

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** 15.50
Two poached eggs on split English muffin with Canadian bacon, fried green tomatoes, blackened shrimp, topped with boom boom sauce, and Old Bay® seasoning.
- *Galley Benedict** 13.25
Two poached eggs on split English muffin with Canadian bacon, fried green tomatoes, covered with hollandaise sauce.
- *Fried Oyster Benedict** 16.25
Two poached eggs on split English muffin with Canadian bacon, topped with hollandaise sauce, Old Bay® seasoning, and five fried oysters.
- *Crabcake Benedict** 14.95
A house-made Lump crabcake with a poached egg on split English muffin, covered with hollandaise sauce.
- *Steak and Eggs** 16.25
Two eggs with 6 oz sirloin steak cooked to order. Served with only one side.
- *Housemade Quiche of the Day** with fresh fruit. 10.50
- *Belgian Waffle and Eggs** 10.95
Eggs your way with bacon.
- *Eggs Your Way** 9.95
Two eggs cooked to order with bacon.

Fresh Salads

- Galley Wedge** 7.75
A wedge of Iceberg lettuce topped with Bleu cheese dressing, tomato, bacon, and Bleu cheese crumbles.
Add Chicken, Shrimp 6.95
Add Sirloin Tips 7.00
- Spinach Salad** sm 6.75 lg 9.75
Spinach leaves topped with sliced egg, bacon, mushrooms, served with hot bacon dressing.
- Greek Salad** sm 6.75 lg 9.75
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** 12.25
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 - 3.95

Specialty Plates

- High Country Shrimp over a Blackened Grit Cake** 16.75
Lunch portion of shrimp and lobster claw served over a blackened grit cake in a creamy leek sauce, includes house salad and garlic bread.
- Galley Fish-n-Chips** 11.50
Lunch portion includes a beer-battered, fried Atlantic Cod fillet, served with Maggie fries and Coleslaw.
- Chicken & Waffles** 14.75
Served with Butter Pecan Maple Syrup and bacon.
- Homestyle Chicken** 14.50
Buttermilk soaked and hand-dipped chicken breast fried and served on Southern biscuit with mashed potatoes, sawmill gravy, and collard greens.

Housemade Soups

- Seafood Chowder** Cup 4.50 Bowl 8.50
A delicious chowder of clams, crab, and shrimp.
- Soup of the Day** Cup 4.25 Bowl 8.25
Delicious soups made daily from fresh ingredients.
- Seafood Gumbo** Bowl 7.50
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** 12.75
Fried Flounder with swiss cheese, Coleslaw, and 1000 Island dressing on grilled Rye.
- French Dip** 13.25
Hand-sliced roast beef, grilled with Provolone cheese on a French baguette served with a side of warm au jus.
- Reuben or Turkey Reuben** 12.50
Hand-sliced corned beef or turkey breast with Swiss cheese, sauerkraut, and 1000 Island dressing on grilled rye.
- Buttermilk Fried Chicken Breast** 11.95
On bun with lettuce, tomato, red onion, and chipotle mayonnaise.
- Lobster Roll** 19.95
New England style on a split top bun.
- Crabcake Sandwich** 14.75
Housemade with jumbo lump crabmeat on bun with a roasted red pepper aioli.
- Softshell Crab Sandwich** 15.25
Fried with bacon, lettuce, tomato and an Old Bay Remoulade.

Galley Po' Boys

Served on a French baguette with shredded lettuce and red onion. Pick from either Old Bay Remoulade or spice it up with Boom Boom Sauce. Served with galley fries, chips or slaw.
No Substitutions.

Popcorn Shrimp, Oyster, or Catfish

Drinks

Pepsi Products • Sweet and Unsweet Tea • Coffee - 2.95
Enjoy your favorite Mixed Beverage, Wine, or Beer from our full-service bar
All Day - Zing Zang Bloody Marys or Mimosas - 8.25

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 foodborne 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

Fresh Fish	Market Price	Frog Legs	21.50
<i>Ask your server about our fresh daily selections.</i>			
North Carolina Rainbow Trout	18.50	Galley Fish-n-Chips	19.95
<i>8 oz trout fillet fresh from Andrews, NC.</i>			
North Carolina Catfish	17.50	Okefenokee Gator Dinner	21.50
<i>Two - 4 oz NC catfish fillets cooked to order.</i>			
Atlantic Flounder	17.50	Alaskan King Crab Legs (ask for availability)	market
<i>8 oz of mild, flaky Flounder fillets.</i>			
Sea Scallops	25.00	Snow Crab Clusters (ask for availability)	market
<i>Fresh, wild-caught North Eastern sea scallops.</i>			
Select Oysters	22.00	Gulf Popcorn Shrimp	17.25
<i>Fresh, select, premium Gulf oysters.</i>			
Dinner Shrimp	17.50	Lump Crabcakes	26.50
<i>Ten large tail-on shrimp cooked your way.</i>			
Hawaiian Shrimp	18.50	High Country Shrimp over Blackened Grit Cakes	26.75
<i>Ten beer-battered tail-on large shrimp dipped in coconut and fried, served with our Jezebel sauce.</i>			
Almond Shrimp	18.50	Pasta Alfredo	14.25
<i>Ten beer-battered tail-on large shrimp dipped in almonds and fried, served with our Jezebel sauce.</i>			
Shrimp Scampi	18.25	Add Shrimp or Chicken	6.95
<i>Ten large tail-on shrimp sautéed in garlic butter and finished with white wine, served over fettuccine noodles and one side item.</i>			
Combo Platter	18.50	Seafood Lasagna	20.50
<i>Any two items - shrimp, oysters, flounder, catfish, popcorn shrimp. All cooked one way No duplications.</i>			
Each additional item	3.75	<i>Shrimp, lobster and crabmeat with ricotta parmesan and mozzarella cheese in a white Alfredo sauce. Served with salad and garlic bread.</i>	
Seafood Casserole	21.50		
<i>Shrimp, scallops and crabmeat in a white wine cream sauce over Rice Pilaf. Served with house salad and garlic bread.</i>			

Steaks

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

*Ribeye - 10oz	25.00
<i>2.25 each additional ounce.</i>	
*New York Strip - 12oz	28.25
<i>2.50 each additional ounce</i>	
*Bacon Wrapped Filet Mignon - 6oz	27.50
<i>3.00 each additional ounce</i>	
*Lobster Colorado	33.50
<i>5 oz filet topped with Lobster meat sauteed in garlic butter.</i>	

Poultry and Pork

Fresh Boneless Chicken Breast	16.50
<i>Two 5oz chicken breasts blackened or grilled, served with two sides.</i>	
Grilled 8oz Pork Ribeye	16.50
<i>8 oz premium reserve grilled pork ribeye served with two sides.</i>	

Drinks

Pepsi Products • Sweet and Unsweet Tea • Coffee - 2.95
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.

Grouper - 15.95	Trout - 11.75
Mahi - 13.75	Catfish - 11.75
Popcorn Shrimp - 11.50	Flounder - 11.75
Hawaiian Shrimp - 11.75	Almond Shrimp - 11.75
Shrimp - 11.75	Chicken Breast - 11.75
Crabcake - 14.75	

Add-Ons

Add to any steak or seafood entrée.

Quarter Pound of Shrimp	6.95
Half Pound of Snow Crab	market
1/4 lb Fried Oysters	10.00
6oz Cold Water Lobster Tail - with melted butter	market
1/4 lb Scallops	10.00

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.
3.95 each

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