



Cabana Bar Menu

STARTERS

- Crab and Spinach Dip** 15
Lump Crab, Cream Cheese, Spinach, and Parmesan Served with Crispy Pita Chips
- Flash Fried Calamari** 14
Calamari Rings, Shishito Peppers, Charleston Original Seasoning, and a Yellow Curry Remoulade
- Prince Edward Island Mussels** 20
With Artichoke Hearts, Tomatoes, Roasted Red Peppers, and Capers in a Wine and Fresh Herb Broth
- Peel and Eat Shrimp** 15
Half Pound of Fresh Boiled Shrimp Dusted with Charleston Original Seasoning and Served with Cocktail Sauce
- Fresh Avocado Hummus** 10
Carrots, Cucumbers, and Warm Pita Bread
- Boom Boom Shrimp** 15
Crispy Fried Shrimp Tossed in our House Made Boom Boom Sauce, Served over Chow Chow with Green Scallions
- Oysters on the Half Shell*** MKT
Apalachicola FL
House Made Cocktail, Horseradish, Crackers, and Lemon
Specialty Oysters Offered Daily

SOUPS AND SALADS

- She Crab Soup** 8 | 10
Topped with Sherry and Parsley
- Caesar Salad** 7 | 10
Classic Caesar Salad
- House Salad** 7 | 10
Field Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds and Croutons
- Caprese Insalata** 13
Heirloom Tomatoes, Fresh Basil, Buffalo Mozzarella, Pesto, Balsamic Reduction and Extra Virgin Olive Oil

Dressings

Creamy Balsamic Vinaigrette . Chunky Blue Cheese Buttermilk Ranch . Mustard Vinaigrette . Honey Mustard

Add-Ons

Shrimp 10 . Oysters 10 . Scallops 12
Lobster Tail MKT . Crab Cake MKT
Salmon 10 . Chicken 9

ENTREES

- Grilled BBQ Salmon** 32
North Atlantic Salmon Served with Lowcountry Red Rice, Grilled Asparagus and Finished with BBQ Sauce
- Shrimp and Grits** 29
Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Stone Ground Grits
- Shrimp Scampi** 29
Linguini Pasta Tossed in Fresh Garlic and Herbs, White Wine, Butter and Lemon
- 16 Ounce Seared Ribeye** 40
Char-Grilled with Goat Cheese Mashed Potatoes, Sautéed Vegetables and Garlic Herb Butter
- Crispy Fried Flounder** 35
Fresh and Locally Sourced Whole Flounder, Cheddar Grits, Collard Greens, and a Sweet Tangy Mango Sauce

Seafood Platter (All Four Items) 34

- Fried or Broiled
With Lowcountry Red Rice and Sautéed Vegetables
- Shrimp Platter** 29
- Scallop Platter** 34
- Oyster Platter** 32
- Flounder Platter** 29

HANDHELDS

- Served with a Side of Your Choice
- Lowcountry Crab Cake BLT** MKT
Toasted Brioche Bun, Bacon, Lettuce and Tomato Served with Chipotle Ranch
- Fried Chicken Sandwich** 15
Toasted Brioche Bun, House Made Pimento Cheese, Coleslaw and Chipotle Ranch (Available Grilled)
- Blackened Mahi Sandwich** 18
Toasted Brioche Bun, Lettuce, Tomato and Onions and a Cucumber Dill Sauce
- Fresh Ground Cheeseburger*** 17
10oz With Lettuce, Tomato, Onions and Cheddar Cheese (Add Bacon +2)
- Chicken Salad Sandwich** 15
Oven Roasted Chicken with Mayo, Minced Celery Topped with Lettuce, Tomato and Onions on a Toasted Brioche Bun

Sides

Red Rice . Broccoli (+2) . Asparagus (+2) . Collard Greens
Sautéed Vegetables . Coleslaw . Mashed Potatoes . Adluh Stone Ground Grits
Sweet Potato Fries (+2) . French Fries

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Those with allergies or special requests, please inform your server.

Split plate charge \$6. Gift cards available. Must be 18 years of age to order a protein other than well done. Only 2 separate checks offered to parties of 10 or more.

Parties of 6 or more are subject to a 20% gratuity.

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