		Ti a	MC			
		71	alley			
	Sea	rfoot	Restaurant		1	
Lunch Menu						
Home-made Soups			Falley to Boys		12.50	
	Cup 4.50	Bowl	Served on a French baguette with shr	redded lettuce and red onic	1	
Seafood Chowder A delicious chowder of clams, crab, al		8.50	Pick from either Old Bay Remoulade			
Soup of the Day	4.25	8.25	Sauce. Served with fries, chips, slaw.	No Substitutions.		
Delicious soups made daily from fresh		00	Popcorn Shrimp or Oyst	er		
Seafood Gumbo		7.25				
A hearty mixture of onion, celery, beli shrimp, crawfish, and okra.	peppers, Andouille saus	sage,	Sandwiches			
Tresh Salads			Served either broiled, grilled, blacken lettuce and tomato, served with one s Chowder or Soup of the Day.			
Galley Wedge		7.75		Trout - 11.25		
A wedge of Iceberg lettuce topped w			Grouper - 15.75 Mahi - 13.50	Flounder - 11.25		
tomato, bacon, and Bleu cheese crum Add Chicken or Shrimp	ibles.	6.95	Catfish - 11.25	Chicken - 11.50		
Add Sirloin Tips		7.00	Crabcake - 14.50	Shrimp - 11.25		
Spinach Salad	sm 6.75	lg 9.75	Add Bacon or Cheese	.75 each		
Spinach leaves topped with sliced eg	g, bacon, mushrooms,	J	_			
served with Hot Bacon Dressing.	/ 75	. 0.75	Tresh House-made	Bandwiches		
Greek Salad Mixed greens with a mustard potato s	sm 6.75	lg 9.75	Includes your choice of chips, slaw, Fr		v sarvad	
cauliflower, Kalamata olives, pepperol cocktail shrimp served with house-ma	ncini, and topped with		on Rye, Wheatberry, or White bread. I Tuna Salad	-	11.25	
Loaded Twice-Baked Potato with		8.50	Fresh house-made tuna salad on y	our choice of bread, served	_	
House-made twice-baked potato top		2,	with lettuce and tomato.			
bacon, and your choice of house-mac	le dressing.	11 OF	Reuben or Turkey Reuben	.	11.50	
Turkey Chef Mixed salad greens, topped with turk	ev hacon egg cheddar	11.95	Hand-sliced corned beef or turkey Swiss cheese and 1000 Island dres			
cheese, tomato, cucumbers and avoc			French Dip	omig on grimouryer	12.75	
house-made dressing.	-		Hand-sliced roast beef, grilled with	h Provolone cheese on a		
House Salad		4.25	French baguette served with a sid	e of warm au jus.	40.75	
A traditional salad of mixed greens, to served with your favorite house-made		carrots,	BLT Fresh lettuce, tomato, mayo, and c	crieny hacon on	10.75	
Add Tuna Salad	2.70001g.	3.95	your choice of bread.	mapy bacon on		
Add Oven-roasted Turkey		4.25	Add Avocado		1.25	
Dressings: Ranch, Blue Cheese, Honey			Turkey & Cheddar Club	acada lattuca tamata nilas	11.95	
Parmesan Peppercorn, Raspb	erry vinaigrette, Greek	(Grilled Turkey, bacon, cheddar, avo on your choice of bread with a BB	•	i nign	
			Lobster Roll	a mayo.	19.50	
C - 1 7 1 -			New England style on a split top b	oun.		
Specially Hates			Crabcake Sandwich		14.50	
High Country Shrimp		16.50	Housemade with jumbo Lump crai	bmeat on a bun with a		
A lunch-sized portion of our most pop meat served over a blackened grit cal			roasted red pepper Aioli. Softshell Crab Sandwich		14.95	
includes garlic bread and a house sala		7	Fried with bacon, lettuce, tomato a	and an Old Bay Remoulade.		
Flounder Reuben		11.50		,		
Flounder cooked the way you like it, t			Burgers in Beef			
1000 Island, and Coleslaw on grilled I	Rye bread, includes one s		*Hamburger		10.95	
Fish and Chips Lunch portion of Cod, in our houseman	ade hand-hattered hear l	10.95	8 oz. ground beef hand pattied ar		served	
served with French fries, and slaw	ade hand-battered beer k	oattor,	on a toasted bun with lettuce and	•	.,	

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

with lettuce and tomato, includes one side.

*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

one side **or** a cup of our Seafood Chowder **or** Soup of the Day.

.75

15.50

3.95

Add Cheese - American, Swiss, Provolone, Cheddar.

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.

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.

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Fresh Fish	Market Price	Fr
Ask your server about our fresh daily selections.		
North Carolina Rainbow Trout	17.50	Ga
8 oz trout fillat froch from Androws NC		

North (8 oz trout fillet fresh from Andrews, NC. 16.95 North Carolina Catfish

Two - 4 oz NC catfish fillets cooked to order. 16.95 Atlantic Flounder 8 oz of mild, flaky Flounder fillets.

Sea Scallops 25.00 Fresh, wild-caught North Eastern sea scallops.

22.00 Select Oysters Fresh, select, premium Gulf oysters.

Dinner Shrimp 17.25 Ten large tail-on shrimp cooked your way.

Hawaiian Shrimp 18.25 Ten beer-battered tail-on large shrimp dipped in coconut and fried, served with our Jezebel sauce.

18.25 Almond Shrimp Ten beer-battered tail-on large shrimp dipped in almonds and

fried, served with our Jezebel sauce. 17.95 Shrimp Scampi

Ten large tail-on shrimp sautéed in garlic butter and finished with white wine, served over fettuccine noodles and one side item. 17.50 Combo Platter

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

3.75 Each additional item Seafood Casserole 21.50

Shrimp, scallops and crabmeat in a white wine cream sauce over Rice Pilaf. Served with house salad and garlic bread.



*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

Poultry and Pork

Fresh Boneless Chicken Breast 16.25

5 oz filet topped with Lobster meat sauteed in garlic butter.

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

Grilled 8oz Pork Ribeye 16.25

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

21.25 rog Legs

Lightly Breaded and Fried, a delicacy of the South. alley Fish-n-Chips 19.50 Two beer-battered, fried Atlantic Cod fillets, served with Maggie fries and Coleslaw.

Okefenokee Gator Dinner 21.50 8 oz. portion served blackened or fried with a honey mustard

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

market **Snow Crab Clusters** (Ask for availability) One pound steamed and served warm with a side of melted butter.

16.95 Gulf Popcorn Shrimp 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 14.25

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, fried or blackened. Served with one side or a cup of our Seafood Chowder or Soup of the Day.

Grouper - 15.75 Trout - 11.25 Mahi - 13.50 Catfish - 11.25 Popcorn Shrimp - 11.25 Flounder - 11.25 Almond Shrimp - 11.50 Hawaiian Shrimp - 11.50 Shrimp - 11.25 Chicken Breast - 11.50

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 10.00 6oz Warm Water Lobster Tail - with melted butter market 10.00 1/4 lb. Scallops

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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