



FAN FAVORITES

Bangin Shrimp 9

Crispy fried shrimp tossed with our house-made bangin' sauce.

Grouper Bites 9

Served with house-made cilantro lime aioli.

GATOR BITES 11

Hot sauce and buttermilk marinated fried alligator tail served with ranch dressing.

FRIED ONION RINGS 5.99

Hand-cut and breaded and served with house-made bangin' sauce.

CRAB CAKE 8.99

Served with Old Bay tartar.

LOW COUNTRY CRAB NACHOS

PERSONAL 9 SHAREABLE 16

Crispy tortilla chips, topped with blue crab, Monterey Jack cheese, tomatoes, & scallions, drizzled with creamy she crab soup.

SHRIMP SALAD SLIDERS 7

House-made shrimp salad with scallions on shredded lettuce with tomato on a toasted bun.

BACON WRAPPED SCALLOPS 11

3 scallops wrapped in smoked bacon, breaded and deep fried with house-made chili lime vinaigrette & remoulade sauce.

BLUE CRAB DIP 11

House-made with lump and claw crab meat served with crispy tortilla strips.

OYSTERS ROCKEFELLER 14

Baked with creamy spinach & topped with parmesan bread crumbs.

CRAB FLATBREAD PIZZA 11

Fresh herbs, tomato, grilled onion, Monterey Jack, & blue crab.

FRIED GREEN TOMATOES 7.49

Fried low country style with remoulade.

FRIED CALAMARI 9

Flash fried with banana peppers served with a side of house-made bangin' sauce.

CLAM STRIPS 7

Served with house-made bangin' sauce.

CHICKEN WINGS 10.99

BONE IN OR BONELESS

Traditional bone-in wings or our crispy fried chicken bites prepared in your choice of sauce.

teriyaki, buffalo, Nashville hot n honey, sweet Thai chili, house-made bangin', BBQ, garlic parmesan

RAW BAR SELECTIONS

MUSSELS

1 lb 10.99

SHRIMP

1/2 lb 13.99 or 1 lb 19.99

CRABLEGS

1/2 lb or 1 lb market price

LITTLE NECK CLAMS*

1 dozen 11 or 2 dozen 20

LOW COUNTRY BOILER POTS*

Shrimp, mussels, clams, oysters, crab legs, corn on the cob, sausage, red potatoes, with drawn butter & classic Old Bay seasoning.

SINGLE 28 DOUBLE 49

HOUSE-MADE SOUPS

SHE CRAB SOUP 5.49 cup 7.49 bowl

MANHATTAN CLAM CHOWDER

4.99 cup 6.99 bowl

Garden Fresh Salads

SIDE SALAD 4

Mixed greens, cucumbers, tomato, bacon, & chopped egg.

BLUE COBB SALAD 11

Grilled chicken, tomato, bacon, chopped egg, spring mix, strawberries, & blue cheese crumbles.

BANGIN' SHRIMP SALAD 12

Fried shrimp tossed in our house-made bangin' sauce over fresh greens with tomato, cucumber, Monterey Jack cheese, fried wonton strips, & choice of dressing.

CAESAR SALAD 8

Romaine lettuce tossed with parmesan cheese, tangy Caesar dressing, & garlic croutons.

Add seared tuna* 7 Add grilled chicken 4

Add grilled or blackened salmon* 7

Add grilled or fried shrimp 6

HOUSE SALAD 7

Mixed greens, cucumbers, tomato, bacon, & chopped egg.

Add seared tuna* 7 Add grilled chicken 4

Add grilled or blackened salmon* 7

Add grilled or fried shrimp 6

ranch, blue cheese, raspberry walnut vinaigrette, 1000 island, wasabi

cucumber, honey mustard, parmesan peppercorn, oriental sesame

SANDWICHES

All sandwiches served with lettuce, tomato, red onion, pickle spear, Carolina slaw, & french fries.
(sub slaw or fries for any other side for 99¢ each or sub a side salad for 1.99)

GROUPE PO BOY 11.49

FRIED CREEK SHRIMP PO BOY 10.49

FRIED OYSTER PO BOY 13.49

CRAB CAKE SANDWICH 12

SOFT SHELL CRAB SANDWICH 13

SMOTHERED CHICKEN SANDWICH 10.49

Blackened, grilled, or fried with grilled onions, bacon, Monterey Jack cheese, & our house-made bangin' sauce.

CRAB MELT SANDWICH 13.49

House-made blue crab salad served open-faced on toasted sourdough bread with grilled onions, cheddar cheese, tomato, & scallions.

GRILLED MAHI MAHI SANDWICH 16

Grilled or blackened mahi mahi on a toasted bun with Monterey Jack, tomato, spinach, & house-made cilantro lime aioli.

PAWLEYS ISLAND BURGER* 10.99

Topped with cheddar cheese, an onion ring, & BBQ sauce.

OYSTERS

APALACHICOLA OYSTERS*

1/2 dozen 12 or 1 dozen 20

COLD WATER SELECTS*

1/2 dozen 14 or 1 dozen 26

FRESH CATCH

Choose your favorite method of preparation from grilled or blackened. Served with your choice of two sides.

MAHI MAHI 21

SALMON* 18

TUNA* 19

AUSTRALIAN SEA BASS 20

CATCH OF THE DAY

MARKET PRICE

PLATTERS

All platters served with hushpuppies, Carolina slaw, & french fries.
(sub slaw or fries for any other side for 99¢ each or sub a side salad for 1.99)

ANY COMBO CHOICE OF
(2) \$24.49 OR (3) \$27.99

FLOUNDER	15	CRAB CAKE	20
CREEK SHRIMP	17	CALAMARI	17
GROUPE	17	COD	18
SCALLOPS	25	CLAM STRIPS	16
SOFT SHELL CRAB	25	GATOR TAIL	22.49
		OYSTERS	21.49

SIDES 3.25 FRENCH FRIES, SWEET POTATO WAFFLE FRIES, RED POTATOES, GARLIC MASHED POTATOES, BLACK BEANS & RICE, ONION RINGS, CAROLINA SLAW, CORN ON THE COB, FRIED OKRA, VEGETABLE OF THE DAY

SPECIALTIES

BLACKENED FISH TACOS 13.99

3 blackened fish tacos with grouper, served with shredded lettuce, house-made cilantro lime aioli, fresh pico de gallo, and a side of black beans & rice.

BANGIN' SHRIMP TACOS 14.99

3 spicy shrimp tacos grilled or fried with shredded lettuce, fresh pico de gallo, house-made bangin' sauce, and a side of black beans & rice.

FRIED CALAMARI TACOS 13.99

3 flash fried calamari & sweet pepper tacos with shredded lettuce, fresh pico de gallo, house-made bangin' sauce, and a side of black beans & rice.

BLACKENED SALMON ETOUFFEE* 18

Blackened salmon over white rice with sweet pepper creole sauce & fried okra.

BEER BATTERED FRIED

FISH N' CHIPS 15

Beer battered cod & french fries with Old Bay tartar.

SHRIMP AND GRITS 16.99

Grilled shrimp & smoked sausage over yellow stone ground grits with sweet pepper creole sauce, Monterey Jack, & scallions.

PAWLEYS ISLAND

SURF AND TURF 28

Grilled 10 oz ribeye with 6 skewered grilled shrimp, garlic mashed potatoes, and veggies.

BLACKENED MAHI MAHI 21

Blackened Mahi Mahi served with grilled red potatoes and sautéed spinach with bacon and tomatoes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. State law prohibits individuals under 18 from consuming under cooked seafood.

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