

# Starters

## Steamed Peel & Eat Shrimp –

Choose a seasoning from spicy Cajun, A Kick of Carolina, or Mild Florida Garlic Butter.

½lb. 12 1lb. 22

## Basket of Hushpuppies 5

» Our hushpuppies are savory with a hint of onion and served with our own house made blackberry pepper jelly

## Fried Pickle Spears 7 – "Rye Street"

pickles cut into spears and rolled in Panko, fried crispy and served with spicy ranch.

## Fried Mozzarella Sticks 8 – Fresh

mozzarella rolled in Italian seasoned bread crumbs and fried until golden. Served with house marinara.

## Thai Chili 10 – Crispy fried shrimp tossed

in a sweet and spicy Thai chili sauce served with house made garlic ranch dipping sauce

## Spicy Garlic "Slap Yo' Momma" Shrimp

10 – Fried Shrimp tossed in New Orleans own "Slap Yo' Momma" buffalo sauce and garlic and butter served with our house bleu cheese

## Fish Bites 11 – A generous portion of bite

size golden fried fish nuggets with remoulade dipping sauce.

## Seared Tuna 13 – Sesame encrusted

seared Sushi grade Yellowfin Tuna served with ginger soy glaze, wasabi & pickled ginger over baby greens

**Garden Salad 11** – Romaine lettuce, tomato, cucumber, carrots, green peppers, red onion, cheese and choice of ranch, bleu cheese, thousand island or vinaigrette.

» **TOPPERS:** grilled or blackened chicken...16  
grilled or blackened shrimp...18  
grilled or blackened fresh catch..20

**Swains House Salad 12** – Baby greens topped with spicy honey glazed pecans, crumbled bleu cheese and honey balsamic dressing.

» **TOPPERS:** grilled or blackened chicken...17  
grilled or blackened shrimp...19  
grilled or blackened fresh catch..21

## Swains Steak Tip Salad 20 –

Grilled to order Chateau steak tips grilled to order atop baby greens, red onions, spicy honey roasted pecans and crumbled bleu cheese with Chef Brett's honey balsamic vinaigrette

