



Appetizers

CRAB CAKE 9.59

Lightly seasoned lump crab & house-made remoulade

SNOW CRAB CLAWS 11.79

Sautéed cracked jumbo claws & button mushrooms in herbed butter with grilled ciabatta

CALAMARI 7.99

Crispy & golden with spicy marinara

COCONUT CHICKEN 6.99

With Dijon marmalade

CHILLED, HALFSHELL OYSTERS

With cocktail sauce, horse radish & lemons 6.99 half dozen 12.99 dozen

BAJA SHRIMP COCKTAIL 9.29

Jumbo shrimp in a tomato-base salsa with avocado and cilantro

Soup & Salads

TOPSIDE CRAB BISQUE 4.99

Lump crab & laced with aged sherry

CAESAR 3.79

Romaine hearts, caesar dressing, parmesan & house-made focaccia croutons

GARDEN SALAD 3.59

Crisp romaine, seasonal veggies, house-made focaccia croutons & choice of dressing

ICEBERG WEDGE 3.99

Wedge of iceberg lettuce, bleu cheese crumbles, sliced cherry tomatoes, applewood smoked bacon, ranch dressing

Pasta & Vegetarian

CHICKEN & BLEU 16.99

Grilled chicken, forest mushrooms & a rich bleu cheese sauce tossed with broad noodles & finished with smoked bacon

VEGGIE 15.99

Orecchiette with broccoli, tomatoes, kalamata olives, mushrooms & olive oil... shaved grana finish

Shrimp Features

SHRIMP & GRITS 21.99

Jumbo shrimp sautéed with sweet peppers, onions & andouille in a Lowcountry gravy over stone ground cheddar grits

CRAB STUFFED, BACON WRAPPED SHRIMP 24.99

Warm pineapple salsa, mashed potatoes & fresh vegetable

GOLDEN FRIED SHRIMP 19.99

Lightly breaded & crisply fried with French fries & coleslaw

GRILLED SHRIMP 19.99

Marinated in olive oil, rosemary & garlic, served over orzo with spinach, shiitakes & parmesan

Sea Fare

FLOUNDER & CRAB 24.99

Baked, crab-stuffed flounder with spicy crab cream, mashed potatoes or red rice & fresh vegetable

TUSCAN SALMON 22.95

Grilled salmon over orzo with spinach, shiitakes and parmesan, topped with orange-thyme glazed shrimp

SESAME SEARED TUNA 25.99

Sesame crusted sashimi-grade tuna over wasabi-scented rice, snow pea, sweet pepper and shitake hash, ponzu sauce

HARBOUR TOWN MARINERS PLATTER 24.79

Crispy fried flounder, shrimp, scallops, and oysters served with French fries and appropriate accompaniments

Land Fare

GRILLED FILET OF BEEF TENDERLOIN 28.99

8 ounce...served with mashed redskins & fresh vegetable

GRILLED NY STRIP 23.79

10 ounce...served with mashed redskins & fresh vegetable

"DEVILLED" CHICKEN 17.99

Dijon & potato crusted, pan-roasted breast with basil pesto, mashed redskins, red rice or fries & fresh vegetable

Fresh Fish Market

All preparations served with mashed potatoes or Lowcountry red rice & vegetable medley

Choose One Item

FLORIDA FLOUNDER 17.29 GULF GROUPER 19.00
COASTAL MAHI MAHI 19.00 ATLANTIC SALMON 18.29

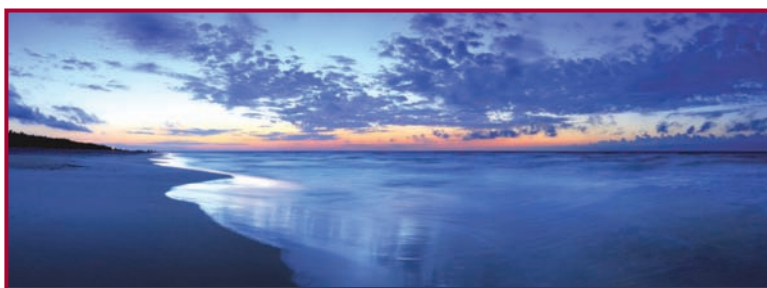
— SELECTED FRESH FISH OF THE DAY —

Select Preparation Style

Grilled • Blackened • Fried • Pan Seared

Select Sauce

Pineapple Salsa Thai Chili Sauce
Herb Butter Sundried Tomato Basil Jus
Spicy Lump Crab Cream Ancho-Honey Glaze



Sweet Endings

KEY LIME PIE 5.79

Graham crust with Chantilly cream & raspberry sauce

CHOCOLATE "LAVA" TORTE 6.79

Warm with melting chocolate Ganache & raspberry center

BABY CARROT CAKE 5.99

Cream cheese center & icing

BOURBON PECAN PIE 6.59

Southern pecan pie with Chantilly Cream