

Appetizers

Crab Stew ~ Cup 3.95, Bowl 4.95
Homemade from an old Savannah recipe. Rich but delicate.

Seafood Gumbo ~ Cup 3.95, Bowl 4.95
Homemade in the New Orleans tradition.

*Shrimp Cocktail ~ 8.95
Georgia wild shrimp from local waters, Fried or Boiled

*Fried Oyster Cocktail ~ 8.95
Served Fried with a light Frederica-style breading.

*Crab Cake ~ 7.95
Delicately pan sautéed.

Fried Mushrooms ~ 4.95
Crispy fried mushrooms served with a side of Ranch Dressing.

Onion Rings ~ 3.95
Served Fried with a light Frederica-style breading.

Salads

All dinner salads served with your favorite dressing and a bread stick.

*Shrimp ~ 12.95
Georgia wild shrimp from local waters, Boiled or Fried, served on a bed of mixed greens

Chicken ~ 11.95
Tender chunks of chicken, Grilled or Fried, served on bed of mixed greens

Dinner Salad, Bed of mixed greens ~ 7.95

Salad Dressings

Balsamic Vinegar, Blue Cheese, Honey Mustard, Italian, Oil & Vinegar,
Paris, Ranch, Sausalito, Thousand Island

Pasta

Pasta dishes are served with a choice of angel hair or linguini pasta, Alfredo or Marinara sauce, and served with sautéed mushrooms, peppers, and garlic. The pasta dishes are served with a bread stick and your choice of House Salad or Cole Slaw.

*Shrimp ~ 16.95

Pasta and Sauce ~ 9.95

*Scallops ~ 16.95

Pasta & Sauce with Veggies ~ 10.95

*Shrimp & Scallops Combination ~ 17.95

Chicken ~ 13.95

Side Dishes

All dinner entrees are served with any two of the side dishes below.

Cole Slaw ~ 1.50 Cheese Grits ~ 1.50

House Salad ~ 2.95 Vegetable of the Day ~ 1.50

Baked Potato ~ 1.95 French Fried Potatoes ~ 1.95

Children's Favorites

For Younger Appetites! Served with your choice of side dish.

*Hamburger ~ 7.95

Chicken Fingers ~ 7.95

*Shrimp Platter ~ 12.95

*Fish of the Day ~ 12.95

Pasta & Sauce ~ 6.95

*Grilled Chicken Breast ~ 7.95

*ADVISORY: The consumption of raw or undercooked foods such as meat, fish, and shellfish which may contain harmful bacteria may cause serious illness or death.

Seafood

All dinner entrees are served with any two of the side dishes.

*Shrimp Platter ~ 17.95
Georgia wild shrimp from local waters and a house favorite, Served broiled or fried.

*Garlic Shrimp ~ 17.95
Sautéed in garlic butter and white wine.

*Oyster Platter ~ 18.95
Only the finest selects with a light Frederica-style breading.

*Scallop Platter ~ 18.95
Succulent and very popular.

*Combination Platter ~ 19.95
Your choice of any two of the above.

*Seafood Platter ~ 21.95
Hearty serving of shrimp scallops, oysters, and fish, Served fried or broiled.

*Fish of the Day ~ Market
Another house favorite.

Alaskan King Crab Legs ~ Market

*Surf and Turf ~ Market
Alaskan king crab and Filet.

Crab Cakes ~ 16.95
Delicately pan sautéed.

Steaks and Chicken

All dinner entrees are served with any two of the side dishes.

*New York Strip ~ 25.95
14 oz Aged Midwestern beef cooked over an open flame.

*Rib Eye ~ 24.95
14 oz Aged Midwestern beef cooked over an open flame.

*Filet ~ 25.95
8 oz Aged Midwestern beef cooked over an open flame.

*Petit Filet ~ 23.95
6 oz Aged Midwestern beef cooked over an open flame.

*Steak and Shrimp ~ 26.95
Combination of 6 oz filet and shrimp.

*Frederica Burger ~ 9.95
8 oz Aged Midwestern beef cooked over an open flame.

Grilled Chicken Breasts ~ 14.95
Marinated in pineapple and teriyaki sauce.

Sautéed Mushrooms ~ 2.50

Desserts

Lime pie ~ 3.95
A favorite homemade recipe.

Chocolate Peanut Butter Pie ~ 3.95
A favorite homemade recipe.

Cheesecake ~ 6.95
New York Style.

Georgia Pecan Pie ~ 4.50, with ice cream 4.75
The South's favorite.

Frederica Brownie ~ 5.95
Brownie topped with ice cream, chocolate syrup, and whipped cream.

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