



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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