

Starters & Salads

SHE CRAB SOUP*	BOWL 9
TOPPED WITH SHERRY, A LOWCOUNTRY FAVORITE	
FLASH FRIED CALAMARI*	12
SERVED WITH FRIED SQUASH HALVES AND CURRY REMOULADE	
YELLOWFIN TUNA APPETIZER*	13
SESAME SEARED, WASABI, TERIYAKI GLAZE AND PICKLED GINGER	
PRINCE EDWARD ISLAND MUSSELS*	SMALL 14 LARGE 18
WITH ARTICHOKE HEARTS, TOMATOES, ROASTED RED PEPPERS AND CAPERS IN A WINE AND FRESH HERB BROTH	
OYSTERS ON THE HALF SHELL*	MARKET
HOUSE MADE COCKTAIL SAUCE, HORSERADISH, CRACKERS AND LEMON	
CRAB & SPINACH DIP*	12
JUMBO LUMP CRAB, CREAM CHEESE, SPINACH, AND PARMESAN SERVED WARM WITH CRISPY PITA CHIPS	
FRESH AVOCADO HUMMUS	9
SERVED WITH WARM PITA, CARROTS AND CUCUMBERS	
HOUSE SMOKED CHICKEN WINGS*	10
DRY RUBBED AND HICKORY SMOKED SERVED WITH A SIDE OF CHIPOTLE RANCH	
PEEL & EAT SHRIMP*	15
HALF POUND OF FRESH SHRIMP SERVED WITH HOUSEMADE COCKTAIL SAUCE	
HOUSE SALAD	SIDE 7 ENTREE 10
MIXED GREENS, CUCUMBERS, TOMATOES, SHAVED RED ONIONS, SHAVED ALMONDS AND CROUTONS	
CAESAR SALAD SIDE	SIDE 7 ENTREE 10
ROMAINE LETTUCE TOSSED IN A HOUSE MADE ENTREE CAESAR DRESSING WITH HOMEMADE CROUTONS	
ADD-ONS	
GRILLED CHICKEN*	7
CRAB CAKE*	13
SHRIMP OR FRIED OYSTERS*	8
SALMON*	9

Dressings

WHOLEGRAIN MUSTARD | BLEU CHEESE | CAESAR
BALSAMIC VINAIGRETTE | BUTTERMILK RANCH

Chef's Specialties

CRISPY FRIED FLOUNDER	29
FRESH AND LOCALLY SOURCED WHOLE FLOUNDER. CHEDDAR GRITS, COLLARD GREENS AND A SWEET TANGY MANGO GLAZE	
SEAFOOD PLATTER*	27
FRIED OR BROILED. CHOICE OF ONE OR ALL: SHRIMP, FLOUNDER, SCALLOPS OR OYSTERS SERVED WITH DIRTY RICE AND FRESH SEASONAL VEGETABLES	
GRILLED BBQ SALMON*	22
NORTH ATLANTIC SALMON SERVED WITH CRISPY RED SKINNED POTATOES, GRILLED ASPARAGUS AND FINISHED WITH CAROLINA BBQ SAUCE	
SHRIMP AND GRITS*	23
ANDOUILLE SAUSAGE, ONIONS, MUSHROOMS AND ROASTED RED PEPPERS SERVED OVER CREAMY GRITS	
TRADITIONAL PAELLA*	30
LOBSTER, SHRIMP, MUSSELS, CLAMS AND DARK MEAT CHICKEN SERVED OVER SAFFRON RICE WITH A RICH TOMATO BROTH	
JUMBO LUMP CRAB CAKES*	29
SERVED OVER A CREAMY GARLIC VEGETABLE COUSCOUS WITH TOMATO HORSERADISH AIOLI	
SHRIMP SCAMPI PASTA*	23
FRESH GARLIC AND HERBS, WHITE WINE, BUTTER AND LEMON SAUCE TOSSED WITH LINGUINI PASTA	
SEAFOOD PASTA*	23
FRESH SHRIMP, FISH AND SCALLOPS IN A HERB ALFREDO SAUCE OR A SPICY CREAM SAUCE, SERVED WITH LINGUINI PASTA	
16oz SEARED RIBEYE*	36
ANGUS CHAR-GRILLED BEEF SERVED WITH SOUR CREAM AND CHIVE MASHED POTATOES, FRESH SEASONAL VEGETABLES TOPPED WITH WHIPPED GARLIC HERB BUTTER	
8oz FILET MIGNON*	34
ANGUS CHAR-GRILLED BEEF SERVED WITH SOUR CREAM AND CHIVE MASHED POTATOES, GRILLED ASPARAGUS WITH A HOUSE MADE DEMI-GLACE	
CHEF'S SPECIAL	MARKET
ASK YOUR SERVER ABOUT TODAY'S CHEF'S SPECIAL	

Handhelds

LOWCOUNTRY CRAB CAKE BLT	16
TOASTED POTATO BUN, BACON, LETTUCE AND TOMATO SERVED WITH TOMATO HORSERADISH AIOLI	
BLACKENED MAHI SANDWICH	15
TOASTED POTATO BUN, LETTUCE, TOMATO AND ONIONS SERVED WITH CUCUMBER DILL SAUCE	
SOUTHERN FRIED CHICKEN SANDWICH	14
TOASTED BRIOCHE BUN, HOMEMADE PIMENTO CHEESE, SWEET PICKLE SLAW AND CHIPOTLE RANCH (ALSO AVAILABLE GRILLED)	
WATER'S EDGE FRESH GROUND CHEESEBURGER*	17
10OZ WITH LETTUCE, TOMATO, ONIONS, YOUR CHOICE OF CHEDDAR, BLEU CHEESE, PEPPER JACK, PIMIENTO OR HOUSE MADE MOZZARELLA (ADD BACON +\$1.50)	
SURF AND TURF FRESH 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	
MAINE LOBSTER ROLL	22
COLD WATER LOBSTER WITH MAYO, MINCED CELERY, AND FLORIDA BAY SEASONING, IN A TOASTED SPLIT TOP BUTTERED ROLL, SERVED WITH FLORIDA BAY POTATO CHIPS	

Sides

FRENCH FRIES	GRITS
DIRTY RICE	COLLARDS GREENS
CHEDDAR GRITS	SWEET PICKLE SLAW
SAFFRON RICE	SOUR CREAM & CHIVE MASHED POTATOES
FLORIDA BAY CHIPS	



Specialty Cocktails

SKINNY PALOMA

LUNAZUL BLANCO TEQUILA, BLOOD ORANGE SIMPLE SYRUP, RUBY RED GRAPEFRUIT JUICE, AND A SPLASH OF SODA WATER

8

THUNDERSTAR MARGARITA

LUNAZUL BLANCO TEQUILA, LIME JUICE, TRIPLE SEC WITH GRAND MARNIER FLOATED ON TOP AND A SPLASH OF ORANGE JUICE

10

TIPSY TEA

FIREFLY SWEET TEA VODKA AND LEMONADE SERVED SOUTHERN STYLE ON THE ROCKS

8

BOON HALL SANGRIA

WHITE PEACH SANGRIA MADE WITH PEACH NECTAR, WHITE WINE, SIMPLE SYRUP AND SPARKLING LEMON-LIME SODA

8

ABACO BREEZE

TOPPER'S COCONUT RHUM, DON Q CRISTAL RUM, PINEAPPLE JUICE, ORANGE JUICE AND A SPLASH OF GRENADINE WITH GOSLINGS RUM FLOATING ON TOP

9

GRAPEFRUIT CRUSH

DEEP EDDY'S RUBY RED VODKA, A SPLASH OF SIMPLE SYRUP RUBY RED GRAPEFRUIT JUICE AND SODA WATER

8

SHEM CREEK SUNSET

SVEDKA CLEMENTINE VODKA, SVEDKA VANILLA VODKA, PINEAPPLE JUICE AND ORANGE JUICE SERVED IN A CHILLED MARTINI GLASS WITH A GRENADINE SUNSET

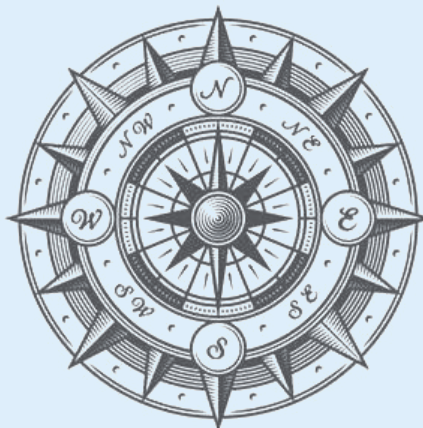
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DARK N' STORMY

BLACK RUM, LIME JUICE AND AROMATIC BITTERS TOPPED WITH GOSLINGS GINGER BEER

8

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

MILES GIN

INVERHOUSE SCOTCH

\$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

BOLD ROCK CAROLINA APPLE CIDER

COAST BREWING CO 32/50 KOLSCH

COMMONHOUSE THE AIR IS SALTY GOSE

COOPER RIVER GOLDEN ALE

EDMUND'S OAST BOUND BY TIME IPA

ISLAND COASTAL LAGER

PALMETTO MANGO IPA

PALMETTO HUGER STREET IPA

WESTBROOK KEY LIME PIE GOSE

WESTBROOK WHITE THAI

PREMIUM DOMESTIC & CRAFT BEERS

ALLAGASH WHITE

BLUE MOON

DEVIL'S BACKBONE VIENNA LAGER

FAT TIRE

LAGUNITAS IPA

SAM ADAMS

SAM ADAMS SEASONAL

STONE BUENAVEZA

STONE IPA

TRULY

IMPORTS

CORONA

CORONA LIGHT

HEINEKEN

MAISEL'S WEISSE

MURPHY'S IRISH
STOUT

STELLA ARTOIS

DOMESTICS

BUDWEISER

BUD LIGHT

BUD LIGHT LIME

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

PABST BLUE RIBBON

YUENGLING

NON-ALCOHOLIC

HAAKE - BECK

