

Maggie's Galley

Seafood Restaurant

Lunch Menu

Home-made Soups

	Cup	Bowl
Seafood Chowder <i>A delicious chowder of clams, crab, and shrimp.</i>	4.25	8.50
Soup of the Day <i>Delicious soups made daily from fresh, delightful ingredients.</i>	4.00	8.00
Seafood Gumbo <i>A hearty mixture of onion, celery, bell peppers, Andouille sausage, shrimp, crawfish, and okra.</i>	6.00	9.25

Fresh Salads

Galley Wedge <i>A wedge of Iceberg lettuce topped with Bleu cheese dressing, tomato, bacon, and Bleu cheese crumbles.</i>		7.25
Add Chicken or Shrimp		6.95
Add Sirloin Tips		7.00
Spinach Salad <i>Spinach leaves topped with sliced egg, bacon, mushrooms, served with Hot Bacon Dressing.</i>	sm 6.50	lg 9.50
Greek Salad <i>Mixed greens with a mustard potato salad, carrots, broccoli, cauliflower, Kalamata olives, pepperoncini, and topped with cocktail shrimp served with house-made greek dressing.</i>	sm 6.50	lg 9.50
Loaded Twice-Baked Potato with House Salad <i>House-made twice-baked potato topped with cheddar cheese, bacon, and your choice of house-made dressing.</i>		8.50
Turkey Chef <i>Mixed salad greens, topped with turkey, bacon, egg, cheddar cheese, tomato, cucumbers and avocado. Served with your favorite house-made dressing.</i>		11.50
House Salad <i>A traditional salad of mixed greens, tomatoes, cucumbers and carrots, served with your favorite house-made dressing.</i>		3.95
Add Tuna Salad		3.95
Add Oven-roasted Turkey		4.25

Dressings: Ranch, Blue Cheese, Honey Mustard, 1000 Island, Parmesan Peppercorn, Raspberry Vinaigrette, Greek

Specialty Plates

High Country Shrimp <i>A lunch-sized portion of our most popular dish! Shrimp and lobster meat served over a blackened grit cake in a creamy leek sauce, includes garlic bread and a house salad.</i>		16.50
Flounder Reuben <i>Flounder cooked the way you like it, topped with Swiss cheese, 1000 Island, and Coleslaw on grilled Rye bread, includes one side.</i>		10.95
Fish and Chips <i>Lunch portion of Cod, in our housemade hand-battered beer batter, served with, French fries, and slaw.</i>		10.25
Pasta Alfredo <i>Pasta Alfredo and choice of chicken or shrimp, topped with Parmesan cheese served with garlic bread and a house salad.</i>		11.75

Drinks - 2.75

Pepsi Products • Sweet and Unsweet Tea • Coffee

Galley To' Boys

10.95

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 fries, chips, slaw. **No Substitutions.**

Popcorn Shrimp or Catfish

Not So Much

Served either broiled, grilled, blackened, fried, or make it a Sandwich on a toasted brioche roll with lettuce and tomato, served with one side or a cup of our Seafood Chowder or Soup of the Day.

Grouper - 15.00	Trout - 10.25	Hawaiian Shrimp - 10.75
Mahi - 13.00	Flounder - 10.50	Almond Shrimp - 10.75
Catfish - 10.95	Chicken - 10.50	Popcorn Shrimp - 10.25
Crabcake - 14.50	Shrimp - 10.50	
Add Bacon or Cheese		.75 each

Fresh Housemade Sandwiches

Includes your choice of chips, slaw, French fries, or side of the day served on Rye, Wheatberry, or White bread. **No Substitutions.**

Tuna Salad <i>Fresh house-made tuna salad on your choice of bread, served with lettuce and tomato.</i>	10.50
Reuben or Turkey Reuben <i>Hand-sliced corned beef or turkey breast with sauerkraut, Swiss cheese and 1000 Island dressing on grilled rye.</i>	10.50
French Dip <i>Hand-sliced roast beef, grilled with Provolone cheese on a French baguette served with a side of warm au jus.</i>	10.95
BLT <i>Fresh lettuce, tomato, mayo, and crispy bacon on your choice of bread.</i>	9.75
Add Avocado	1.25
Turkey & Cheddar Club <i>Grilled Turkey, bacon, cheddar, avocado, lettuce, tomato piled high on your choice of bread with a BBQ mayo.</i>	10.95
Buttermilk Chicken <i>Fried on a Brioche with lettuce, tomato, red onion, Chipotle mayo.</i>	10.50
Lobster Roll <i>New England style on a split top bun.</i>	19.50
Crabcake Sandwich <i>Housemade with jumbo Lump crabmeat on Brioche with a roasted red pepper Aioli.</i>	14.50

Burgers 'n' Beef

*Hamburger <i>8 oz. ground beef hand pattied and cooked any way you like, served on a toasted brioche bun with lettuce and tomato, served with one side or a cup of our Seafood Chowder or Soup of the Day.</i>	9.75
Add Cheese - American, Swiss, Provolone, Cheddar.	.75
*Steak Sandwich <i>6 oz ribeye steak cooked to order, served on a toasted Ciabatta roll with lettuce and tomato, includes one side.</i>	13.95

Add On Sides

3.75

Slaw, Chips, Seasoned Fries, Twice-Baked Potato, Sweet Potato Casserole, Collards, Steamed Veggies, Red Beans 'n' Rice, or Side of the Day.

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

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

Steaks

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

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

Poultry and Pork

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

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.

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

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	12.00
8oz Warm 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.
3.75 each

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