

Starters

French Fry Basket \$5

Fried Onion Petal \$8.50

spicy aioli dipping sauce

Fried Pickles \$9.95

served with ranch dipping sauce

Fried Shrimp \$15.50

entree sized • served with tartar or cocktail sauce

Entrees

The Burger

hand-crafted burger • lettuce, tomato and American cheese •
pickles • house sauce • served on a split top brioche roll

standard \$13.95 | double \$16.50

+ bacon • sauteed onion • mushrooms \$1 each

Fried Tenders Basket \$10.95

four tenders • french fries • choice of ranch,
honey mustard or blue cheese dipping sauce

Buck's Jerk Fish Sandwich \$15.95

mahi-mahi tossed in our authentic jerk seasoning •
lettuce and tomato • lemon-basil aioli

Seaside Tuna Salad \$17.95

mixed greens • seared tuna • red bell pepper • cilantro •
radish • scallions • crispy noodles • sesame ginger dressing

Mango Jerk Chicken Salad \$15.95

mixed greens • diced mango • red onion • marinated cherry tomato •
toasted sunflower seeds • lime vinaigrette

Snow Crab Legs MP

one pound steamed to perfection

Peel-and-Eat Shrimp

half pound \$16.50 | pound \$29.50

fresh local shrimp with house seasoning

Chilled Peel-and-Eat Shrimp

half pound \$16.50 | pound \$29.50

fresh local shrimp • served with cocktail sauce

The Sea Pines Resort makes every effort to accommodate guests with
food allergies or dietary restrictions. Please inform your server of any special dietary needs.

Brews

16-ounce Drafts

Wicked Weed Coastal Love \$10.50

Kona big wave \$8.50

Bell's Two Hearted Ale \$9

LandShark \$8

 Lincoln & South Pilsner \$9.50

 Lighthouse Blonde \$9

New Belgium Juicy Haze IPA \$10

Golden Road Mango Cart \$8.50

Michelob ULTRA \$7

 Southern Barrel Calibogue \$10

Cans

Angry Orchard Cider \$6.50

Bud Light \$5.50

Budweiser \$5.50

Coors Light \$5.50

Corona Extra \$6.50

Goose Island IPA \$6.50

Guinness Pub Draught \$8

Heineken \$6

Michelob Ultra Zero \$7

Michelob ULTRA \$6

Miller Lite \$5.50

Modelo Especial \$6.50

SweetWater 420 16-ounce \$8.50

Stella Artois \$7

Truly Spiked & Sparkling \$7

 Twisted Tea Half & Half \$7

Wicked Weed Burst Session Sour \$7.75

Palmetto huger street \$7.75

Yuengling \$5.50



Frozen Tropical Cocktails

\$13.50/\$8 Non-Alcoholic

Piña Coladas, Daiquiris or Margaritas

Parrot Bay White Rum or Camarena Silver Tequila blended with strawberry • banana • mango • peach • raspberry and lime flavors

Frozen Dragon Berry Lemonade

BACARDÍ Dragon Berry Rum blended with strawberry daiquiri mix and lemonade

Banana Bonanza

Parrot Bay Spiced Rum blended with banana and strawberry daiquiri mixes

Grown-Up Smurf

BACARDÍ Limon Rum blended with piña colada daiquiri mix • Blue Curacao • lime juice

Lava Flow

piña colada daiquiri • strawberry daiquiri • Parrot Bay White Rum

Add a \$5 Floater

Grand Marnier, Parrot bay coconut, Parrot bay white rum, Camarena silver or Bali Hai Tiki Rum

Wines

Gallo

pinot grigio, chardonnay or merlot \$8

Black Oak

chardonnay, pinot grigio, pinot noir, or cabernet sauvignon, merlot, white zinfandel \$11.75

The Sea Pines Resort Blue Crab red blend \$12 glass | \$46 bottle
chardonnay \$12 glass | \$46 bottle

Signature Cocktails

Wildberry Lemonade \$11

BACARDÍ Dragon Berry Rum and lemonade

Ocean Breeze \$11

BACARDÍ Rock Coconut Rum • pineapple and cranberry juices

John Daly \$11

Deep Eddy Sweat Tea Vodka and lemonade

Island Fever \$11.50

RumHaven Caribbean Rum • banana puree • fruit juices and grenadine

Harbourside Bloody Mary \$13

Wheatley Vodka blended with local Bloody Point Mixing Co. bloody Mary mix

Dark and Stormy \$12

Gosling's Dark Rum mixed with Gosling's Ginger Beer

Margaritas

Classic Margarita \$12

Camarena Silver Tequila • triple sec • sweet and sour • lime • served with a salted rim

Golden Pineapple Margarita \$13

Lunazul Blanco Tequila • triple sec • pineapple • lime • served with a salted rim

Lighthouse Margarita \$14

Cazadores Tequila • triple sec • sweet and sour • lime • served with a salted rim

Top Shelf Margarita \$15.50

Patron Silver Tequila • Grand Marnier floater • sweet and sour • lime • served with a salted rim

HT Painkiller \$15.50

Pusser's Rum • pineapple juice • cream of coconut • orange juice • freshly grated nutmeg

Shipwreck Mai Tai \$12

BACARDÍ Black Rum • white rum • pineapple and orange juices

Jamaican Me Crazy \$11.50

BACARDÍ Black Rum • pineapple and orange juices

Harbourside Punch \$12

Parrot Bay White Rum •

Deep Eddy Sweat Tea Vodka • pineapple and orange juices

Skinny Colada \$11.50

BACARDÍ Coconut Rum with pineapple juice and soda water

Sunset Mule \$13.50

Twelve 33 Carolina Peach Vodka • Gosling's ginger beer • fresh lime

Bourbon mule \$13.50

Larceny Bourbon • ginger beer • fresh lime

Seltzers & RTDs

NÜTRL Vodka Seltzer \$11

Cutwater Canned Cocktails \$12

High Noon Vodka Seltzer \$11

Sun Cruiser - \$12

Classic Iced Tea Vodka

