



LONG ISLAND CAFE

-Appetizers-

TRADITIONAL SHE CRAB SOUP creamy and rich served with sherry.... cup \$ 6.25 / bowl \$7.25

SOUP OF THE DAY....cup \$5.25 / bowl \$6.25

PAN SEARED CRAB CAKES two seasoned crab cakes....\$7.99

SHRIMP AND GRITS our version of charleston's favorite....\$8.99/ dinner \$17.00

SIMPLY FRIED SHRIMP with crunchy pickled vegetables....\$7.99 / or oysters \$8.99

SALT AND PEPPER FRIED CALAMARI buttermilk ranch, and marinara dipping sauces....\$9.50

TOBEY'S LOCAL LITTLENECK CLAMS from breach inlet with spinach, bacon, and herbs....\$9.25

SEARED SESAME CRUSTED TUNA served rare with soy, and citrus sauce....\$10.99

-Salads-

Add to your Salad

Fried shrimp....\$5.75 / Peppered salmon....\$6.50 / Fried oysters....\$6.50

Seared Tuna....\$7.50 / Grilled Chicken Breast....\$4.00

FRESH SPINACH SALAD crumbled bacon, red onion, tomatoes, and feta....\$7.75

TRADITIONAL CAESAR SALAD crisp romaine lettuce, croutons, house made caesar dressing....\$6.99

LOCAL SWEETBAY FARMS LETTUCES cucumber, carrot and tomato....\$6.99

HOUSEMADE DRESSINGS

Balsamic vinaigrette / Creamy garlic / 1000 island / Blue cheese / Ranch / Peppercorn

-Sandwiches-

choice of side

GRILLED SALMON B.L.T. fresh basil mayo on hearty wheat toast....\$10.00

FRIED FLOUNDER SANDWICH lettuce, tomato and tartar sauce on an amaroso roll.... \$10.00

GRILLED BLACK ANGUS BACON CHEESEBURGER. choose cheddar, swiss, or jack...\$9.00

-Fried or broiled Seafood-

(CHOICE OF TWO SIDES)

FLOUNDER...\$21.00

SHRIMP...\$19.75

OYSTERS...\$21.75

SCALLOPS...\$20.75

COMBINATION OF TWO, THREE, OR FOUR...\$22.75

-Main plates -

(CHOICE OF TWO SIDES)

MAHI-MAHI grilled with a light mustard glaze...\$22.00

GRILLED TUNA with a sweet ginger soy glaze...\$24.00

GRILLED TUNA NANTUCKET topped with sour cream, capers
scallion, and parmesan then glazed under the broiler...\$24.00

PARMESAN CRUSTED SALMON coated with grated parmesan baked till golden brown...\$20.50
OR SIMPLY GRILLED SALMON

PAN FRIED FLOUNDER mild white fish, dredged in flour and egg, sautéed in butter finished with lemon...\$22.00

GRILLED CHICKEN BREAST topped with arugula, tomatoes, goat cheese, and lemon vinaigrette...\$17.00

FILET MIGNON AND CRAB CAKE demi glace, and shoestring onions rings...\$28.00

CRAB STUFFED SHRIMP baked with white wine, butter and fresh lemon...\$18.50

CRAB CAKE DINNER three of our lightly pan seared crab cakes...\$17.95

GRILLED FILET MIGNON demi glace, and shoestring onions rings...\$26.00

HANDMADE PASTAS changes daily

-SIDES-

\$2.75 each

Cole slaw

Daily Vegetable

White Cheddar Grits

Yukon Gold Mashed potatoes

Classic Hand Cut French Fries

Sweet Potato Fries add \$1.00

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

18% gratuity added to parties of 8 or more

We proudly utilize local farms, and seafood