

# DINNER MENU

## CRAB CAKES

Claw crab, lightly seasoned, coated in fresh breadcrumbs and sautéed in butter. 6.75

## SHRIMP AND GRITS

Our version of Charleston's favorite food. 8.75

## BAKED MUSTARD SHRIMP

Layered over sliced red onions and tomatoes. Glazed with a buttery mustard sauce. 8.50

## SHE CRAB SOUP

Creamy, traditional and rich. Sherry served on the side.

Cup 6.25 Bowl 7.25

## SHRIMP 8.25 OYSTERS 8.50 SCALLOPS 8.50 FISH 7.75 COLLECTION 8.50

Half portions of our dinner size. Washed in buttermilk, lightly breaded and deep fried or broiled.

## SPINACH SALAD

Warm bacon vinaigrette, tomatoes and feta. 6.25

## CAESAR SALAD

Fresh romaine, our tangy Caesar dressing, croutons and Parmesan. 6.25

Topped with anchovies. Add 2.00

## GARDEN SALAD

Mixed lettuces, cherry tomatoes, cucumber, and sprouts. Homemade Blue Cheese, 1000 Islands, Creamy Garlic, Herbed Vinaigrette, Creamy Peppercorn. 6.25

## SALMON BLT

Fresh grilled salmon, bacon, lettuce and tomato. Toasted whole wheat bread with mayo. 10.00

## GRILLED DOLPHIN SANDWICH

Fresh and lightly marinated. With lettuce and tomato on and onion roll. 10.50

## GRILLED TUNA SANDWICH

With fresh basil mayonnaise on wheat bread. Lettuce and tomato. 10.50

## GRILLED CHICKEN SANDWICH

A boneless breast of chicken, lettuce and tomato on an onion roll. 9.75 Add bacon or cheese .75

## BACON CHEESEBURGER

8 oz. of ground chuck, hand-formed and chargrilled. Choose from Cheddar, Jack or Swiss. 9.00

## FRIED SHRIMP SALAD

Hot, crispy shrimp, garden greens, red onion, tomato, hardboiled egg, sprouts, cucumber, and 1000 Islands dressing. 10.50

## PEPPERED SALMON SALAD

Fresh salmon, grilled with cracked pepper, served over a large garden salad.

Herbed Vinaigrette. 9.75 Made with fresh tuna. 10.50

**SHRIMP** 19.25 **OYSTERS** 19.75 **SCALLOPS** 19.75 **FISH** 18.00  
**COLLECTION** 19.75

Delicately fried with buttermilk and cracker meal or broiled with butter and lemon.

**TUNA NANTUCKET**

A tuna steak grilled to temperature, then topped with sour cream, capers, scallions and Parmesan and glazed under the broiler. 21.50

**PARMESAN CRUSTED SALMON**

Fillet of salmon lightly coated with grated parmesan and baked till golden. 19.50

**MUSTARD GRILLED DOLPHIN**

Dolphinfish grilled with a mustardy glaze. Light and fragrant. 21.00

**PORK TENDERLOIN**

Grilled in a light garlic marinade and served with a spicy ginger garlic sauce. 18.25

**FILET MIGNON**

Merlot demi-glaze. 31.00

**STUFFED SHRIMP**

Shrimp baked with our crab stuffing, drizzled with butter and fresh lemon. 17.50

**PAN FRIED FISH**

A fresh fillet of mild whit fish, dredged in flour and egg and sautéed in butter until lightly browned. Finished with lemon. Ask your server what fish we are offering today. 18.50

**SEAFOOD FETTUCINE**

Ask your server about today's preparation. 18.75

**CRAB AND PECAN STUFFED CHICKEN**

A boneless breast of chicken folded over crab and pecan stuffing and baked. Topped with a sherried brown sauce. 18.00

**GARLIC GRILLED CHICKEN**

A boneless breast of chicken grilled with a smooth, garlic glaze. 16.50

ALL DINNERS ARE SERVED WITH THE VEGETABLE  
FOR THE DAY AND A CHOICE OF RICE PILAF, CHEESE GRITS, FRENCH FRIES  
OR NEW POTATOES STEAMED WITH BUTTER AND PARSLEY.

ONE REFILL ON SODAS PLEASE.

Undercooked eggs, meat or seafood should not be consumed by young children, pregnant women, the elderly or anyone whose health is compromised.