



Off the Grill



All steak, chop and seafood entrées are served with choice of soup or salad.

Steak & Seafood Add Ons

Shrimp (6) Grilled, Blackened or Fried +\$10 Crab Cake +\$15 Lobster Hollandaise +\$10

***12 oz. New York Strip**

Char grilled, 60 Day Aged U.S.D.A Prime \$41
~ choice of 2 sides ~

***Black Angus 14 oz. Ribeye**

Char grilled, topped with roasted garlic peppercorn compound butter & balsamic glaze \$39
~ choice of 2 sides ~

***10oz. Sirloin**

Char grilled, topped with roasted garlic peppercorn compound butter \$30
~ choice of 2 sides ~

***14oz. Heritage Tomahawk Pork Chop**

Char grilled with a Cherry Bourbon gastrique \$31
~ choice of 2 sides ~

***Salmon**

Fresh Atlantic Salmon grilled, topped with a Blue Crab Cajun cream sauce. \$30
~ choice of 2 sides ~

***Scallops**

Grilled True Dry Scallops, served with a Key Lime butter sauce and Blood Orange gastrique. \$40
~ choice of 2 sides ~

Catch of the Day

Fresh Locally caught fish, fileted and Grilled or Blackened \$ MP
~ choice of 2 sides ~

Shrimp

Wild caught shrimp, grilled or blackened \$26
~ choice of 2 sides ~

Signature Sides

Salt Rubbed Baked Potato - Garlic Mashed Potatoes - Potato Wedges -
Steamed al dente Broccoli - Grilled Vegetable of the Day

**Indicates menu items that can be cooked to order*

< consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness >



Out of the Fryer



*All fried seafood is served with hand cut fries, savory hushpuppies and our Swain's slaw.
Add a bowl of soup, side salad or upgrade a side for \$4*

Flounder \$28

Fresh Flounder breaded in Panko breadcrumbs and fried golden brown. Served with lemon, house made remoulade and cocktail sauce.

~ Flounder & Shrimp \$32 Flounder & Clam Strips or Oysters \$34 ~

Oyster \$28

Fresh shucked Oysters lightly breaded and flash fried. Served with lemon, house made remoulade and cocktail sauce.

~ Oysters & Clam Strips \$32 Oyster & shrimp \$32 ~

Clams \$26

Fresh Atlantic Ocean Clam strips lightly breaded and flash fried. Served with lemon, house made remoulade and cocktail sauce.

~ Clams & Shrimp \$30 ~

Shrimp \$23

Wild caught shrimp rolled in Panko bread crumbs and fried golden brown. Served with lemon, house made remoulade and cocktail sauce.

~ Shrimp, Oysters & Clam Strips \$36 ~

The Long Beach

~ This platter can ONLY come fried ~

Beginner: Fried shrimp, oysters, clams, and flounder \$48

Pro: Fried shrimp, oysters, clams, flounder, scallops and crab cake \$68

Sandwiches

Shrimp Po' Boy...\$16 Oyster Po' Boy...\$18

Fried Seafood on a fresh baked hoagie with our house made remoulade, shredded lettuce, shaved red onion and Swain's slaw.

~ Served with a choice of hand cut fries or savory hushpuppies ~

Crab Cake Sandwich \$18

Chef Brett's Crab Cake on a Keiser roll with our house made remoulade, shaved red onion, sliced tomato and baby greens.

~ Served with a choice of hand cut fries or savory hushpuppies ~



Into the Sautée' Pan



All entrées are served with a choice of soup or salad.

Chef Brett's Crab Cakes

*Two 5oz. Lump Blue Crab Cakes served with lemon and remoulade. \$36
~ choice of 2 sides ~*

Cajun Shrimp and Grits

Blackened Wild Caught shrimp sautéed with a smoked Louisiana Cajun Tasso Ham and scallion cream sauce over cheesy stone ground grits. \$25

Chicken Picata

*Bell & Evans farm raised Airline chicken breast sautéed with capers in a white wine lemon butter
\$24
~ choice of 2 sides ~*

Shrimp Ala Vodka

Sautéed Wild Caught shrimp in a Vodka tomato cream sauce over Capellini pasta dusted with parmesan. \$28

Bolognese

Our signature blend of flank steak, ground chuck, and steak tips sautéed in a thick herbed marinara with a hint of cream over linguini pasta. \$22

Mermaids Delight

Sautéed scallops, shrimp, mushrooms and scallions in a garlic, parmesan cream sauce finished with lump Blue Crab over linguini pasta \$35

Shrimp Parmesan

Fried Italian breadcrumb encrusted Wild Caught shrimp baked with mozzarella then finished with marinara and parmesan over linguini pasta \$26

Chicken Parmesan

Fried Italian breadcrumb encrusted chicken cutlet baked with mozzarella then finished with marinara and parmesan over linguini pasta \$23