

# FRESH SEAFOOD

• All Entrées are served with hand cut fries, house made hushpuppies and coleslaw. •  
Add a salad or cup of chowder for \$4      Add a 5oz. Crab Cake or Scallops to any Platter \$15.50

## FRESH CATCH OF THE DAY

*Market Price*

Please ask what's biting! We only serve what our local boats are catching! Served Fried, Grilled, or Blackened.

## FRESH NC CAUGHT SHRIMP

• Your choice of Fried, Grilled or Blackened. •

21

## STEAMED PEEL & EAT SHRIMP

• Choose a seasoning from Spicy Cajun, A Kick of Carolina, or Mild Florida. •

*Half lb. 18    Full lb. 28*

## U.S. WILD HARVESTED FRIED OYSTERS

• A mound of shucked oysters fried in our own special oyster breading. •

27

## U.S. FRESH CAUGHT AND HAND SLICED CLAMS

• Piled high fresh Ocean Clams cut into strips and dipped in our special house seafood breading. •

21

## FRIED SCALLOP

• Beautiful Dry Scallops lightly breaded and flash fried. •

32

# COMBINATION PLATTERS

• All Combinations are served with hand cut fries, house made hush puppies and coleslaw •  
Add a Garden or Swains Salad \$4      Add a 5oz. Crab Cake or Scallops to any Combo \$15.50

## CHOOSE TWO 27    OR    CHOOSE THREE 32

• Steamed, Grilled, Blackened or fried Shrimp      Fried Oysters      Fried Clam Strips •

## FISH COMBINATION 33

• Choose your Fresh Catch and choice of Steamed, Grilled, Blackened: Fried Shrimp or Fried Oysters  
or Fried Clam Strips •

## LONG BEACH PLATTER 52

• Fresh Fish, Scallops, Shrimp, Oysters and Clam Strips •

Choose either fried, grilled, or blackened fish, scallops and shrimp. Oysters and Clams only come fried.

Absolutely NO substitutions

{ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. }