

CHECK OUT OUR SHIRTS, MUGS, CARDS AND PICKLES TO TAKE HOME!

SHAREABLES

BASKET OF FRIES 11

Hand Cut- Pepper Cheese Sauce-
Our Famous Ranch-Ketchup *gf*

GRILLED GREEN ONION DIP 14

Grilled Green Onions - Fresh
Spinach - Mixed Cheeses - Ritz
Crackers

MEATBALLS 16

Half Pound of Ground in House
USDA PRIME Beef and Local Pork -
Marinara Sauce- Parmesan Cheese

CUCUMBER SAMPLER - Dill - 16

Bread and Butter - Korean Spicy -
Garlic Dill

PICKLISH DELIGHT 18

Excite your Palate with a wide
Variety of Different Pickled
Vegetables and Fruits *gf*

PICKLES AND CHEESE - Dill 22

Pickles- Pickled Cauliflower-
Pickled Asparagus- Humbolt Fog-
3 Year Imperial Buck Cheddar-
Fresh Herb and Oil Manchego

STARTERS

CRAB CAKE 23

Our Famous Special Blend - Broiled -
Corn Salsa

SHRIMP CAKE 12

Select Shrimp - Ritz -Seasonings -
Broiled - Old Bay Tarter

TOMATO PIE 12

Vine Ripe Tomatoes - Fresh Basil -
Mozzarella Cheese

SOUPS

SHE CRAB SOUP 11/14

Lump Crabmeat- Fresh Dill -
Cream

SOUP OF THE DAY

Ask Your Server For Details.....

SALADS

HOUSE SALAD 10

Mixed Greens - Cucumbers -
Tomatoes - Pickled Carrots-
Honey Citrus or Ranch or Creamy
Blue Cheese or White Balsamic
gf

WEDGE SALAD 13

Crisp Iceberg - Bacon
Crumbles - Tomato - Creamy
Blue Cheese *gf*

GRILL ROOM SALAD 14

Grilled Pineapple- Mixed Greens
- Pickled Red Onions - Tomatoes
- Cucumbers - Feta Cheese
Crumbles - Honey Citrus
Vinaigrette *gf*

ADDITIONS

Grilled Chicken 10

Shrimp Cake 12

Crab Cake 23

Filet Mignon Kabob
Single 19 Pair 38*

ENTREES

SHRIMP CAKE 20

Shrimp - Ritz - Broiled - Old Bay Tarter - Black and White Rice- Green Beans
MAKE IT A PAIR 31

BEST OF BOTH WORLDS 39

Shrimp Cake - Crab Cake- Corn Salsa - Old Bay Tarter - Black and White Rice - Green Beans

CRAB CAKE 26

Our Special Blend - Broiled - Corn Salsa - Black and White Rice - Green Beans
MAKE IT A PAIR 49

YELLOWFIN TUNA * 30

Sesame Seed Encrusted - Pan Seared - Pickled Vegetable Slaw- House Made Citrus Soy Sauce - Black and White Rice - Roasted Vegetables - gf

FRESH CATCH MP

Daily Changing Selection of Fresh Seafood Preparations... Ask your Server for Details

ALL NATURAL CHICKEN 24

Semi Boneless Airline Peruvian Spice Marinated Chicken Breast- Hard Wood Grilled- Spicy Peruvian Green Sauce- Black and White Rice- Green Beans

SEAFOOD PASTA 29

Fresh Fish - Select Shrimp - Spinach - Peppers - Creole Tomato Sauce - Fusilli Pasta - Parmesan

GR VEGGIES 21

Hardwood Grilled Vegetables- Squash- Corn-Cauliflower - Zucchini - Asparagus Black & White Rice - Sweet Chili Sauce *gf*

SHRIMP AND GRITS 27

Select Shrimp - Peppers - Country Ham - Spinach - Meg's Sweet and Tangy Pickled Tomato Sauce - Stone Ground Grits - *gf*

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

STEAKS - CHOPS

ALL OUR MEATS ARE HAND SELECTED, AGED AND CUT IN HOUSE, MARINATED, SEASONED AND GRILLED OVER NATIVE HARDWOODS AND ARE AVAILABLE WITH YOUR CHOICE OF OUR HOMEMADE SAUCES AND BUTTERS. ALL OUR MEATS ARE GLUTEN FREE AS WELL.

FILET MIGNON * 39

VERY TENDER
6 OUNCES
or
10 OUNCES - Center Cut 53

NY STRIP * 49

USDA PRIME
12 OUNCES
Copper Creek Cattle Company
All Natural Black Angus Beef

RIBEYE * 61

16 OUNCES -
USDA PRIME
Very Flavorful

SURF AND TURF* 39

Herb and Garlic Marinated Filet Mignon Kabob- Broiled Shrimp Cake- Old Bay Tartar

MIXED GRILL * MP

Changing Daily, Ask your Server for Details

PORK CHOP * 29

14 OUNCES
Bone In Rib Chop -Local

PORK LOIN * 23

Twice Grilled Boneless Loin Chops with Stone Ground Mustard Cream

SAUCES

STONE GROUND MUSTARD CREAM SAUCE
GRILL ROOM STEAK SAUCE

ADDITIONS

\$3
BEARNAISE BUTTER | BLUE CHEESE BUTTER
\$5
SAUTEED ONIONS
SAUTEED MUSHROOMS

SEE YOU EVERYDAY BUT TUESDAY FOR
BREAKFAST AND LUNCH
9AM-4 PM
DINNER 4 PM - 9 PM

RARE-VERY RED, COOL CENTER | MEDIUM RARE - RED, WARM CENTER | MEDIUM - PINK ALL THE WAY THROUGH | MEDIUM WELL - SLIGHTLY PINK CENTER | WELL DONE COOKED THROUGHOUT, NO PINK. MEDIUM WELL AND WELL DONE FILET MIGNON PREPARATIONS ARE BUTTERFLIED TO ENSURE A MORE PLEASURABLE DINING EXPERIENCE FOR OUR CUSTOMERS