

# LUNCH TO-GO | 11AM-4PM

Order: 843-651-8808



## APPETIZERS

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OYSTERS ROCKEFELLER .....	10.95	SHE-CRAB SOUP .....	6.95
FRIED PACIFIC CALAMARI.....	8.95	CRUNCHY FRIED ONIONS.....	4.95
SHRIMP COCKTAIL.....	9.95	MUSSELS MARINARA.....	6.95
FIRECRACKER PRAWNS.....	10.95	TRATTORIA BRUSCHETTA.....	5.95
N'AWLINS SHRIMP & GRITS .....		9.95	

## ENTREES

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BROILED CHICKEN SALAD.....	12.95
BROILED SALMON SALAD .....	14.95
CHICKEN CAESAR SALAD .....	12.95
SHRIMP CAESAR SALAD .....	13.95
SHE-CRAB SOUP & SALAD .....	11.95
SEAFOOD PO' BOY SANDWICH WITH FRIES .....	13.95
shrimp   oysters   flounder   combo	
LUMP CRAB CAKE SANDWICHES WITH FRIES .....	14.95
SOUTHERN FRIED SEAFOOD PLATTER WITH FRIES.....	23.95
shrimp 20.95   scallops 19.95   oysters 18.95   flounder 18.95	
FRESH FISH.....	A.Q.
MARINATED CHICKEN.....	17.95
FILET MIGNON MEDALLIONS* .....	19.95
BLACKENED SHRIMP ALFREDO .....	17.95
MUSSELS IN GARLIC CREAM SAUCE.....	17.95
LINGUINE WITH CLAMS .....	17.95

Dinner Menu Also Available

*\*denotes cooked to order | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. | we recycle oyster shells.*

# FAMILY-STYLE CATERING

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## APPETIZERS

Serves 8 to 10

SHE CRAB SOUP (32 oz.) .....	18
TRATTORIA BRUSCHETTA .....	30
PEEL AND EAT SHRIMP .....	(50) 45
OYSTERS ROCKEFELLER.....	(25) 55
MINI LUMP CRAB CAKES.....	(25) 75
N'AWLINS SHRIMP & GRITS.....	55
HOUSE SALAD .....	35
Mixed greens, chopped eggs, almonds, tomatoes, chopped bacon and ham	
CAESAR SALAD .....	35
Romaine lettuce, romano cheese, croutons and Caesar dressing	

## ENTREES

LUMP CRAB CAKE SLIDERS .....	60
Low country crab cakes on toasted buns with creole remoulade	
SHRIMP & OYSTER PO'BOY SANDWICH .....	65
New Orleans-style fried seafood sandwich made with chopped lettuce, tomato, garlic mayonnaise and remoulade	
BLACKENED CHICKEN PASTA.....	85
Blackened chicken breast sliced and served over linguine alfredo	
LINGUINE WITH CLAMS .....	75
Littleneck clams sautéed with garlic, herbs and clam stock over linguine	
SEAFOOD CIOPPINO .....	90
Clams, mussels, shrimp and fresh fish served in a seafood marinara over linguine	
MUSSELS IN GARLIC CREAM SAUCE.....	80
Domestic blue mussels sautéed in garlic cream sauce over linguine	
MUSSELS SAN PIETRO .....	80
Blue shell mussels sautéed in garlic butter, finished with marinara and served over linguine	
CHICKEN PARMESAN.....	85
Hand breaded chicken breast sautéed and topped with mozzarella and marinara sauce, served with linguine marinara	
FRESH FISH .....	70
Daily catch prepared blackened, Sicilian, chipotle or rosemary au gratin	
SALMON PORTOBELLO.....	90
Fresh fillets broiled and topped with sautéed Portobello mushrooms	
GROUPER FRANCAISE .....	95
Grouper fillets dipped in parmesan batter and pan fried golden, topped with lemon butter sauce	
LOW COUNTRY CRAB CAKES .....	95
Handmade with lump crab meat and a hint of Old Bay seasoning	
BROILED CHICKEN BREAST .....	75
Skinless breast of chicken marinated in fruit juices and soy sauce, served with orange salsa	
ROASTED CHICKEN .....	65
Whole tender chicken, seasoned, slow roasted and cooked crisp	
LOW COUNTRY SEAFOOD BOIL .....	95
Clams, mussels, crab legs, shrimp and andouille sausage seasoned and steamed with corn and potatoes	
OYSTER ROAST.....	(100) 125
Fresh steamed oysters served with saltines, hot sauce and oyster knives (6). * Requires 24 hour notice	
SOUTHERN FRIED SEAFOOD PLATTER.....	22/person
Shrimp, scallops, oysters, flounder	

SIDES: Linguine (marinara or alfredo) • Garlic Mashed Potatoes • Creamed Spinach • Creamed Corn • Green Beans ..... 15