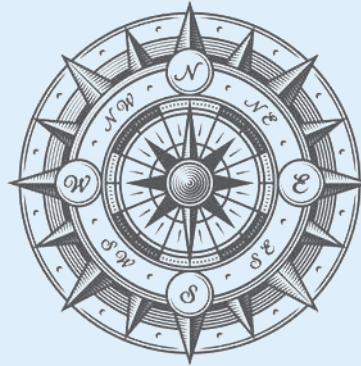


Specialty Cocktails

- SKINNY PALOMA** 8
LUNAZUL BLANCO TEQUILA, BLOOD ORANGE
SIMPLE SYRUP, RUBY RED GRAPEFRUIT JUICE,
AND A SPLASH OF SODA WATER
- THUNDERSTAR MARGARITA** 10
LUNAZUL BLANCO TEQUILA, LIME JUICE, TRIPLE SEC
WITH GRAND MARNIER FLOATED ON TOP AND
A SPLASH OF ORANGE JUICE
- TIPSY TEA** 8
FIREFLY SWEET TEA VODKA AND LEMONADE
SERVED SOUTHERN STYLE ON THE ROCKS
- BOON HALL SANGRIA** 8
WHITE PEACH SANGRIA MADE WITH PEACH NECTAR,
WHITE WINE, SIMPLE SYRUP AND
SPARKLING LEMON-LIME SODA
- ABACO BREEZE** 9
TOPPER'S COCONUT RHUM, DON Q CRISTAL RUM,
PINEAPPLE JUICE, ORANGE JUICE AND A SPLASH OF
GRENADINE WITH GOSLINGS RUM FLOATING ON TOP
- GRAPEFRUIT CRUSH** 8
DEEP EDDY'S RUBY RED VODKA, A SPLASH OF SIMPLE SYRUP
RUBY RED GRAPEFRUIT JUICE AND SODA WATER
- SHEM CREEK SUNSET** 8
SVEDKA CLEMENTINE VODKA, SVEDKA VANILLA VODKA,
PINEAPPLE JUICE AND ORANGE JUICE SERVED IN
A CHILLED MARTINI GLASS WITH A GRENADINE SUNSET
- DARK N' STORMY** 8
BLACK RUM, LIME JUICE AND AROMATIC BITTERS
TOPPED WITH GOSLINGS GINGER BEER

32° 47' 33 7" N 79° 52' 55 12" W



Happy Hour Specials

MONDAY - FRIDAY 4PM - 7PM*

\$2.75 WELL LIQUORS

SVEDKA VODKA	BENCHMARK BOURBON
LUNAZUL BLANCO TEQUILA	CANADIAN HUNTER BLENDED WHISKEY
DON Q RUM	INVERHOUSE SCOTCH
MILES GIN	

\$4.00 GLASS OF WINE

VISTA POINT MERLOT OR PINOT GRIGIO

\$1.75 DOMESTIC BEERS

*ONLY AVAILABLE IN OUR BAR AREA AND CABANA

Beer List

LOCALS	IMPORTS
BOLD ROCK CAROLINA APPLE CIDER	AMSTEL LIGHT
CATAWBA WHITE ZOMBIE	CORONA
COAST BREWING CO 32/50 KOLSCH	CORONA LIGHT
COOPER RIVER GOLDEN ALE	DOS EQUIS AMBER
ISLAND COASTAL LAGER	HEINEKEN
PALMETTO MANGO IPA	MAISEL'S WEISSE
PALMETTO HUGER STREET IPA	MURPHY'S IRISH STOUT
WESTBROOK WHITE THAI	STELLA ARTOIS
	DOMESTICS
	BUDWEISER
	BUD LIGHT
	BUD LIGHT LIME
	COORS LIGHT
	MICHELOB ULTRA
	MILLER LITE
	PABST BLUE RIBBON
	YUENGLING
	NON-ALCOHOLIC
	HAAKE - BECK

PREMIUM DOMESTIC & CRAFT BEERS

ALLAGASH WHITE

BLUE MOON

FAT TIRE

LAGUNITAS IPA

SAM ADAMS

SAM ADAMS SEASONAL

STONE IPA

TRULY

HICKORY SMOKED CHICKEN WINGS*	10
9 DRY RUBBED AND HOUSE SMOKED WINGS SERVED WITH A SIDE OF CHIPOTLE RANCH AND CELERY	
MAC N' CHEESE BITES	9
CREAMY CHEDDAR CHEESE MIXED WITH MACARONI AND TOSSED IN PANKO CRUSTING THEN LIGHTLY FRIED AND SERVED WITH CAJUN AIOLI	
PEEL & EAT SHRIMP*	13
HALF POUND OF FRESH LOCAL SHRIMP SERVED WITH HOMEMADE COCKTAIL SAUCE	
MANGO CRAB STACK*	13
LUMP MARYLAND BLUE CRAB TOSSED IN CREAMY BAY SEASONINGS OVER FRESH LIME AVOCADO THEN FINISHED WITH MANGO SALSA	
FLASH FRIED CALAMARI	12
LIGHTLY BATTERED AND SERVED WITH FRIED SQUASH, AND A CURRY REMOULADE	
GULF OYSTERS ON THE HALF SHELL*	MARKET PRICE
SPECIALTY MARKET WHEN AVAILABLE	
MAINE LOBSTER ROLL*	22
COLD WATER LOBSTER WITH MAYO, MINCED CELERY AND FLORIDA BAY SEASONING, ON A TOAST SPLIT TOP BUTTERED ROLL SERVED WITH FLORIDA BAY POTATO CHIPS	

PORK SLIDERS	12
SLOW SMOKED PORK SHREDDED AND TOSSED IN CAROLINA GOLD BBQ SAUCE SERVED ON THREE TOASTED BRIOCHE SLIDER BUNS, WITH CHOW CHOW SLAW AND FLORIDA BAY CHIPS	
SOUTHERN FRIED CHICKEN SANDWICH*	13
TOASTED BRIOCHE BUN, HOMEMADE PIMENTO CHEESE, SWEET PICKLE SLAW, AND CHIPOTLE RANCH. ALSO AVAILABLE GRILLED SERVED WITH BATTERED FRIES	
WATER'S EDGE FRESH GROUND CHEESEBURGER*	17
10 OZ WITH LETTUCE, TOMATO, RED ONIONS, YOUR CHOICE OF CHEDDAR, BLEU CHEESE, PEPPER JACK, PIMENTO OR MOZZARELLA (ADD BACON + 1.5) SERVED ON A TOASTED BRIOCHE WITH BATTERED FRENCH FRIES	
SURF AND TURF HOUSE GROUND BURGER*	25
OUR TRADITIONAL GROUND BURGER TOPPED WITH A SPLIT LOBSTER TAIL, BEARNAISE SAUCE, ON A TOASTED BRIOCHE BUN. SERVED WITH BATTERED FRENCH FRIES	
SHRIMP AND GRITS*	23
FRESH SHRIMP, ANDOUILLE SAUSAGE, ONIONS, MUSHROOMS AND ROASTED RED PEPPERS SERVED OVER CREAMY ADLUH STONE GROUND YELLOW GRITS	
BASKET OF FRIES	5