

# DINNER MENU

## — APPETIZERS —

### Spicy Charleston Shrimp Dip -

Locally sourced shrimp blended with cheese and secret spices served with crackers

### Blackened Chicken Quesadilla -

blackened chicken, grilled onions, and cheddar cheese in a flour Tortilla with homemade Guacamole & Salsa

### Sailfish Wings – (6) OR (12)

traditional wing sauce with celery & house-made blue cheese

### Chicken Fingers -

breaded in house and served with honey-mustard

*Add-on: Toss in traditional wing sauce \$1.00 (UPCHARGE)*

### Pimento Cheese -

house made with sharp cheddar cheese served with crackers

### Steamed Shrimp - ½ lb. or 1lb.

steamed fresh, local shrimp with old bay and cocktail sauce

### Shrimp Snack -

a small, perfectly fried basket of shrimp

*Toss in traditional wing sauce w/ bleu cheese crumble (upcharge)*

### Trio of Dips -

Enjoy our delicious Spicy Charleston Shrimp Dip, Pimento Cheese and Guacamole served with crackers and tortilla chips. Perfect for large groups

## — PANINI —

Choice of one side

### Cuban -

house roasted pork, shaved ham, swiss cheese, dill pickles, cuban bread with mustard

### **\*\*\*** Sicilian -

shaved ham, prosciutto, salami, provolone, lettuce, onions, pesto aioli and olive tapenade on grilled panini bread

### **\*\*\*** Chicken in the Garden -

Home-made chicken salad, provolone, tomatoes, cucumbers, onions, carrots, lettuce & avocado with pesto aioli on grilled panini bread

### **\*\*\*** Gobble Gobble -

turkey, bacon, swiss, lettuce, tomato and mayo on grilled panini bread

### **\*\*\*** BLT & A -

traditional BLT with avocado and mayo on grilled panini bread

*\*\*\* These selections are available served COLD on soft white bread*

## — BETWEEN THE BREAD —

Choice of one side

### "The Basic" Burger -

6oz hand pattied angus burger with mayo, lettuce, tomato, pickles, onions and choice of cheese

### "The Smokehouse" Burger -

6 Oz. hand pattied angus burger with cheddar cheese, bacon, grilled onions, and BBQ sauce

### The "Santa Fe" Burger-

6oz hand pattied angus burger with pepper jack cheese, homemade guacamole and salsa

### Pulled Pork -

Topped with house-made slaw and Carolina BBQ sauce

Add-ons:  
(upcharge)

Avocado, Bacon, Bleu Cheese  
Crumbles, Additional Cheese  
Slice

Cheese Choice:

Cheddar, Pepper Jack,  
Provolone, or Swiss

## — FRESH SEAFOOD —

### Shrimp Basket

Hand breaded local shrimp served with slaw, french fries, hush puppies & house-made tartar or cocktail sauce

### Fish Basket

local fish of the day, hand breaded & fried with slaw, french fries, hush puppies & house-made tartar or cocktail sauce

### Combo Basket

combination of hand breaded local shrimp & local fish of the day with slaw, french fries, hushpuppies and house made tartar or cocktail sauce

### Shrimp Burger

Fried local shrimp with cocktail sauce and slaw on a toasted bun.

*Toss in traditional wing sauce w/ bleu cheese crumbles (upcharge)*

All seafood is market price & subject to availability. Fresh & local ONLY

## – THE GREEN ROOM –

All Salads come with your choice of dressing

Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Sesame Ginger Vinaigrette and Caesar

### Hail Caesar - Small or Large

romaine lettuce, parmesan and croutons with our house made Caesar dressing

### Small Green Salad -

romaine, carrots, onions, tomatoes and cucumbers

### Classic Cobb -

grilled chicken, bacon, tomatoes, bleu cheese and avocados over romaine & mixed greens

### The Spartan -

romaine lettuce, feta cheese, Kalamata olives, roasted red peppers, cucumbers & tomatoes

### The Chef's Chef -

romaine with ham, turkey, bacon, cheddar, cucumbers & tomatoes

### Salad Add-ons:

Grilled Chicken  
Grilled Shrimp  
Chicken Salad  
Fried Shrimp

## – GROMMETS –

(For the Kids)

Grilled Cheese Sandwich

Chicken Fingers

Small Basic Burger

Small Shrimp Basket

All grommet options served with French Fries

Choice of one side with Panini & Between the Bread

*A la carte sides: \$3.00*

- Southern Potato Salad  
*house-made the southern way*
- Marinated Cukes & Toms
- Cole Slaw  
*house-made classic southern slaw*
- Pasta Salad  
*with feta cheese & fresh basil*
- French Fries  
*fried to perfection*
- Side House Salad + \$2.00  
*choice of dressing*
- Side Caesar Salad + \$2.00

SAILFISH  
SIDES

## – DESSERT –

Key Lime Pie  
NY Style Cheesecake

## – BEVERAGES –

Sweet Tea, Unsweetened Tea,  
Coke Products, & Coffee

## – UPSTAIRS DINNER MENU –

AVAILABLE FROM 5:00PM TO 9:00 PM

### FRIED CHICKEN

Buttermilk marinated 7oz boneless & skinless chicken breast, breaded, fried & topped with country gravy. Served with mashed potatoes, green beans

### GRILLED PORK CHOP

Grilled 7oz bone in rib chop topped with homemade granny smith applesauce. Served with mashed potatoes & green beans.

### STEAK & FRIES

Grilled 8oz top sirloin topped with roasted garlic butter. Served with hand cut fries and grilled asparagus.

### CRAB CAKES \$ MARKET

2 house-made locally sourced crab cakes with jalapeno tarter sauce. Served with French fries & cole slaw

\*add 1 crab cake to any dinner for and upcharge