

### **APPETIZERS**

STEAMED PEEL & EAT SHRIMP (9) Seasoned and served with cocktail sauce. GF 9.95

BAKED POTATO SOUP Creamy soup topped with scallions, cheese, ham and bacon. 5.95

**CROISSANTS** (5) Topped with honey-butter. 5.95

**TIJUANA CHICKEN WINGS** Marinated in hot pepper sauce, fried crispy, with bleu cheese dip. *GF* 11.95

SHE CRAB SOUP A rich and creamy Charleston classic. 7.95



## **SALADS**

**CALIFORNIA DREAMING SALAD** Mixed greens, ham and turkey, cheddar and Monterey jack cheeses, egg, tomatoes, almonds topped with warm ham and bacon. 12.95

**SOUP + HOUSE SALAD** Baked potato soup | Mixed greens, chopped eggs, tomatoes, toasted almonds, ham and bacon. *GF* 11.95 (*She Crab soup +2*)

## **STEAKS & RIBS**

Aged USDA Choice | Served with a house or caesar salad and side item
Rare - cold red center | Medium Rare - warm red center | Medium - hot red center | Medium Well - hot pink center | Well Done - brown center

**MARINATED SIRLOIN\*** 10oz. sirloin steak marinated in fruit juices, garlic, soy sauce and spices. *GF* 19.95

FILET MIGNON\* 8oz. barrel cut. GF A.Q.

**NEW YORK STRIP\*** 14oz. center cut. *GF* A.Q.

(Unavailable Augusta and Surfside)

RIBEYE\* 14oz. hand cut. GF A.Q.

**PRIME RIB\***(*(limited availability)*) Slow-cooked and sliced to order. *GF* 

10oz. Cut\* A.Q. | 16oz. Cut\* A.Q.

# BABY BACK RIBS

Danish full-flavored ribs, grilled with a charred exterior, basted with BBQ sauce, with side item. *GF*ONE RACK 19.95 | TWO RACKS 25.95

#### **SEAFOOD**

FRIED SHRIMP Served with french fries and cole slaw. 19.95

FRIED SEAFOOD PLATTER Large shrimp, oysters and flounder, served with french fries and cole slaw. 23.95

SIDES 3.95

French Fries, Mashed Potatoes, Creamy Cole Slaw