Shem Creek Crab House

Group Dining Menu

2023

Menu prices are subject to 20% gratuity, state & local taxes
All credit card transactions are subject to a 3.75% processing fee.
Shem Creek Crab House
Lunch Menu
Coffee, tea, or soft drink included

**She Crab Soup & Salad**
Bowl of our award winning She-Crab soup and house salad

**Grilled Shrimp Salad**
Served over mixed greens with your choice of dressing

**Grilled Chicken Sandwich**
Seasoned grilled chicken breast on a toasted bun with lettuce and tomato,
served with waffle fries

**Lowcountry Shrimp & Grits**
Sautéed shrimp, Andouille sausage, peppers, Cajun cream sauce,
& scallions over Carolina grits

**Fried Shrimp & Flounder Platter**
Creek shrimp & flounder lightly breaded and fried, served with waffle fries

**Old Fashion Burger***
8oz. Certified Angus Beef Burger with lettuce, tomato, served with waffle fries

$22 - Menu prices are subject to 20% gratuity, state & local taxes
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Shem Creek Crab House
Dinner Menu A

All dinners are served with hushpuppies.
Coffee, tea, or soft drink included

First Course
Mixed fresh garden salad, served with house ranch dressing

Second Course

Fried Shrimp and Flounder Platter
Shrimp & flounder lightly breaded and fried, red rice, vegetable of the day

Grilled Chicken Alfredo
Grilled chicken breast served over penne alfredo

Lowcountry Shrimp & Grits
Sautéed shrimp, Andouille sausage, peppers, Cajun cream sauce, & scallions over Carolina grits

Broiled Shrimp and Flounder Platter
Shrimp & flounder broiled with herb butter, red rice, vegetable of the day

Lowcountry Crab Cake
Pan sautéed crab cake, corn relish, remoulade, red rice, vegetable of the day

Third Course
Key Lime Pie

$38 - Menu prices are subject to 20% gratuity, state & local taxes
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Dinner Menu B

All dinners are served with hushpuppies.
Coffee, tea, or soft drink included

First Course
Mixed fresh garden salad, served with house ranch dressing

Second Course

Lowcountry Shrimp & Grits
Sautéed shrimp, Andouille sausage, peppers, Cajun cream sauce, & scallions over Carolina grits

Lowcountry Crab Cakes
Pan sautéed crab cakes, corn relish, remoulade, red rice, vegetable of the day

Fried Shrimp, Flounder, and Scallops Platter
Shrimp, flounder, and scallops lightly breaded and fried, red rice, vegetable of the day

Grilled Chicken Alfredo
Grilled chicken breast served over penne alfredo

Grilled Salmon*
Wild caught grilled salmon, red rice, vegetable of the day

Filet Mignon*
Topped with garlic butter, red rice, vegetable of the day

Broiled Shrimp, Flounder, and Scallops Platter*
Shrimp, flounder, and scallops broiled with herb butter, red rice, vegetable of the day

Third Course
Key Lime Pie

$45- Menu prices are subject to 20% gratuity, state & local taxes

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