H	Restaurant Menu
Butte	t with the second secon
Seafood Chowder 4.25 Bowl 8.50 A delicious chowder of clams, crab, and shrimp.  Soup of the Day 4.00 8.00	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.
Del <mark>icious soups made da</mark> ily from fresh, delightful ingredients.	Popcorn Shrimp or Catfish
Seafood Gumbo 6.00 9.25  A hearty mixture of onion, celery, bell peppers, Andouille sausage,	
shrimp, crawfish, and okra.	Not So Much
Tresh Salads	Served either broiled, grilled, blackened, fried, or make it a Sandwich on a toasted brioche roll with lettuce and tomato, served with one side <b>or</b> a cup of our Seafood Chowder <b>or</b> Soup of the Day.
Galley Wedge 7.25	Grouper - 15.00 Trout - 10.25 Hawaiian Shrimp - 10.75
A wedge of Iceberg lettuce topped with Bleu cheese dressing, tomato, bacon, and Bleu cheese crumbles.	Mahi - 13.00 Flounder - 10.50 Almond Shrimp - 10.75
Add Chicken or Shrimp 6.95	Catfish - 10.95 Chicken - 10.50 Popcorn Shrimp - 10.25
Add Sirloin Tips 7.00	Crabcake - 14.50 Shrimp - 10.50
Spinach Salad sm 6.50 lg 9.50	Add Bacon or Cheese .75 each
Spinach leaves topped with sliced egg, bacon, mushrooms,	
served with Hot Bacon Dressing.  Greek Salad sm 6.50 lg 9.50	Tresh House-made Sandwiches
Mixed greens with a mustard potato salad, carrots, broccoli, cauliflower, Kalamata olives, pepperoncini, and topped with cocktail shrimp served with house-made greek dressing.	Includes your choice of chips, slaw, French fries, or side of the day served on Rye, Wheatberry, or White bread. <b>No Substitutions.</b> Tuna Salad  10.50
Loaded Twice-Baked Potato with House Salad 8.50	Fresh house-made tuna salad on your choice of bread, served
House-made twice-baked potato topped with cheddar cheese,	with lettuce and tomato.
bacon, and your choice of house-made dressing.	Reuben or Turkey Reuben 10.50
Turkey Chef 11.50	Hand-sliced corned beef or turkey breast with sauerkraut,
Mixed salad greens, topped with turkey, bacon, egg, cheddar cheese, tomato, cucumbers and avocado. Served with your favorite	Swiss cheese and 1000 Island dressing on grilled rye.  French Dip  10.95
house-made dressing.	French Dip  Hand-sliced roast beef, grilled with Provolone cheese on a
House Salad 3.95	French baguette served with a side of warm au jus.
A traditional salad of mixed greens, tomatoes, cucumbers and carrots,	BLT 9.75
served with your favorite house-made dressing.  Add Tuna Salad  3.95	Fresh lettuce, tomato, mayo, and crispy bacon on
Add Oven-roasted Turkey 4.25	your choice of bread.  Add Avocado  1.25
Dressings: Ranch, Blue Cheese, Honey Mustard, 1000 Island,	Turkey & Cheddar Club 10.95
Parmesan Peppercorn, Raspberry Vinaigrette, Greek	Grilled Turkey, bacon, cheddar, avocado, lettuce, tomato piled high on your choice of bread with a BBQ mayo.
	Buttermilk Chicken 10.50  Fried on a Prinche with letture tomate red onion Chinatle mayo
Specially Plates	Fried on a Brioche with lettuce, tomato, red onion, Chipotle mayo.  Lobster Roll  19.50
High Country Shrimp 16.50	New England style on a split top bun.
A lunch-sized portion of our most popular dish! Shrimp and lobster	Crabcake Sandwich 14.50
meat served over a blackened grit cake in a creamy leek sauce,	Housemade with jumbo Lump crabmeat on Brioche with a
includes garlic bread and a house salad.	roasted red pepper Aioli.
Flounder Reuben 10.95	Burgers in Beef
Flounder cooked the way you like it, topped with Swiss cheese,	

1000 Island, and Coleslaw on grilled Rye bread, includes one side.

Fish and Chips 10.25

Lunch portion of Cod, in our housemade hand-battered beer batter, served with, French fries, and slaw.

Pasta Alfredo 11.75

Pasta Alfredo and choice of chicken or shrimp, topped with

Parmesan cheese served with garlic bread and a house salad.

Drinks - 2.75

Pepsi Products • Sweet and Unsweet Tea • Coffee

Add On Sides

\*Hamburger

\*Steak Sandwich

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

6 oz ribeye steak cooked to order, served on a toasted Ciabatta roll

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.

Add Cheese - American, Swiss, Provolone, Cheddar.

with lettuce and tomato, includes one side.

9.75

.75

13.95

3.75

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

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

## Lunch, Menu

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.

	Sez
Fresh Fish Market	et Price
Ask your server about our fresh daily selections.	
North Carolina Rainbow Trout	17.50
8 oz trout fillet fresh from Andrews, NC.	
North Carolina Catfish	16.75
Two - 4 oz NC catfish fillets cooked to order.	
Atlantic Flounder	16.75
8 oz of mild, flaky Flounder fillets.	
Sea Scallops	25.00
Fresh, wild-caught North Eastern sea scallops.	
Select Oysters	24.50
Fresh, select, premium Gulf oysters.	
Dinner Shrimp	16.75
Ten large tail-on shrimp cooked your way.	
Hawaiian Shrimp	17.75
Ten beer-battered tail-on large shrimp dipped in coconut and	
fried, served with our Jezebel sauce.	
Almond Shrimp	17.75
Ten beer-battered tail-on large shrimp dipped in almonds and	
fried, served with our Jezebel sauce.	4
Shrimp Scampi	17.75
Ten large tail-on large shrimp sautéed in garlic butter and finisl	
with white wine, served over fettuccine noodles and one side in	
Combo Platter	17.00
Any two items - shrimp, oysters, flounder, catfish, popcorn shrimp.	
All cooked one way No duplications.	2 50
Each additional item	3.50

fried, served with our Jezebel sauce.	
Shrimp Scampi	17.75
Ten large tail-on large shrimp sautéed in garlic butter and finishe	
with white wine, served over fettuccine noodles and one side ite	m.
Combo Platter	17.00
<b>Any two items</b> - shrimp, oysters, flounder, catfish, popcorn shrimp.	
All cooked one way No duplications.	
Each additional item	3.50
Seafood Casserole	21.50
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.	

All steaks are hand-cut from USDA Choice beef

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



Fresh Boneless Chicken Breast	16.25
Two 5oz chicken breasts blackened or grilled, served with two	sides.

Grilled 8oz Pork Ribeye	15.50
Ormed OOL Fork Ribeye	10.00

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



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

## 20.75 Frog Legs Lightly Breaded and Fried, a delicacy of the South.

Galley Fish-n-Chips 18.50 Two beer-battered, fried Atlantic Cod fillets, served with Maggie fries and Coleslaw.

Okefenokee Gator Dinner 20.50 8 oz. portion served blackened or fried with a honey mustard

dipping sauce. Alaskan King Crab Legs market One pound steamed and served warm with a side of melted butter.

**Snow Crab Clusters** market One pound steamed and served warm with a side of melted butter.

Gulf Popcorn Shrimp 16.50 Generous portion from the Gulf served lightly-breaded or Cajun-breaded and fried.

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

26.50 High Country Shrimp over Blackened Grit Cakes Shrimp and lobster meat served over Two blackened grit cakes in a

creamy leek sauce, includes garlic bread and a house salad. Pasta Alfredo 13.50

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

6.95 Add Shrimp or Chicken 19.95 Seafood Lasagna

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

## 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
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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



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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