



## APPETIZERS

### Calamari Fritti

Crispy Squid Tubes and Tails Served with Spicy Marinara Sauce for Dipping 8.99

### Lump Crab Cake

Pan Seared Lump Crab Cake with Cajun Rémolade, Lemon and Wakame Seaweed Garnish 11.99

### Blackened Chicken Nachos

Diced Chicken Breast over Tortilla Chips, Topped with Queso Fresco, Jalapeños, Chipotle Sour Cream and Black Bean-Roasted Corn Salsa 8.99

## SOUP 'N SALAD STARTER

### Crab Bisque

Traditional Creamy Style Bisque with Aged Sherry and Lump Crab Finish 5.99

### Caesar

Crispy Romaine, Parmesan and Croutons 5.99 | large 7.99

### Garden Salad

Chopped Romaine, Grape Tomatoes, Cucumbers and Garlic Croutons 4.99 | large 6.99

### Embellish Your Salad

Enjoy a Large Caesar or Garden Salad with any of the following:

Grilled or Fried Shrimp 7.99 | Grilled Salmon 7.99

Grilled Chicken 4.99 | Seared Crab Cake 8.99

*Salad Dressings: Balsamic Vinaigrette, Blue Cheese, Cucumber-Wasabi, Dijon Marmalade, House-Made Ranch, Sundried Tomato Vinaigrette, Thousand Island*

## SALAD ENTRÉES

### Dijon Crusted Salmon

Fresh Spinach Salad Dressed with Balsamic Vinaigrette and Topped with Blue Cheese Crumbles, Applewood Smoked Bacon and Red Grapes 14.99

### Blackened Mahi-Mahi

Crispy Hearts of Romaine Dressed with Creamy Cucumber-Wasabi Dressing and Topped with Grape Tomatoes, Cucumbers and Fresh Pineapple Salsa 15.99

### Grilled Shrimp Caprese Salad

Cilantro-Lime Grilled Shrimp with Hearts of Romaine, Grape Tomatoes and Fresh Mozzarella Cubes Tossed with Basil Pesto 15.99

### Grilled or Fried Chicken Salad

Grilled or Fried Chicken Served over Hearts of Romaine Tossed in House-Made Ranch Dressing with Black Bean and Roasted Corn Salsa 10.99

## OFF THE GRILL

### The Quarterdeck Burger

Flame-Grilled Beef Burger Served on a Toasted Potato Roll with Lettuce, Tomato, and Onion 9.99

*Add American, Cheddar, Swiss, or Pepper Jack .99*

*Add Applewood Smoked Bacon 1.99*

### Lowcountry Surf & Turf

Flame-Grilled Beef Burger Topped with Crispy Fried Oysters Served on a Toasted Potato Roll with American Cheese, Shredded Lettuce, Tomato, Ketchup, Tabasco Mayonnaise 13.99

### The Big Chick

1/2-lb Grilled Breast of Chicken Served on a Toasted Potato Roll with Cheddar & Swiss Cheese, Applewood Smoked Bacon, BBQ Sauce, Lettuce, Tomato and Onion 10.99

## HOUSE SPECIALTIES

### Seared Salmon Burger

Fresh House-Made Atlantic Salmon Burger with Dijon Mustard, Capers, Red Onion and Lemon Juice Seared and Served on a Toasted Brioche Roll with Spinach and Tomato, Finished with Dill Mayonnaise 12.99

### Mighty Meaty Portabella

Marinated Portabella Cap Grilled and Served on a Toasted Brioche Roll with Spinach, Grilled Red Onion, Beefy Tomato and Roasted Red Pepper Coulis 10.99

### Blackened Fish of the Day Wrap

Our Fresh Fish of the Day Blackened and Served in a Warm Flour Tortilla with Lettuce, Black Bean-Roasted Corn Salsa, Queso Fresco and Chipotle Sour Cream, Served with Yellow Corn Tortilla Chips, Salsa Verde and Queso 12.99

### Quarterdeck's Fried Bologna Sandwich

Thick Cut Pan-Fried Bologna Steak on a Toasted Potato Roll with Shredded Romaine, Sliced Tomato, Grilled Red Onion, and Tabasco Mayonnaise, Served with Crispy Onion Rings, French Fries and a Pickle Spear 10.99

### Crab Cake Sandwich

Pan-seared lump crab cake served on a toasted potato roll with lettuce, tomato, onion, pickle spear and Sea Pines Kettle Chips 12.99

*Sandwiches Served with Sea Pines Kettle Chips Unless Otherwise Noted. Substitute French Fries or Onion Rings \$1.59. Substitute Cole Slaw, Fresh Fruit, Garden or Caesar Salad \$1.99.*



## WINES BY THE GLASS

### White

|                                                          |       |
|----------------------------------------------------------|-------|
| Beringer Chardonnay, California                          | 7.00  |
| Falling Star Chardonnay, Cuyo, Argentina                 | 6.00  |
| Greg Norman Estate Chardonnay, Eden Valley, AU           | 9.00  |
| Kendall Jackson Vintner's Reserve Chardonnay, California | 10.00 |
| Al Verdi Pinot Grigio, Veneto, Italy                     | 8.50  |
| Mezzacorona Pinot Grigio, Alto Adige, Italy              | 7.00  |
| Gabbiano Pinot Grigio, Veneto, Italy                     | 10.00 |
| Beringer Sauvignon Blanc, California                     | 7.00  |
| Falling Star Sauvignon Blanc, Cuyo, Argentina            | 6.00  |
| Seaglass Sauvignon Blanc, Santa Barbara                  | 8.00  |
| Dr. L Riesling, Mosel Germany                            | 9.00  |
| St. Hallett Poacher's Blend, Barossa Valley, Australia   | 8.00  |
| Segura Viudas Brut Cava, Segura Viudas, Spain            | 6.00  |
| Gazela Vinho Verde, Portugal                             | 7.00  |
| Beringer White Zinfandel, California                     | 7.00  |

### Red

|                                                    |       |
|----------------------------------------------------|-------|
| Jargon Pinot Noir, California                      | 8.00  |
| Heron Pinot Noir, California                       | 9.00  |
| Dynamite Cabernet Sauvignon, Red Hills Lake County | 9.00  |
| Beringer Cabernet Sauvignon, California            | 7.00  |
| Falling Star Cabernet Sauvignon, Cuyo, Argentina   | 6.00  |
| 337 Cabernet Sauvignon, California                 | 10.00 |
| Boxhead Shiraz, Barossa Australia                  | 8.00  |
| Beringer Merlot, California                        | 7.00  |

## COCKTAILS

|                                                                                                                |       |
|----------------------------------------------------------------------------------------------------------------|-------|
| <b>Classic Margarita</b> El Jimador Tequila, Triple Sec, Orange and Lime Juices                                | 8.95  |
| <b>Lighthouse Margarita</b> Hornitos Plata Tequila, Triple Sec, Orange and Lime Juices                         | 9.95  |
| <b>Top Shelf Margarita</b> Patron Silver Tequila, O3 Liqueur, Orange and Lime Juices                           | 11.95 |
| <b>Pineapple Rita</b> El Jimador Tequila, Pineapple, Orange and Lime Juices                                    | 9.95  |
| <b>Harbourside Punch</b> Jeremiah Weed Sweet Tea Vodka, Cruzan 9 Spiced Rum, Pineapple, Orange and Lime Juices | 8.50  |
| <b>Tea Party</b> Jeremiah Weed Sweet Tea Vodka, Iced Tea, Peach Schnapps                                       | 8.50  |
| <b>Fruit Fly Tea</b> Jeremiah Weed Sweet Tea Vodka, Pineapple, Orange and Lime Juices                          | 8.95  |
| <b>Frozen Georgia Peach</b> White Rum Blended with Peach & Raspberry Flavors                                   | 8.95  |
| <b>Frozen Island Breeze</b> Bacardi Coconut Rum Blended with Strawberry & Banana Flavors                       | 8.95  |
| <b>Frozen Island Colada</b> Cruzan 9 Spiced Rum, Coconut & Pineapple Flavors                                   | 8.95  |
| <b>Dragon Bite</b> Bacardi Dragon Berry Rum, Pineapple Juice, Peach Schnapps and a Splash of Soda              | 8.95  |
| <b>Caramel Delight</b> Bacardi Gold, Tuaca & Amaretto Liqueur                                                  | 9.95  |
| <b>Grey Goose Back Nine</b> Grey Goose Citron, Sweet Tea & Lemonade                                            | 10.95 |
| <b>The Classic Martini</b> Grey Goose, Wisp of Vermouth, Shaken, Olive or Twist                                | 10.95 |
| <b>Goosemopolitan</b> Grey Goose L'Orange, Triple Sec, Splash of Cranberry, Lime                               | 10.95 |
| <b>Goose Cooler</b> Grey Goose La Poire, Ginger Ale, Lime, Cherry Juice                                        | 10.95 |

## BEER SELECTIONS

### Domestic 3.99

- Bud Light
- Budweiser
- Coors Light
- Michelob Ultra
- Miller Lite
- Yuengling Lager

### Premium 4.99

- Amstel Light
- Blue Moon
- Corona
- Corona Light
- Guinness
- Heineken
- Newcastle Brown Ale
- Samuel Adams Lager
- Stella Artois
- Thomas Creek Amber
- Thomas Creek IPA
- Thomas Creek Pilsner