



Group Dining Menus

2025

**Fresh Southern Seafood and a
Darn Good Time!**



Lunch Menu

Coffee, tea, or soft drink included
All entrees are served with Hushpuppies.

She Crab Soup & Salad

Cup of our award-winning She-Crab soup and house salad
with house ranch 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

Creek shrimp lightly breaded and fried, served with waffle fries

Old Fashion Burger*

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

\$22 per person - includes hushpuppies, tea, soda, and coffee

Menu prices are subject to a 20% Gratuity, State and Local Tax, and
a 3% processing fee for all card payment transactions

No substitutions please

Menu subject to change based on availability and pricing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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

Shrimp & Grits

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

Lowcountry Shrimp Boil

Shrimp, Andouille sausage, potatoes, corn, garlic scampi butter

Lowcountry Crab Cakes

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

Third Course

Key Lime Pie

\$42 per person - includes hushpuppies, tea, soda, and coffee

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a 3% processing fee for all card payment transactions

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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 salmon with ginger soy glaze, red rice, vegetable of the day

New York Strip

12oz. NY Strip steak, red rice, vegetable of the day

Snow Crab Legs

1 lb Alaskan Snow Crab legs, Andouille sausage, potatoes, corn, garlic scampi butter

Third Course

Key Lime Pie

\$49 per person - includes hushpuppies, tea, soda, and coffee

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