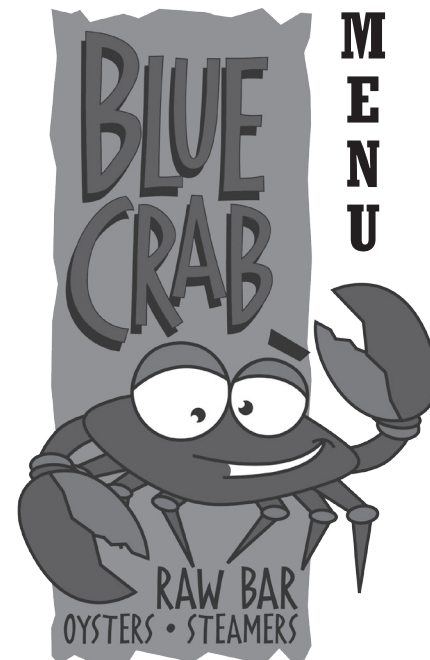


# APPETIZERS AND SNACKS

<b>Bangin' Shrimp</b> Tossed in sweet chili aioli	<b>7.9</b>	<b>Fried Green Tomatoes</b> Low country style with remoulade sauce	<b>5.9</b>
<b>Calamari</b> Flash fried served with bangin' sauce	<b>7.5</b>	<b>Oysters Rockefeller</b> Baked with creamy spinach, monterey jack topped with parmesan bread crumbs	<b>9.5</b>
<b>Fried Grouper Bites</b> With house made remoulade sauce	<b>8.5</b>	<b>Crab Flatbread Pizza</b> Garlic butter, fresh herbs, tomato, grilled onions and monterey jack cheese	<b>9.9</b>
<b>Crab Cake</b> Served with honey tabasco tarter sauce	<b>7.5</b>	<b>Bag of Mussels</b> Choice of lemon garlic, classic bay seasoning or spicy	<b>8.9</b>
<b>Chicken Wings</b> Teriyaki, Buffalo, BBQ, or Sweet Chili glazed	<b>7.9</b>		
<b>Onions Rings</b> Served with sweet chili aioli sauce	<b>4.9</b>		
<b>Blue Crab Dip</b> House made with lump and claw crab served hot with crispy tortilla strips	<b>8.5</b>		

SEE OUR RAW BAR MENU FOR TODAY'S FRESH SELECTIONS!



## SOUP AND SALAD

Dressings- Ranch, Bleu Cheese, Raspberry Walnut Vinaigrette, 1000 Island, Wasabi Cucumber, Honey Mustard, Parmesan Peppercorn, Oriental Sesame

<b>She Crab Soup</b> 5 cup/7 bowl	<b>Caesar Salad</b> Tangy dressing, parmesan cheese and garlic croutons Add Seared Tuna 5.9 Add Grilled Shrimp 4.9 Add Grilled Chicken 3.9	<b>5.9</b>	<b>House Salad</b> Fresh greens, cucumbers, tomato, bacon chopped egg Add Seared Tuna 5.9 Add Grilled Shrimp 4.9 Add Grilled Chicken 3.9	<b>5.9</b>
<b>Manhattan Clam Chowder</b> 4 cup/6 bowl				
<b>Blue Cobb Salad</b> Grilled Chicken, tomato, bacon, egg, strawberries, and Bleu cheese crumbles		<b>8.9</b>		

## LOW COUNTRY BOILER POTS

Shrimp, Mussels, Clams, Oysters, Crab Legs, Corn on the Cob, Sausage, Red Potatoes, and classic Bay Seasoning

Single 22.9

Double 39.9

## SANDWICHES

Served with lettuce, tomato, red onion, your choice of two sides and a pickle spear

<b>Fried Creek Shrimp Po Boy</b>	<b>8.9</b>	<b>Crab Cake Sandwich</b>	<b>10.9</b>	<b>Pawley's Island Burger</b>	<b>9.9</b>
<b>Fried Oyster Po Boy</b>	<b>9.9</b>	<b>Soft Shell Crab</b>	<b>10.9</b>	Topped with cheddar cheese, crisp onion rings and BBQ sauce	

## BLUE CRAB SPECIALTIES (Add Side Salad \$2.95)

<b>Fresh Catch</b> <u>Grouper</u> 17.9 <u>Mahi-Mahi</u> 17.9 <u>Tuna</u> 16.9	<b>Parmesan Grouper</b> Cracker crusted, topped with crab meat, tomatoes, basil and garlic with your choice of two sides	<b>18.9</b>	<b>Mango Ginger Tuna</b> Spice rubbed and seared over black beans and rice, with cilantro aioli	<b>16.9</b>
Blackened, fried or grilled and your choice of two sides	<b>Soft Shell Crab Platter</b> Fried and served with remoulade sauce and your choice of two sides	<b>17.9</b>	<b>Crab Cake Dinner</b> Served with honey tabasco tartar sauce, and your choice of two sides	<b>17.9</b>
<b>Fried Seafood Platters</b> Choice of two sides and hushpuppies	<b>Blackened Fish Tacos</b> Three blackened flounder tacos with cilantro aioli, pico de gallo, crisp lettuce with a side of black beans and rice	<b>10.9</b>	<b>Shrimp and Grits</b> Tender shrimp, smoked sausage, garlic cream sauce, over stone ground grits	<b>15.9</b>
<b>-Creek Shrimp Platter</b> 13.5 <b>-Oyster Platter</b> 15.9 <b>-Flounder Platter</b> 15.9 <b>-Captains Platter (All the Above)</b> 22.5	<b>Bangin' Shrimp Tacos</b> Three spicy tacos with pico de gallo, crisp lettuce with a side of black beans and rice	<b>12.9</b>	<b>Pawleys Carpet Bagger</b> 8oz Grilled Sirloin, fried oysters and remoulade sauce, and your choice of two sides	<b>17.9</b>
			<b>Fish and Grits</b> Blackened or seared catch over stone ground grits topped with stewed tomatoes	<b>14.9</b>

## SIDES

**French Fries, Sweet Potato Fries, Tater Tots, Onion Rings, Carolina Slaw, Corn on the Cob, Fried Okra, Vegetable of the Day 2.9**

Consumer Advisory: consuming raw or undercooked meats and seafood may increase your risk of food borne illness.