

# DINNER MENU

## — APPETIZERS —

### Spicy Charleston Shrimp Dip -

*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*

### 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*

*Tossed in buffalo sauce w/ bleu cheese crumbles*

### 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 —

### Cuban -

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

### \*\*\* Sicilian -

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

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

*home-made chicken salad, provolone, tomatoes, cucumbers, onions, carrots, lettuce & avocado with basil 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*

CHOICE OF ONE SIDE

\*\*\* *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:

Avocado \$2.00, Bacon \$1.00,  
Bleu Cheese Crumbles \$1.00,  
Additional Cheese Slice \$1.00

#### 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 tarter or cocktail sauce*

### Fish Basket MARKET

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

### Combo Basket

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

### Shrimp Burger

*Fried local shrimp with cocktail sauce and slaw on a toasted bun. Toss in buffalo sauce w/ bleu cheese crumbles for an 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 Mixed Green Salad -

mixed greens, 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 -

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

Salad add-ons:  
for an upcharge

Grilled Chicken or Shrimp  
Crab Cake  
Chicken Salad  
Fried Shrimp

## – GROMMETS –

(For the Kids)

<u>Grilled Cheese Sandwich -</u>	\$7.00
<u>Chicken Fingers -</u>	\$7.00
<u>Small Basic Burger -</u>	\$7.00
<u>Small Shrimp Basket -</u>	\$7.00

All grommet options served with French Fries

Choice of one side with:

Panini, Between the Bread or Fresh Seafood entrée.

- 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  
*choice of dressing*
- Side Caesar Salad

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