO

Roasted Red Tomator Flour Tortilla, stuffed with scrambled Eggs, sautéed Andouille Sausage, Red Peppers, Onions, Spinach, diced tomatoes, and shredded Cheeses, and served with a side of Mild Salsa and your choice of one Signature Side 10

Bloody Mary
Bar



Available

Mimosa
Bar

House Desserts

KEY LIME & WHITE CHOCOLATE CHEESECAKE

Best of both worlds! Rich cheesecake
and tart Key lime pie with a
buttery graham cracker crust 6

★ KEY LIME PIE

Snooky's traditional recipe and a customer favorite 7

MILE HIGH CHOCOLATE LAYER CAKE

Purely delicious! Fit for a few! 8

TURTLE CHEESECAKE

Creamy cheesecake layered with rich caramel,
pecans, and chocolate 7

★ BREAD PUDDING

House made white chocolate bread pudding topped
with vanilla ice cream and caramel sauce 7

CREME BRULEE CHEESECAKE

Thick custardy vanilla cheesecake with ginger
snap crust and a hard caramel shell...
Just Like Creme Brulee! 7

SWISS CHOCOLATE CAKE

Rich chocolate cake filled with chocolate mousse
and vanilla cheesecake finished
with chocolate icing 8

CREME BRULEE "FLAVOR OF THE DAY"

Ask your server about today's yummy flavor! 7



★ = LOCAL FAVORITES

Liquid Desserts

BAILEY'S SUNSET

Bailey's Irish Cream, Goldschlager, Buttershots,
topped with Cruzan 151 Rum, Cinnamon Sugar Rim
and a Sparkle of Cinnamon 10

PINEAPPLE UPSIDE DOWN CAKE

Malibu Coconut Rum, Absolut Vanilla Vodka,
Pineapple Juice, Grenadine and a splash of Cream,
Graham Cracker Rim and a Cherry 9

TRIPLE CHOCOLATE GODIVA MARTINI

Absolut Vanilla, Milk Chocolate,
Dark & White Godiva Liqueur 9

KEY LIME MARTINI

Stoli Vanil, Licor 43, Key Lime Juice, Cream,
Graham Cracker Rim 10

OCEANFRONT ESPRESSO MARTINI

Fresh brewed Espresso, Van Gogh Double Espresso
Vodka, Tia Maria, and a splash of Bailey's 10

DUTCH CHOCOLATE BUTTERNUT

Dark Chocolate Godiva, Buttershots, Amaretto,
Iced Coffee and Whipped Cream 9

TIRAMISU COFFEE

Van Gogh Espresso, Vodka, Bailey's, Frongelico,
Hot Coffee and Whipped Cream 9

GRAND MARNIER CAFE

Grand Marnier, Hot Coffee and Whipped Cream 10

IRISH COFFEE

Jameson Irish Whiskey, Hot Coffee, Whipped Cream
and Chocolate Shavings 9

BEACHFRONT COFFEE

Patron XO, Bailey's and Hot Coffee 12

HOT COFFEE 2.50
ESPRESSO 4



EXTRA SHOT OF
ESPRESSO 2.25



MARTINIS

CUCUMBER MINT MARTINI

Ketel One® Botanical Cucumber & Mint, Watermelon Juice & a Splash of Sour Mix

LEMON DROP MARTINI

Ketel One® Citron Vodka, Lemon Juice, Lemonade, Club Soda, Served up with a Sugared Rim

PEACH IS THE NEW ORANGE

Ketel One® Botanical Peach and Orange Blossom, Muddled Orange and Lemon, Orange Juice, Lemonade, Triple Sec, and Sour Mix shaken and served up

WATERMELON MARTINI

Smirnoff Watermelon Flavored Vodka, Watermelon Juice, Lime Juice, & Sugared Rim

PINK GRAPEFRUIT MARTINI

Ketel One® Botanical Grapefruit & Rose, Grapefruit Juice, Lime Juice, & Grenadine served with a salted rim

COCKTAILS

RUM RUNNER

Endless Summer Rum, Orange Juice, Pineapple Juice, Cranberry Juice, and Topped with Captain Morgan Original Spiced Rum

SALTED DOG

Ketel One® Botanical Grapefruit and Rose and Grapefruit Juice served on the rocks with a salted rim

CHAMPAGNE FIZZ

Ketel One® Family Made Vodka, Blackberry, Lemon Juice, Champagne, Lemon Twist, and Blueberry Garnish

MEXICAN PEACH

Don Julio Blanco Tequila, Peach Schnapps, Cranberry Juice, and Fresh Lime Juice

NAKED MOJITO

Naked Tattle White Rum, Lime Juice, Soda Water, Mint and a Dash of Sugar served on the rocks

SNOOKY'S CURES

BASIC BLOODY MARY

BLOODY MARIA

SIGNATURE BLOODY

Select Your Mixer, then we'll top it off with Celery, Crab Claw, Steamed Shrimp, Candied Bacon, Pepperoncini, Pickled Okra & Gourmet Olives

MULES

BLOSSOMING MULE

Ketel One® Botanical Peach & Orange Blossom, Ginger Beer Splash of Orange Juice, and Fresh Lime Juice

VANILLA MULE

Crown Royal Vanilla Whisky, Lime Juice & Ginger Beer

LA MARGARITA MULE

Don Julio Reposado Tequila, Sour Mix, Cointreau, Lime Juice, and Ginger Beer served on the rocks with a salted rim

PINEAPPLE MULE

Captain Morgan Pineapple Rum, Fresh Lime Juice, Simple Syrup, Ginger Beer & Pineapple Juice

CHERRY LIMEADE MULE

Ketel One® Family Made Vodka, Ginger Beer, Lemon-Lime Soda, Cherry Juice, Cherries, Lime Wedges and Lime Juice

CUCUMBER WATERMELON MULE

Ketel One® Botanical Cucumber & Mint, Watermelon Juice, Fresh Mint, Lime Juice, and Ginger Beer

SNOOKY'S SANGRIA

Pineapple Juice, Orange Juice, Cranberry Juice, Fresh Lime Juice, Moscato, topped with Brandy

SPIKED LEMONADE

Smirnoff Blueberry Flavored Vodka, Lemonade, topped with Fresh Blueberries

PEACH MOJITO

Ketel One® Botanical Peach & Orange Blossom, Peach Schnapps, Fresh Mint, Lime Juice, Soda Water, Simple Syrup, & a Dash of Sugar

BOURBON LEMONADE

Bulleit Bourbon, Lemonade, Fresh Lemon Juice, Mint as a garnish and served with a Sugared Rim

GRILLED PEACH MARGARITA

Jose Cuervo Gold, Muddled Grilled Peaches & Lime, Peach Purée, Sweet & Sour, & a splash of Orange Juice

BASIC MIMOSA

SPIKED MIMOSA

Ketel One® Orange® Family Made Vodka, Muddled Orange, Prosecco and served with a Sugar Rim

BEER & BOTTLES

HOUSE WINES

Sycamore Lane White Zinfandel.....	6
Sycamore Lane Chardonnay.....	6
Sycamore Lane Pinot Grigio.....	6
Sycamore Lane Merlot.....	6
Sycamore Lane Cabernet Sauvignon.....	6

WHITE WINE

Coastal BV Pinot Grigio, Sonoma, CA.....	7	26
Sea Salt, Sauvignon Blanc, Marlborough, New Zealand.....	8	29
Sea Salt, Rose Marlborough, New Zealand.....	8	29
Chateau Michelle Chardonnay, Woodinville, WA.....	8	30
The Crossings Sauvignon Blanc, New Zealand.....	8	30
Kendall Jackson Chardonnay, Sonoma, CA.....	8	30
Decoy Sauvignon Blanc, Sonoma Valley, CA.....	11	42
Josh Cellars Craftsman's Collection Chardonnay Sonoma Valley, CA.....	9	34
Mersoleil Silver Chardonnay, Monterey, CA.....	12	46
Willamette Valley Riesling, Willamette Valley, OR.....	9	34
Willamette Valley Pinot Gris, Willamette Valley, OR.....	11	42
Veneto Moscato Northern Italy.....	7	26
Duckhorn Sauvignon Blanc Napa Valley, CA.....	59	
Ye Old Buck Shack, Whitetail Lake Co, CA.....	29	

RED WINE

Coastal BV Pinot Noir, Sonoma, CA.....	7	26
Oyster Bay Pinot Noir, New Zealand.....	7	26
Federalist Cabernet Sauvignon, Sonoma, CA.....	8	30
Coastal BV Merlot Sonoma, CA.....	7	26
1000 Stories Bourbon Aged Barrel Zinfandel, CA.....	9	33
Josh Cellars, Cabernet Sauvignon, Paso Robles, CA.....	9	34
Antigal Uno Malbec Mendoza, Argentina.....	10	36
Decoy Cabernet Sonoma, CA.....	14	55
Ye Old Buck Shack Borubon Barreled Zinfandel Lake Co., CA.....	29	
Decoy Pinot Noir Sonoma, CA.....	65	
Canvasback Cabernet Sauvignon Red Mountain, WA.....	61	
Duckhorn Merlot, Napa Valley.....	55	

BUBBLES

Duck De Valmer, France.....	7	25
Bisot Jeio Prosecco.....	9	31
Gemma Di Luna Prosecco.....	10	36

BEER

Bud, Bud Light, Bud 55, Coors Light, Miller Lite, Heineken Miller 64, Corona, Corona Premier, Yuengling, Michelob Ultra, Land Shark, Angry Orchard, White Claw Raspberry Hard Seltzer, White Claw Natural Lime Hard Seltzer, White Claw Mango Hard Seltzer

SNOOKY'S FROZEN

Strawberry Daiquiri
Piña Colada
Cherry Grove Vice
Dirty Banana
Strawberry Lemonade

Blue Caribbean
Lava Flow
Strawberry Margarita
Strawberry Rose
North Myrtle Mama

Main Events

Substitute or add a side salad to any entrée 3

Add Jumbo Crab Cake with béarnaise 9. Add 6 oz Lobster Tail with melted butter 14.
Add Lobster Crepes with shallot cream sauce 10. Add 1/2 lb Snow Crab legs with melted butter 12.
Add Jumbo Shrimp cooked your way 7.



* SESAME ENCRUSTED AHI TUNA

Cooked to the temperature of your liking, topped with a soy seasoned teriyaki marinade, served with rice pilaf and vegetable medley 22

BLUE CRAB "MAC & CHEESE"

Fresh Blue Crab and cavatappi noodles in a creamy smoked cheddar cheese sauce and baked with herb bread crumbs

Lunch Portion 14 Dinner Portion 19

* SHRIMP & GRITS

Jumbo shrimp sautéed with peppers, onions, and andouille sausage, served with creamy cheddar sauce over Carolina stone ground grits

Lunch Portion 14 Dinner Portion 20

* CHAR GRILLED RIBEYE

16 oz wet aged grilled ribeye served with mashed red skin potatoes and seared asparagus 25

Make it Oscar style 33

* 8 OZ CHAR GRILLED BEEF TENDERLOIN

Tender beef filet served with mashed red skin potatoes and vegetable medley 27

Make it Oscar style 35

With Lobster Crepes 37

* MAHI OSCAR

Pan seared Mahi topped with lump crab meat, shrimp, and béarnaise served over mashed red skin potatoes and asparagus 29

SEAFOOD SANTA FE

Southern seared scallops OR jumbo shrimp drizzled with a mango habañero sauce topped with candied bacon bits served with rice pilaf and vegetable medley 26

JUMBO LUMP CRAB CAKES

2 Low country style crab cakes, pan seared and topped with béarnaise served with mashed red skin potatoes and asparagus 21

CHICKEN SPINACH ARTICHOKE ALFREDO

Oven roasted chicken breast over creamy spinach artichoke alfredo cavatappi pasta and shaved asiago cheese 15

FISH 'N' CHIPS

Beer battered and deep fried flounder served with fries and wasabi slaw 16

* BLACKENED CITRUS FRESH CATCH

Fresh Catch filet blackened with Florida orange, lemon, and butter sauce, topped with house made pineapple salsa and served with rice pilaf and asparagus 25

* COASTAL SEAFOOD PLATTERS

A generous portion of Flounder, Crab Cake, Shrimp, Scallops, or Oysters served blackened, pan seared, or fried with one side

Choose one protein 15

Choose two proteins 19

Choose three proteins 23

Choose four proteins 27

Choose all five proteins 32

* HORSERADISH ENCUSTED SALMON

Your choice of grilled or blackened salmon topped with a horseradish crust served with mashed red skin potatoes and our seasonal vegetable medley 22

SEAFOOD CAPRESE

Blackened Shrimp OR Scallops, home grown basil, local tomatoes, and fresh mozzarella with a Balsamic drizzle 21

LOBSTER AND CRAB LEGS

A 6 oz cold water lobster tail and a pound of crab legs, with sliced lemons and melted butter, and choice of side 34



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