



**(828)631-3810**

***Appetizers*** ☞

- Crab Stuffed Mushrooms \$8
- Baked Oysters Rockefeller with Herbed Crostinis \$9
- Crab Cakes with Remoulade Sauce \$15
- Fried Dark Cove Goat Cheese with Balsamic Reduction \$11
- Smoked Carolina Trout and Cream Cheese Spread served with Crackers \$7
- Beer Battered Crayfish Tails with our Remoulade Sauce \$9
- Escargot in Garlic Butter \$10
- Grilled Lobster Tail *Market Price*
- Fresh Sautéed Mussels- Dozen for \$12- 2 Dozen for \$20
- Frenched Idaho Potato Basket \$7

***Soups and Salads*** ☞

**She Crab Soup** \$5 cup \$10 bowl.....Traditional Low Country cream based soup with Sherry

**Caesar Salad with House Made Garlic Dressing** \$5

Dinner Portion \$11

**Mixed Greens Salad** \$5

Dinner Portion \$11

**Spinach Salad** \$6 Fresh Spinach with Pineapple, Raisins, Blue cheese, Walnuts in a Cranberry Vinaigrette

\*Add \$6 for Hickory Smoked Chicken or \$12 for Grilled Shrimp

***Entrees*** ☞

Add a side Salad for \$4

- \***Shrimp and Grits** – Fresh Shrimp and Sausage in Vegetable Creole Gravy with Smoked Gouda Cheese Grits \$22
- \***Cajun Pasta** – Sausage and Crayfish sautéed with Fresh Vegetables in a Cajun Cream Sauce served over Fettuccine \$20
- Vegetarian Pasta Marinara**– Fresh Vegetables Sautéed in a Marinara Sauce served over Fettuccine \$17
- Mushroom Pasta in Sherry Cream Sauce**– Fresh Mushrooms and Vegetables in Garlic Sherry Cream Sauce \$18
- Chicken Pasta** – Smoked Chicken and Garden Vegetables in White Wine Sauce \$17
- Fish and Chips** – Beer Battered Cod and Fresh Cut French Fries served with Malt Vinegar \$17
- \***Sausage and Peppers**- Spicy Italian Sausage Sautéed with Mushrooms, Onions and Peppers with Penne Pasta \$18
- Seafood Marinara**- Fresh Shrimp, Mussels and Clams Sautéed with Fresh Vegetables in Marinara. Ask for it Spicy \$28

The below entrees are served with a choice of Starch and Vegetables

**Sunburst Trout** – Served your choice of Fried, Blackened or Grilled in a Lemon Mustard Caper Sauce \$22

**Ribeye** - Grilled to Your Preference, Served with Caramelized Onions, Peppers and Mushrooms \$25

**Cornish Game Hen** – Roasted Hen in Local Honey Wine Sauce Half for \$20 Whole for \$26

**Grilled Filet Mignon** – Mouthwatering 8oz. Filet served with Blue Cheese Cream Sauce. \$30

**Surf and Turf** – 8oz. Filet and Blackened Shrimp or Crab Cakes served with a Blue

Cheese Cream Sauce. \$37.... with Lobster *Market Price*

**Crab Cakes** – Two 4oz. Cake Breaded in Cornmeal served with a side of Remoulade Sauce. \$19

**Lobster Tail** – Lightly Grilled and Served with Clarified Garlic Butter. *Market Price*

*\*Means Spicy*

*Parties of 6 or More Automatic 20% Gratuity*