

LUNCH 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 (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/ blue cheese crumbles (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

— PANINI *CONTINUED* —

******* 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

Fresh Grilled Yellowfin Tuna Sandwich

locally sourced, grilled to order on a bun with lettuce, tomato & house made wasabi aioli

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,
American, 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

— FRESH SEAFOOD —

CONTINUED

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

Crab Cake Sandwich -

house-made crab cake with jalapeno tartar sauce, lettuce and tomato on a bun

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

(Upcharge)

Grilled Chicken, Grilled Shrimp, Chicken Salad, and Fried Shrimp

— GROMMETS —

For the kids. All grommet options are served with French Fries

Grilled Cheese Sandwich

Chicken Fingers

Small Basic Burger

Small Shrimp Basket

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