



# Cabana Bar Menu

## STARTERS

- Crab and Spinach Dip** 18  
Lump Crab, Cream Cheese, Spinach, and Parmesan Served with Crispy Pita Chips
- Flash Fried Calamari** 18  
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** 18   
Half Pound of Fresh Boiled Shrimp Dusted with Charleston Original Seasoning and Served with Cocktail Sauce
- Fresh Avocado Hummus** 12   
Carrots, Cucumbers, and Warm Pita Bread
- Boom Boom Shrimp** 18  
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

## SALADS

- Caesar Salad** 12  
Classic Caesar Salad
- House Salad** 12  
Field Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds and Croutons
- Wedge* **Crab Soup** 10 | 15  
Our Twist on a Local Favorite.  
Lump Blue Crab Meat, Tequila Cream, Roasted Sweet Corn, Cilantro, & Chipotle Peppers  
Creamy Balsamic Vinaigrette . Chunky Blue Cheese Buttermilk Ranch . Mustard Vinaigrette . Honey Mustard
- **Add-Ons** -----  
Shrimp 12 . Oysters 12 . Scallops MKT  
Lobster Tail MKT . Deviled Cake 8  
Salmon 14 . Chicken 11

## ENTREES

- Grilled BBQ Salmon** 34  
North Atlantic Salmon Served with Lowcountry Red Rice, Grilled Asparagus and Finished with BBQ Sauce
- Wedge* **Shrimp and Grits** 32  
Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Stone Ground Grits
- Shrimp Scampi** 32  
Linguini Pasta Tossed in Fresh Garlic and Herbs, White Wine, Butter and Lemon
- 16 Ounce Seared Ribeye** 45  
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

<b>Seafood Platter</b> (Shrimp, Oysters, Flounder, Blue Crab)	<b>36</b>
Fried or Broiled	
With Lowcountry Red Rice and Sautéed Vegetables	
<b>Shrimp Platter</b>	<b>32</b>
<b>Scallop Platter</b>	<b>MKT</b>
<b>Oyster Platter</b>	<b>32</b>
<b>Flounder Platter</b>	<b>30</b>
<b>Deviled Crab Platter</b>	<b>32</b>

## HANDHELDS

- Served with a Side of Your Choice
- 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

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