

Appetizers

Swain Family Crab Dip

A Swain Family favorite! Lump Blue Crab meat in a thick cream sauce topped with scallions and toasted almonds served with house made flour tortilla chips
\$17

Steamed Peel & Eat Shrimp

Seasoning choices: Spicy Cajun, A Kick of Carolina, or Florida Garlic Butter.
½lb. \$14 lb.\$24
> Add Fries, hushpuppies and coleslaw for +\$4 >

Steamed Clams

Littleneck Clams in a garlic white wine lemon butter finished with fresh parsley and parmesan served with garlic toast
\$14

🔪 Mussels Fra' Diavolo

Sautéed Mussels in a spicy red wine tomato sauce served with garlic toast
\$14

🔪 Thai Chili Shrimp

Fried shrimp tossed in a sweet smokey Thai chili sauce and served with garlic ranch
\$14

🔪🔪 "Slap Yo' Momma" Shrimp

Fried Shrimp tossed in New Orleans own "Slap Yo' Momma" buffalo sauce and garlic butter served with house made Bleu Cheese
\$14

Fried Mozzarella Sticks

Hand cut mozzarella rolled in Italian breadcrumbs flash fried and served with house made marinara
\$10

Salads

Garden Salad

Romaine & iceberg lettuce. ripe Roma tomatoes, crisp cucumbers, sweet red onion, green peppers, chopped carrots, and grated cheddar with your choice of our in house made dressings.
\$12.50

Swains House Salad

Baby greens topped with spicy honey glazed pecans, crumbled bleu cheese and honey balsamic dressing
\$12.50

Cesar Salad

Romaine lettuce, parmesan and croutons tossed in our house made Caesar dressing
\$12.50

Salad Toppers:

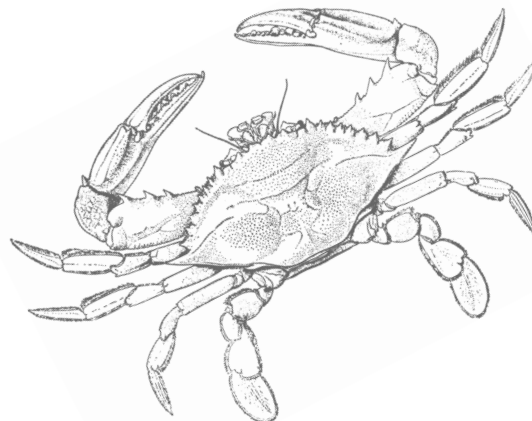
Grilled, Blackened or Buffalo Chicken..+\$7.50

Grilled, Blackened or Buffalo Shrimp..+\$10.50

Grilled or Blackened Steak Tips..+\$10.50

Grilled or Blackened Fish..+\$17.50

*Grilled or Blackened Salmon..+\$17.50



*indicates menu items that can be cooked to order

Parties of 6 or more are subject to an automatic 18% Gratuity