

Maggie's Galley

Seafood Restaurant

Dinner Menu

Seafood Starters

*Raw Oysters	1/2 Doz or 1 Doz	Market
Ask your server for our daily raw oyster selection.		
Cooked U Peel Em's	1/4 Lb	7.00
Peel and eat shrimp served cold or hot with melted butter.		
Chilled Jumbo Shrimp Cocktail		9.75
Six jumbo peeled and deveined shrimp with cocktail sauce.		
Shrimp in Cajun Butter		12.95
Ten large shrimp steamed in a spicy butter, served with garlic bread.		
Calamari		10.25
Fried in Italian seasoned breading, served with a side of marinara sauce.		
Boom Boom Shrimp		11.25
8 large shrimp crispy fried then tossed in a Boom Boom Sauce over shredded lettuce, topped with green onion.		

Home-made Soups

	Cup	Bowl
Maggie's Seafood Chowder	4.75	9.00
New England style chowder with shrimp, clams and crabmeat.		
Soup of the Day	4.50	8.75
Ask your server for daily selection.		
Seafood Gumbo		9.00
A tomato based gumbo with shrimp, crawdad meat and Andouille sausage.		

Fresh Salads

Galley Wedge	8.75
A wedge of iceberg lettuce topped with Bleu cheese dressing, tomato, bacon, and Bleu cheese crumbles	
Add Chicken or Shrimp	7.25
Add Sirloin Tips	7.50
Spinach Salad	9.75
Spinach leaves topped with sliced egg, bacon, mushrooms, served with Hot Bacon Dressing.	
Greek Salad	9.75
Mixed greens, with a mustard potato salad, carrots, broccoli, cauliflower, Kalamata olives, pepperoncini, feta cheese, served with house-made Greek dressing and topped with a shrimp.	
House Salad	4.50
A traditional salad of mixed greens, tomatoes, cucumbers and carrots, served with your favorite house-made dressing.	
Turkey Chef	12.95
Mixed salad greens, topped with turkey, bacon, egg, cheddar cheese, tomato, cucumbers and avocado. Served with your favorite house-made dressing.	

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

Starters

Onion Petals	9.75
Battered and fried, served with a side of ranch dipping sauce.	
Mozzarella Cheese Sticks	9.25
Fried and served with a side of Marinara sauce.	
Breaded Catfish Fingers	9.25
Fried and served with a side of Jezebel sauce.	
Okefenokee Gator Tail Meat	13.50
Served blackened or fried with honey mustard dipping sauce.	
Galley Hot Wings	6 / 10.50
Sauce-free but spicy, served with crisp celery and a side of Bleu cheese or Ranch.	
Pimento Cheese and Crab Dip	15.95
Housemade pimento cheese and blue crab dip, served with Crostini's.	

Sandwiches

Served on a bun, with lettuce and tomato.	
Can be blackened, broiled, grilled or fried. Served with one side or a cup of our Seafood Chowder or Soup of the Day.	
Flounder	12.95
Shrimp	12.95
Trout	12.95
Add Bacon or Cheese	.95 each
Lobster Roll	22.50
New England style on a split top bun.	

Burgers 'n Beef

Hamburger	12.25
8 oz. ground beef hand pattied and cooked any way you like, served on a toasted bun with lettuce and tomato, includes one side.	
Add Cheese - American, Swiss, Provolone, Cheddar	.95
Steak Sandwich	17.50

6 oz Ribeye steak cooked to order, served on a toasted Ciabatta roll with lettuce and tomato, includes one side.

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.

Additional Sides - **3.99**

Dressings

Ranch, Blue Cheese, Honey Mustard, 1000 Island, Parmesan-Peppercorn, Raspberry Vinaigrette, Lemon Vinaigrette, Greek.

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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.

Fresh Fish

Ask your server about our fresh daily selections.

North Carolina Rainbow Trout

8 oz trout fillet fresh from Andrews, NC.

North Carolina Catfish

Two - 4 oz NC catfish fillets cooked to order.

Atlantic Flounder

8 oz of mild, flaky Flounder fillets.

Sea Scallops

Fresh, wild-caught North Eastern sea scallops.

Select Oysters

Fresh, select, premium Gulf oysters.

Dinner Shrimp

Ten large tail-on shrimp cooked your way.

Hawaiian Shrimp

Ten beer-battered tail-on large shrimp dipped in coconut and fried, served with our Jezebel sauce.

Almond Shrimp

Ten beer-battered tail-on large shrimp dipped in almonds and fried, served with our Jezebel sauce.

Shrimp Scampi

Ten large tail-on shrimp sautéed in garlic butter and finished with white wine, served over fettuccine noodles and one side item.

Combo Platter

Any two items - shrimp, oysters, flounder, catfish, popcorn shrimp.
 All cooked one way No duplications.

Each additional item

Seafood Casserole

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.

*Ribeye - 10oz

28.00

Catfish - 12.95

*New York Strip - 12oz

31.00

Flounder - 12.95

*Bacon Wrapped Filet Mignon - 6oz

32.00

Almond Shrimp - 12.95

*Steak-n-Crab

35.00

Chicken Breast - 12.95

6 oz filet topped with Lump crabmeat, Cajun butter.

Poultry and Pork

Fresh Boneless Chicken Breast

17.50

Two 5oz chicken breasts blackened or grilled, served with two sides.

Grilled 8oz Pork Ribeye

16.95

8 oz premium reserve grilled pork ribeye served with two sides.

Drinks

Pepsi Products • Sweet and Unsweet Tea • Coffee - 3.25

Enjoy your favorite Mixed Beverage, Wine, or Beer
 from our full-service bar

Seafood

Market Price

Frog Legs

21.95

Lightly Breaded and Fried, a delicacy of the South.

Galley Fish-n-Chips

21.00

Two beer-battered, fried Atlantic Cod fillets, served with Maggie fries and Coleslaw.

Okefenokee Gator Dinner

23.75

8 oz. portion served blackened or fried with a honey mustard dipping sauce.

Snow Crab Clusters (ask for availability)

market

One pound steamed and served warm with a side of melted butter.

Gulf Popcorn Shrimp

17.75

Generous portion from the Gulf served lightly-breaded or Cajun-breaded and fried.

Lump Crabcakes

28.95

Two house-made Jumbo Lump crabcakes, grilled and topped with a red pepper aioli.

High Country Shrimp over Blackened Grit Cakes

31.00

Shrimp and lobster meat served over Two blackened grit cakes in a creamy leek sauce, includes garlic bread and a house salad.

Pasta Alfredo

14.95

Creamy Parmesan cheese sauce served over fettuccine noodles, includes garlic bread and a house salad.

Add Shrimp or Chicken

7.25

Seafood Lasagna

22.50

Shrimp, lobster and crabmeat with ricotta parmesan and mozzarella cheese in a white Alfredo sauce. Served with salad and garlic bread.

Warm Pimento Cheese and Crab Dip

15.95

Housemade pimento cheese and blue crab dip, served with crostini's

Not So Much Dinners

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

Popcorn Shrimp - 12.95

Catfish - 12.95

Hawaiian Shrimp - 12.95

Flounder - 12.95

Shrimp - 12.95

Almond Shrimp - 12.95

Crabcake - 15.95

Chicken Breast - 12.95

Trout - 12.95

Add-Ons

Add to any steak or seafood entrée.

Quarter Pound of Shrimp

7.25

Half Pound of Snow Crab

market

1/4 lb. Fried Oysters

10.50

6oz Cold Water Lobster Tail - with melted butter

market

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.

3.99 each

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.