



LONG ISLAND CAFE

TRADITIONAL SHE CRAB SOUP

Creamy and rich served with sherry
CUP 7 / BOWL 9

SOUP OF THE DAY

CUP 6 / BOWL 8

JUMBO LUMP CRAB CAKES 20

Seasoned with old bay and lemon

SHRIMP AND GRITS 17/26

Topped with frizzled leeks

*HALF POUND GRILLED ANGUS CHEESEBURGER 15.5

Lettuce and tomato, choice of cheddar, Swiss or jack cheese

SALADS

FRESH SPINACH SALAD 12

Bacon, red onion, tomatoes and feta
Warm bacon dressing

CAESAR SALAD 11

Romaine, croutons and house dressing

BABY LETTUCE MIX 10

Cucumber, carrot and tomato

DRESSINGS:

Balsamic vinaigrette, creamy garlic, blue cheese, buttermilk ranch, warm bacon vinaigrette

FRIED SHRIMP +9

PEPPERED SALMON +9

FRIED OYSTERS +10

CRAB CAKE +11

TUNA +9

GRILLED CHICKEN BREAST +8

SIDES 5.25

WHITE CHEDDAR GRITS

BACON

COLE SLAW

DAILY VEGETABLE

HOME FRIES, FRENCH FRIES

SWEET POTATO FRIES add 1

TOAST-WHEAT OR WHITE 1.25

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*Contains ingredients that are raw or undercooked.

EGGS

EGG WHITES MAY BE SUBBED, 1 Side

TWO EGGS ANY STYLE 14

Bacon or Ham

SHRIMP OMELETTE 16

Onions and Peppers, topped with jack cheese

WESTERN OMELETTE 16

Ham, bell peppers, onion and cheddar

FRESH LUMP CRAB MEAT OMELETTE 20

Onions and bell peppers add cheese .75

GREEK OMELETTE 16

Spinach, tomato, red onion, feta and olives

LOADED VEGGIE OMELETTE 15

Swiss cheese

CHEESE OMELETTE 15

Choice of jack, cheddar or Swiss

FRESH SEAFOOD

Cracker Meal Breaded and lightly fried or broiled
Small/1 Side or Large/2 Sides

LOCAL FLOUNDER

SMALL 16.00 / LARGE 27.00

EAST COAST SHRIMP

SMALL 15.00 / LARGE 25.00

EAST COAST OYSTERS

LARGE 27

SEA SCALLOPS

SMALL 16.75 / LARGE 29

COMBO-TWO, THREE OR FOUR

SMALL 17 / LARGE 30

BENEDICTS

1 Side

CLASSIC EGGS BENEDICT 16

Grilled Ham

OYSTER DUPUIS BENEDICT 20

Fried Oysters and grilled Ham

ISLAND EGGS BENEDICT 19

Fried Flounder and grilled tomato

EGGS DEWEES BENEDICT 19

Grilled Salmon and sauteed spinach

CRAB CAKE BENEDICT 24

2 jumbo lump crab cakes



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APPETIZERS

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SIMPLY FRIED SEAFOOD
With Pickled vegetables

Shrimp 11 Scallop 12 Oysters 13

CRISPY FRIED RHODE ISLAND CALAMARI 14.00
Buttermilk Ranch & Marinara Dipping Sauces

***SESAME CRUSTED TUNA** 12.50
Served Rare With Soy & Sriracha Citrus Sauce

SALADS

BABY SPINACH SALAD 12
Bacon, red onion, tomatoes and feta
Warm bacon dressing

CAESAR SALAD 11
Romaine, croutons and house dressing

BABY LETTUCE MIX 10
Cucumber, carrot and tomato

DRESSINGS:

Balsamic vinaigrette, creamy garlic, blue cheese, buttermilk ranch, warm bacon vinaigrette

FRIED SHRIMP +9

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CRAB CAKE +11

SIDES 5.25

COLE SLAW

DAILY VEGETABLE

WHITE CHEDDAR GRITS

GARLIC MASHED POTATOES

HOUSE CUT FRENCH FRIES

SWEET POTATO FRIES *add \$1*

FRESH SEAFOOD

Cracker Meal Breaded and lightly fried, or broiled 2 Sides

LOCAL FLOUNDER 27

WILD EAST COAST SHRIMP 25

EAST COAST OYSTERS 27

NEW BEDFORD SEA SCALLOPS 29

COMBO-TWO, THREE OR FOUR 30

ENTREES

2 Sides

PARMESAN CRUSTED SALMON 29
Baked till golden brown or...

SIMPLY GRILLED SALMON 28

PAN FRIED FLOUNDER 29
Dredged in flour and egg, sauteed in butter, finished with lemons

***SESAME CRUSTED TUNA** 28
Served rare with soy and sriracha citrus sauce

CRAB MEAT CRUSTED GROUPE 41
Meyer Lemon prosecco cream sauce

JUMBO LUMP CRAB CAKES 34
Panko bread crumb, old bay and lemon

CRAB STUFFED SHRIMP 29
Baked with white wine and butter

***8OZ FILET MIGNON** 40
Demi glace and shoestring onion rings
add crab cake 44

GRILLED CHICKEN BREAST 24
Topped with arugula, tomatoes, goat cheese, and lemon vinaigrette

LOCAL HANDMADE SEAFOOD PASTA SPECIAL 27

***GRILLED BLACK ANGUS HALF-POUND CHEESEBURGER** 15.50
W/SIDE
Lettuce and tomato, choice of cheddar, swiss or jack cheese add bacon .75

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CHAMPAGNE & SPARKLING

FREIZENET CORDON NEGRO (SPLIT/BOTTLE) <i>Cava, Spain</i>	7 30
MIONETTO PROSECCO BRUT (SPLIT/BOTTLE) <i>Veneto, Italy</i>	8.75 33
GERARD BERTRAND, <i>THOMAS JEFFERSON CREMANT</i> <i>Limoux, France</i>	38
CHANDON ROSE (SPLIT) <i>Napa, CA</i>	10
CHANDON BLANC DE NOIR <i>Napa, CA</i>	54
VEUVE CLICQUOT YELLOW LABEL (HALF BTL) <i>Champagne, France</i>	50
VEUVE CLICQUOT YELLOW LABEL <i>Champagne, France</i>	95

WHITES

2020 BIELER ROSE "CUVEE SABINE" <i>Provence, France</i>	8.75 35
2019 SEAGLASS RIESLING <i>Monterey, CA</i>	8.50 34
2020 RUFFINO PINOT GRIGIO <i>Veneto, Italy</i>	8.50 32
2020 IMPERO PINOT GRIGIO <i>Trebbiano Terre DiChieti, Italy</i>	9.75 38
2017 BIG FIRE PINOT GRIS <i>McMinnville, OR</i>	36
2020 SANTA MARGERITA PINOT GRIGIO <i>Trentino-Alto Adige, Italy</i>	51
2019 CLOS DU BOIS SAUVIGNON BLANC <i>North Coast, CA</i>	8.25 31
2019 MOHUA SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	10.25 42
2020 PINE RIDGE CHENIN BLANC/VIIGNIER <i>California</i>	9.50 37
2020 RODNEY STRONG CHARDONNAY <i>Sonoma Country, CA</i>	9.25 36
2019 LA CREMA CHARDONNAY <i>Sonoma Country, CA</i>	11.75 48
2020 LOUIS JADOT POUILLY-FUISSE <i>Burgundy, France</i>	14.75 63
2018 GRGICH HILLS ESTATE <i>Napa Valley, CA</i>	73

LOCAL BEER

HOLY CITY BREWING CO.
Wash Out Wheat & Pluff Mud Porter

WESTBROOK BREWING CO.
One Claw (Rye Pale Ale) & White Thai (S.E. Asian Inspired)

COAST BREWING CO.
Hop Art IPA & 32/50 kolsch ale

REDS

2020 HAHN PINOT NOIR <i>Monterey, CA</i>	10.75 43
2019 MEIOMI PINOT NOIR <i>Santa Barbara, CA</i>	13.75 58
2019 LA CREMA PINOT NOIR <i>Sonoma County, CA</i>	16.55 69
2018 KING ESTATE PINOT NOIR <i>Wilamette Valley, OR</i>	69
2020 GOUGUENHEIM RESERVA MALBEC <i>Argentina</i>	8.50 34
2019 EDNA VALLEY MERLOT <i>Central Coast, CA</i>	8.75 35
2020 OZV"OLD ZIN VINE" RED BLEND <i>Central Valley, CA</i>	9.75 38
2016 CHATEAU GREYSAC <i>Bordeaux, France</i>	14.75 63
2019 STORYPOINT CABERNET SAUVIGNON <i>Sonoma County, CA</i>	9.75 38
2019 SMITH & HOOK CABERNET SAUVIGNON <i>Central Coast, CA</i>	13.50 57
2020 DAOU CABERNET <i>Paso Robles, CA</i>	16.50 69
2016 MERRYVALE CABERNET <i>Napa Valley, CA</i>	96
2016 BANFI BRUNELLO DI MONTALCINO <i>Tuscany, Italy</i>	125

SPECIALITY COCKTAILS

LOWCOUNTRY ICED TEA <i>Firefly Sweet Tea Vodka and Lemonade</i>	9.45
SWEETGRASS PRESS <i>Sweetgrass Vodka, Fresh Lime Juice, Splash of Soda Water and Sprite</i>	9.75
CLEAR NEGRONI <i>Nippitaty Gin, Cocchi Americano, Luxardo Bitters</i>	10.75
OLD MONEY MANHATTEN <i>Six and Twenty Whiskey, Dolin Sweet Vermouth</i>	11
GOSLINGS RUM OLD FASHIONED <i>Gosling's Black Rum, Sweet Vermouth, Bitters, Pure Cane Sugar Cube</i>	10.75
EL DIABLO <i>Don Julio Reposado, Ginger Beer, Creme De Cassis, Lime</i>	12

ADDITIONAL BEER

BUD & BUD LIGHT, COORS LIGHT, NARRAGANSETT LAGER, SAM ADAMS SEASONAL, GUINNESS DRAUGHT CAN, MICHELOB ULTRA, CORONA, BLUE MOON, STELLA ARTOIS, MILLER LIGHT & YUENGLING, HEINEKEN

VINATGES SUBJECT TO CHANGE DUE TO AVAILABILITY

843-886-8809

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SWEET POTATO FRIES add 1

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SANDWICHES

*SALMON BLT 14.50

Basil mayo on hearty wheat toast

CRAB MELT 20

*Open-faced English muffin, tomato,
melted monterey jack cheese*

*GRILLED FRESH TUNA 14

*Lettuce and tomato on wheat toast
with basil mayo*

FRIED FLOUNDER SANDWICH 16

*Lettuce, tomato and tartar sauce on a
toasted bun*

CHICKEN CORDON BLEU 15

*Grilled chicken breast, bacon, ham, swiss
cheese on toasted bun*

CLASSIC CLUB 14

*Turkey, bacon, ham, swiss, lettuce, tomato
and mayo on toasted sourdough*

*GRILLED BLACK ANGUS HALF-POUND CHEESEBURGER 15.50

*Lettuce and tomato, choice of cheddar,
swiss or jack cheese add bacon .75*

PO BOY

*Lettuce, tomato, and remoulade on an
Amoroso Roll*

Shrimp 13 Oyster 15

CRAB "BURGER" 21

Toasted Brioche Bun, lettuce, tomato

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