

# Maggie's Galley

## Seafood Restaurant

### Brunch Menu

Dine-in Only - Sundays 11-3

#### Benedicts and Eggs

Served with choice of hashbrown casserole, cheddar grits, fresh fruit, or sliced tomatoes. **No Substitutions.**

- \*Taste of Orleans Benedict

Two poached eggs on split English muffin with Canadian bacon, fried green tomatoes, blackened shrimp, topped with boom boom sauce, and Old Bay® seasoning.

13.75
- \*Galley Benedict

Two poached eggs on split English muffin with Canadian bacon, fried green tomatoes, covered with hollandaise sauce.

12.75
- \*Fried Oyster Benedict

Two poached eggs on split English muffin with Canadian bacon, topped with hollandaise sauce, Old Bay® seasoning, and five fried oysters.

14.95
- \*Crabcake Benedict

A house-made Lump crabcake with a poached egg on split English muffin, covered with hollandaise sauce.

14.50
- \*Steak and Eggs

Two eggs with 6 oz sirloin steak cooked to order. Served with only one side.

13.50
- \*Housemade Quiche of the Day

with fresh fruit.

9.25
- \*Belgian Waffle and Eggs

Eggs your way with bacon and one side.

10.25
- \*Eggs Your Way

Two eggs cooked to order with bacon and one side.

8.95

#### Fresh Salads

- Galley Wedge

A wedge of Iceberg lettuce topped with Bleu cheese dressing, tomato, bacon, and Bleu cheese crumbles.

7.25
- Add Chicken, Shrimp

6.95
- Add Sirloin Tips

7.00
- Spinach Salad

sm 6.50 lg 9.50

Spinach leaves topped with sliced egg, bacon, mushrooms, served with hot bacon dressing.
- Greek Salad

sm 6.50 lg 9.50

Mixed greens, with a mustard potato salad, carrots, broccoli, cauliflower, Kalamata olives, pepperoncini, feta cheese, served with house-made Greek dressing and a shrimp garnish.
- Turkey Chef

11.50

Mixed salad greens, topped with turkey, bacon, egg, cheddar cheese, tomato, cucumbers and avocado. Served with your favorite house-made dressing.
- Dressings: Ranch, Blue Cheese, Honey Mustard, 1000 Island, Parmesan-Peppercorn, Raspberry Vinaigrette, Greek

#### Add On Sides

Biscuit and Sawmill Gravy, Cheese Grits, Sliced Tomatoes, Bacon, Hashbrown Casserole, Fresh Fruit, Collard Greens, Slaw, Chips, Seasoned Fries, Twice-Baked Potato, Sweet Potato Casserole, Collard Greens, Steamed Veggies, Red Beans and Rice, or Side of the Day.

Additional Sides - 3.75

#### Specialty Plates

- High Country Shrimp over a Blackened Grit Cake

Lunch portion of shrimp and lobster claw served over a blackened grit cake in a creamy leek sauce, includes house salad and garlic bread.

16.50
- Galley Fish-n-Chips

Lunch portion includes a beer-battered, fried Atlantic Cod fillet, served with Maggie fries and Coleslaw.

10.25
- Chicken & Waffles

Served with Butter Pecan Maple Syrup and bacon.

13.95
- Homestyle Chicken

Buttermilk soaked and hand-dipped chicken breast fried and served on Southern biscuit with mashed potatoes, sawmill gravy, and collard greens.

12.95

#### Housemade Soups

- Seafood Chowder

Cup 4.25 Bowl 8.50

A delicious chowder of clams, crab, and shrimp.
- Soup of the Day

Cup 4.00 Bowl 8.00

Delicious soups made daily from fresh ingredients.
- Seafood Gumbo

Cup 6.00 Bowl 9.25

A hearty mixture of onion, celery, bell peppers, Andouille Sausage, shrimp, crawfish, and okra.

#### Fresh Housemade Sandwiches

Includes your choice of chips, slaw, Galley fries, potato salad, or side of the day. **No Substitutions.**

- Flounder Reuben

Fried Flounder with swiss cheese, Coleslaw, and 1000 Island dressing on grilled Rye.

10.95
- French Dip

Hand-sliced roast beef, grilled with Provolone cheese on a French baguette served with a side of warm au jus.

10.95
- Reuben or Turkey Reuben

Hand-sliced corned beef or turkey breast with Swiss cheese, sauerkraut, and 1000 Island dressing on grilled rye.

10.50
- Buttermilk Fried Chicken Breast

On brioche with lettuce, tomato, red onion, and chipotle mayonnaise.

10.50
- Lobster Roll

New England style on a split top bun.

19.50
- Crabcake Sandwich

Housemade with jumbo lump carbmeat on Brioche with a roasted red pepper aioli with.

14.50

#### Galley Po' Boys

Served on a French baguette with shredded lettuce and red onion. Pick from either Maggie's Crazy Tartar Sauce or spice it up with Boom Boom Sauce. Served with galley fries, chips **or** slaw. **No Substitutions.**

Popcorn Shrimp or Catfish

#### Drinks

Pepsi Products • Sweet and Unsweet Tea • Coffee - 2.75  
Enjoy your favorite Mixed Beverage, Wine, or Beer from our full-service bar  
All Day - Zing Zang Bloody Marys or Mimosas - 6.75

Ask your server about our Gluten-Free offerings. Let us know if you have any food allergies

\* Consuming raw or under cooked meat, poultry, seafood, mollusks or eggs may increase your risk of foodbourne illness.



# Maggie's Galley

## Seafood Restaurant

### Dinner Menu

#### Entrées

All entrées can be blackened, broiled, grilled or fried unless specified and served with choice of two sides.

Your choice of Seafood Chowder, Soup of the Day, Collards, Slaw, Red Beans 'n' Rice, Sweet Potato Casserole, Twice Baked Potato, Seasoned Fries, Steamed Vegetable, or Side of the Day.

#### Seafood

<b>Fresh Fish</b>	<b>Market Price</b>	<b>Frog Legs</b>	<b>20.75</b>
Ask your server about our fresh daily selections.		Lightly Breaded and Fried, a delicacy of the South.	
<b>North Carolina Rainbow Trout</b>	<b>17.50</b>	<b>Galley Fish-n-Chips</b>	<b>18.50</b>
8 oz trout fillet fresh from Andrews, NC.		Two beer-battered, fried Atlantic Cod fillets, served with Maggie fries and Coleslaw.	
<b>North Carolina Catfish</b>	<b>16.75</b>	<b>Okefenokee Gator Dinner</b>	<b>20.50</b>
Two - 4 oz NC catfish fillets cooked to order.		8 oz. portion served blackened or fried with a honey mustard dipping sauce.	
<b>Atlantic Flounder</b>	<b>16.75</b>	<b>Alaskan King Crab Legs</b>	<b>market</b>
8 oz of mild, flaky Flounder fillets.		One pound steamed and served warm with a side of melted butter.	
<b>Sea Scallops</b>	<b>25.00</b>	<b>Snow Crab Clusters</b>	<b>market</b>
Fresh, wild-caught North Eastern sea scallops.		One pound steamed and served warm with a side of melted butter.	
<b>Select Oysters</b>	<b>24.50</b>	<b>Gulf Popcorn Shrimp</b>	<b>16.50</b>
Fresh, select, premium Gulf oysters.		Generous portion from the Gulf served lightly-breaded or Cajun-breaded and fried.	
<b>Dinner Shrimp</b>	<b>16.75</b>	<b>Lump Crabcakes</b>	<b>26.00</b>
Ten large tail-on shrimp cooked your way.		Two house-made Jumbo Lump crabcakes, grilled and topped with a red pepper aioli.	
<b>Hawaiian Shrimp</b>	<b>17.75</b>	<b>High Country Shrimp over Blackened Grit Cakes</b>	<b>26.50</b>
Ten beer-battered tail-on large shrimp dipped in coconut and fried, served with our Jezebel sauce.		Shrimp and lobster meat served over Two blackened grit cakes in a creamy leek sauce, includes garlic bread and a house salad.	
<b>Almond Shrimp</b>	<b>17.75</b>	<b>Pasta Alfredo</b>	<b>13.50</b>
Ten beer-battered tail-on large sshrimp dipped in almonds and fried, served with our Jezebel sauce.		Creamy Parmesan cheese sauce served over fettuccine noodles, includes garlic bread and a house salad.	
<b>Shrimp Scampi</b>	<b>17.75</b>	<b>Add Shrimp or Chicken</b>	<b>6.95</b>
Ten large tail-on large sshrimp sautéed in garlic butter and finished with white wine, served over fettuccine noodles and one side item.		<b>Seafood Lasagna</b>	<b>19.95</b>
<b>Combo Platter</b>	<b>17.00</b>	Shrimp, lobster and crabmeat with ricotta parmesan and mozzarella cheese in a white Alfredo sauce. Served with salad and garlic bread.	
<b>Any two items</b> - shrimp, oysters, flounder, catfish, popcorn shrimp.			
<b>All cooked one way No duplications.</b>			
<b>Each additional item</b>	<b>3.50</b>		
<b>Seafood Casserole</b>	<b>21.50</b>		
Shrimp, scallops and crabmeat in a white wine cream sauce over Rice Pilaf. Served with house salad and garlic bread.			

#### Steaks

\*All steaks are hand-cut from USDA Choice beef.

<b>*Ribeye - 10oz</b>	<b>23.25</b>
2.25 each additional ounce.	
<b>*New York Strip - 12oz</b>	<b>26.50</b>
2.50 each additional ounce	
<b>*Bacon Wrapped Filet Mignon - 6oz</b>	<b>25.95</b>
3.00 each additional ounce	
<b>*Lobster Colorado</b>	<b>31.95</b>
5 oz filet topped with Lobster meat sauteed in garlic butter.	

#### Poultry and Pork

<b>Fresh Boneless Chicken Breast</b>	<b>16.25</b>
Two 5oz chicken breasts blackened or grilled, served with two sides.	
<b>Grilled 8oz Pork Ribeye</b>	<b>15.50</b>
8 oz premium reserve grilled pork ribeye served with two sides.	

#### Drinks

**Pepsi Products • Sweet and Unsweet Tea • Coffee - 2.75**  
**Enjoy your favorite Mixed Beverage, Wine, or Beer**  
**from our full-service bar**

#### Not So Much Dinners

4 oz portions of our fresh seafood or chicken breast broiled, grilled, blackened, fried. Served with one side **or** a cup of our Seafood Chowder **or** Soup of the Day.

<b>Grouper - 15.00</b>	<b>Trout - 10.25</b>
<b>Mahi - 13.00</b>	<b>Catfish - 10.25</b>
<b>Popcorn Shrimp - 10.25</b>	<b>Flounder - 10.50</b>
<b>Hawaiian Shrimp - 10.75</b>	<b>Almond Shrimp - 10.75</b>
<b>Shrimp - 10.50</b>	<b>Chicken Breast - 10.50</b>
<b>Crabcake - 14.50</b>	

#### Add-Ons

Add to any steak or seafood entrée.

<b>Quarter Pound of Shrimp</b>	<b>6.95</b>
<b>Half Pound of Snow Crab</b>	<b>market</b>
<b>1/4 lb Fried Oysters</b>	<b>12.00</b>
<b>8oz Warm Water Lobster Tail - with melted butter</b>	<b>market</b>
<b>1/4 lb Scallops</b>	<b>10.00</b>

#### Add on Sides

Slaw, Chips, Seasoned Fries, Twice-Baked Potato, Sweet Potato Casserole, Collards, Steamed Veggies, Red Beans and Rice, or Side of the Day.  
**3.75 each**

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