

## FROM THE STEAMER

SHELLFISH SERVED WITH DRAWN BUTTER, COCKTAIL SAUCE, AND CRACKERS

<b>SNOW CRAB LEGS</b> - 1/2 LB .....	\$12.99	1 LB .....	\$22.99
<b>JUMBO SHRIMP</b> - 1/4 LB.....	\$10.99	1/2 LB .....	\$18.99
<b>LITTLE NECK CLAMS</b> - 1 Dozen.....	\$13.99		
<b>*OYSTERS</b> - 1 Dozen Steamed.....	\$15.99	or on 1/2 shell.....	\$16.99
<b>MUSSELS</b> - 1 LB with Marinara or Scampi .....	\$13.99		
<b>CRAYFISH</b> - 1 LB.....	\$10.99		
<b>CORN COBETTS</b> .....	\$2.99		
<b>NEW POTATOES</b> .....	\$2.99		

## APPETIZERS

<b>SHRIMP AND GRITS</b> - Jumbo shrimp sauteed with peppers, onions, North Carolina tasso ham, roasted garlic, wine and herbs served over stone ground grits.....	\$15.99
<b>CRAB DIP</b> (House specialty) - Blue crab meat blended with cream cheese, celery and onions, baked and served with crusty bread.....	\$12.99
<b>CALAMARI</b> - Freshly cut rings breaded and fried golden brown served with marinara sauce.....	\$12.99
add fried jalapeño rings.....	\$3.00
<b>CRAB STUFFED MUSHROOMS</b> - Select mushrooms filled with blue crab stuffing, baked with roasted garlic and wine, topped with mozzarella and cheddar.....	\$12.99
<b>JUMBO SHRIMP COCKTAIL</b> - Can also be served blackened or fried (add \$1.00).....	\$10.99
<b>*OYSTER COCKTAIL</b> - Can be served raw, fried or Cajun style..	\$14.99
<b>KIELBASA SAUSAGE</b> - Crispy fried with spicy mustard .....	\$7.99
<b>CRAB CAKE</b> - Sauteed with lemon and butter, served with hollandaise sauce and asparagus spears .....	\$13.99
<b>SAMPLER PLATTER</b> - Chicken tenders, onion rings, Buffalo shrimp, and cheese stix served with marinara sauce and ranch .....	\$16.99
<b>BUFFALO SHRIMP</b> - Fried shrimp doused with Texas Pete and served with celery sticks and ranch dressing.....	\$12.99

## SOUPS & SALADS

**SEAFOOD CHOWDER** - (Award winning) homemade New England-style clam chowder with shrimp and scallops and a hint of bacon.  
Cup .....

**CAESAR SALAD** - A large portion of Romaine tossed with our Caesar dressing and garlic croutons. ....

**CHEF SALAD** - Made with the chefs choice of the freshest vegetables and cheese .....

**HOUSE SALAD** - Made with garden vegetables.....  
Dressings: Blue Cheese, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Thousand Island, Cucumber Wasabi, Caesar  
Extra bread, upon request.....



## PASTA CREATIONS

EACH SERVED WITH PASTA OF THE DAY  
AND HOUSE SALAD

<b>CHICKEN AND BROCCOLI</b> - Grilled chicken breast and broccoli tossed in an Alfredo sauce with fresh pasta.....	\$21.99
<b>SEAFOOD ALFREDO OR MARINARA OR SCAMPI</b> - Shrimp and scallops tossed with pasta and your choice of sauce.....	\$23.99
<b>STEAK &amp; SHRIMP STROGANOFF</b> - Blackened angus beef tips, shrimp and jumbo mushrooms served in a rich and spicy sauce with fresh pasta.....	\$23.99
<b>VEGETARIAN PRIMAVERA</b> - Fresh vegetables sauted in your choice of sauce. Choose from scampi, alfredo, or marinara .....	\$17.99

## SEAFOOD SPECIALTIES

**FROGMORE STEW** - Jumbo shrimp, sausage, corn and new potatoes steamed in a spicy low country seafood stock with crawfish garnish. Served with cole slaw.....

**SWEET & SOUR SHRIMP** - Medium size shrimp fried and then tossed with pineapple and sweet and sour sauce. Served with a fresh vegetable medley and choice of starch. ....

**BLACKENED SHRIMP** - Seared with cajun spices served with new potatoes, corn on the cob and cole slaw.....

**BLUE WATER STEAM POT** - Shrimp, oysters, clams, snow crab legs, mussels, crawfish, sausage, new potatoes and corn on the cob - all steamed with Old Bay and herbs -  
Please No Substitutions

## FROM THE GRILL

SERVED WITH HOUSE SALAD, VEGETABLES AND CHOICE OF NEW POTATOES, FRENCH FRIES OR STONE GROUND GRITS.

**JUMBO SHRIMP** - Grilled to perfection and served on honey grilled pineapple.....

**FRESH CATCH OSCAR** - Grilled fresh catch topped with lump crabmeat, asparagus and hollandaise sauce .....

**\*YELLOWFIN TUNA** - Grilled, blackened or broiled medium rare, medium or medium well.....

**FRESH CATCH** - Caught locally and brought in daily served grilled, blackened, broiled or fried .....

**\*RIBEYE STEAK** - 16 oz Angus beef hand-trimmed prepared grilled or blackened .....

**\*N.Y. STRIP** - 16 oz Hand-trimmed prepared grilled or blackened .....

**\*REEF AND BEEF** - Crab legs or grilled shrimp with your choice of N.Y. Strip or Ribeye. ....

18% GRATUITY MAY BE ADDED TO SEPARATE CHECKS  
OR PARTIES OF 5 OR MORE.  
ADD \$4.00 FOR A SHARED ENTREE

## SEAFOOD PLATTERS

PREPARED FRIED AND SERVED WITH COLESLAW, CORN ON THE COB  
AND YOUR CHOICE OF FRENCH FRIES,  
NEW POTATOES OR STONE GROUND GRITS.

CHOICES ARE FLOUNDER, SHRIMP,  
DEVILED CRAB OR CLAM STRIPS.

SCALLOPS OR OYSTERS AVAILABLE AT MARKET PRICE.

<b>CHOICE OF 1</b> .....	\$15.99
<b>CHOICE OF 2</b> .....	\$17.99
<b>CHOICE OF 3</b> .....	\$19.99
<b>JUMBO ALL</b> .....	\$21.99

ADD \$1.00 TO BROIL  
ADD \$2.00 TO MIX FRIED AND BROILED



## CHILDS MENU

12 AND UNDER

<b>SHRIMP OR FLOUNDER</b> .....	\$10.99
served with french fries & corn on the cob	
<b>CLAM STRIPS OR CHICKEN TENDERS</b> .....	\$9.99
served with french fries & corn on the cob	
<b>PASTA</b> tossed with marinara or alfredo.....	\$6.99
<b>HAMBURGER</b> .....	\$7.99
served with french fries	
add cheese .....	\$1.00
<b>HOT DOG</b> .....	\$5.99
served with french fries	

ASK YOUR SERVER TO SEE OUR DESSERT TRAY