

Appetizers

Parmesan Dusted Calamari.....	\$ 6.99
<i>With marinara sauce</i>	
Basket of Hushpuppies.....	\$ 3.99
<i>8 hushpuppies served with our family recipe honey butter</i>	
Mozzarella Sticks.....	\$ 5.99
<i>4 Mozzarella sticks lightly battered & served with marinara sauce</i>	
Basket of Shrimp Fritters.....	\$ 8.99
<i>8 shrimp fritters served with Captain Craig Sauce</i>	

Soups (Clam Chowder, She Crab, Soup of the Day)

8oz Cup.....	\$ 4.99
12oz Bowl.....	\$ 8.99

Salads (Add a protein to any Salad for an extra \$5)

Seared Chicken , Blackened Chicken, Fried Shrimp, Seared Shrimp, Blackened Shrimp, Fried Oysters, Seared Salmon, Blackened Salmon, Seared *Tuna, or Blackened *Tuna.

Caesar Salad.....Small \$ 4.99/ Large \$ 7.99

Romaine Lettuce, Parmesan Cheese, croutons, Caesar dressing

House SaladSmall \$ 4.99/ Large \$ 7.99

Spring Mix, Cherry Tomatoes, Onions, Cucumbers & Cheddar Cheese
Dressings: Thousand Island, Ranch, Italian, Caesar, Blue Cheese

All You Can Eat Soup & Salad.....\$9.99

Your Choice of soup and either a Small Caesar or Small House Salad.
note: does not include adding proteins (meats) to salads.

Steamed Seafood Choose the dry seasoning you want sprinkled on after steaming (Regular, Garlic or Hot-n-Spicy)

Shrimp.....	Qtr. pd \$6 / Half pd \$10 / Pound \$18
Snow Crab...1 Cluster \$9 / 2 Clusters \$16 / 3 Clusters \$22	
Lil Neck Clams...6 clams \$6 / 12 clams \$9 / 18 clams \$12	

Get a Garlic Bath for your steamed seafood for an extra \$ 2.99

LowCountry Boil for 1 person.....\$ 12.99

(Qtr. Pd of shrimp, Qtr. pd of sausage, 2 corn on the cob, and 3 red potatoes)

LowCountry Steam Pot for 1 person...\$ 24.99

Qtr. Pd of shrimp, 1 Snow Crab Cluster, 6 clams, Qtr. pd of sausage, 2 corn on the cob, and 3 red potatoes

Seafood Baskets Pick (1) seafood from the list below.

Your seafood will be accompanied with your choice of (2)Regular Sides and (2)hushpuppies. (Substitute a premium side in the place of a regular side for an additional \$ 1.99)

For a healthier choice have your seafood: grilled, baked, or pan seared.

Popcorn Shrimp (approx. 15)	\$ 8.99
Lg Fantail Shrimp (approx. 8)	\$ 9.99
Whiting Fillet (approx. 2)	\$ 9.99
Whole Whiting down the back (approx. 1)	\$ 9.99
Flounder Fillet (approx. 1)	\$ 12.99
Grouper Fillet (approx. 2)	\$ 12.99
Scallops (approx. 6)	\$ 12.99
Oysters (approx. 8)	\$ 12.99
Deviled Crab (approx. 2)	\$12.99
Crab Cake (approx. 1)	\$ 12.99

**Note* In an effort to keep pricing consistent; some protein portion sizes may be smaller in the Pick 2 and Pick 3 baskets than in a pick 1*

Pick 2 Basket: Pick (2) seafoods from the list above.
Your seafood will be accompanied with your choice of (2) Regular Sides and hushpuppies for.....**\$ 16.99**

Pick 3 Basket: Pick (3) seafoods from the list above.
Your seafood will be accompanied with your choice of (2) Regular Sides and hushpuppies for.....**\$ 19.99**

Regular Sides are available for.....\$1.99

French Fries, Cole Slaw, Mac-N-Cheese, Potato Salad, Red Rice, Green Beans, Grits, Steamed Corn on the Cob, Steamed Red Potatoes, and Veggie of the day.

Premium Sides.....2.99

Sweet Potato Waffle Fries, Side Salad



Po'boy's\$ 12.99

All our Po'boy's are topped with: Capt. Craig Sauce, lettuce, tomato and pickle on the side. Accompanied with French Fries and Cole Slaw.

Choice of (1): Oyster, or Shrimp, or Grouper

Burgers All Burgers are accompanied with French Fries and dill pickle spear.

Shrimp Burger.....	\$ 10.99
<i>served with: lettuce, tomato & Capt. Craig Sauce</i>	
The Tommy *Burger.....	\$ 8.99
<i>A generous 6oz beef hamburger patty on a toasted brioche bun served with: lettuce, tomato, onion, cheddar cheese.</i>	
The Carolina *Burger (Capt. Craig's Favorite)	\$ 8.99
<i>A generous 6oz beef hamburger patty on a toasted brioche bun served with: mustard, onion, chili and slaw.</i>	

Hamburgers and Tuna are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sandwiches All Sandwiches are accompanied with French Fries.

BLT on Texas Toast.....	\$ 8.99
<i>Bacon, lettuce & tomato served atop toasted Texas Toast</i>	
Grilled Chicken Sandwich	\$ 8.99
<i>Served with: a toasted brioche bun</i>	
Crab Cake Sandwich	\$ 11.99
<i>Served with: lettuce, tomato & Capt. Craig Sauce on a toasted brioche bun</i>	
Palmetto Pride.....	\$ 12.99
<i>Fried Flounder fillet topped with Cole Slaw on a toasted brioche bun</i>	
Frogmore Fish.....	\$ 8.99
<i>Fried Whiting fillet topped with tartar sauce on Texas Toast</i>	

Fish & Chips\$ 11.99

Fresh Cod fillet tempura battered & fried served with French Fries

Faroe Island Salmon Fillet.....\$ 14.99

A 6oz Faroe Island Salmon Fillet Seared or Blackened and served with your choice of (2) regular sides

Seared Yellowfin *Tuna Steak.....\$ 16.99

Fresh 8oz Yellowfin Tuna Steak Seared or Blackened and served with your choice of (2) regular sides

SC Stone Ground Grits\$ 10.99

A generous portion of SC Stone Ground Grits with your choice of (1) one Seafood topped with andouille sausage gravy.

Popcorn Shrimp or Crab Cake or Whiting fillet

Refreshments

Sweet Tea, Un-Sweet Tea, Lemonade, Coffee.....	\$ 1.99
Sodas.....	\$ 2.99

Coke, Diet Coke, Sprite,
Mello Yellow, Root Beer and Fruit Punch

Family/Party Size Carry Outs

Side Dishes

Coleslaw, Mac-N-Cheese, Potato Salad, Red Rice, Green Beans,
Grits, Veggie of the Day.

Quart (Feeds aprox. 4-6).....\$ 8.99
1/2 Gallon (Feeds aprox. 10-12).....\$ 18.99
1/2 Pan (Feeds aprox. 20-25).....\$ 36.99
Full Pan (Feeds aprox. 50-60).....\$ 74.99

Hushpuppies

1/2 Pan (Feeds aprox. 10-15).....\$ 14.99
Full Pan (Feeds aprox. 35-40).....\$ 24.99

Sea Eagle Brand Sauces

Capt. Craig Sauce, Cocktail Sauce, Tartar Sauce

4oz.....\$ 1.49
6oz.....\$ 2.49
16 oz.....\$ 6.99
Quart.....\$ 14.99

Soups To Go

12oz.....\$ 8.99
Quart.....\$ 12.99
1/2 Gallon.....\$ 24.99

Pulled Pork **Requires 48hr Notice**

1/2 Pan (Feeds aprox. 20-25).....\$ 74.99
Full Pan (Feeds aprox. 50-60).....\$ 124.99

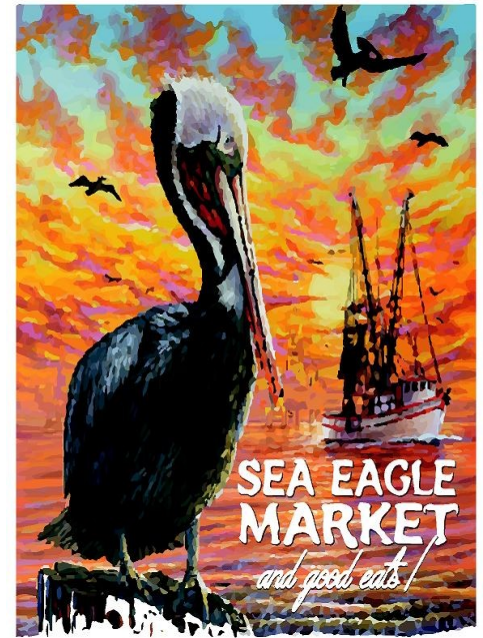
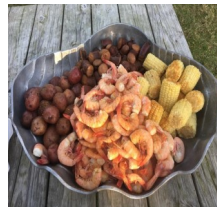


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OUR TOP OF THE LINE CUISINE WITH OUTSTANDING
PERSONALIZED SERVICE GIVES YOU AND YOUR GUESTS
THE QUALITY EXPERIENCE YOU DESERVE.

Call us to cater your next gathering
with family, friends, or co-workers.
Seafood and Country Cooking
are our specialties.

Call 843-522-0637 Mon-Fri from 9-2 to speak with our
Catering and Events coordinator.



**2149 Boundary Street
Beaufort, SC**

*(Hwy 21 Business North. Accessible by
utilizing the Carolina Cove Traffic Light)*

843-521-5091

**Monday—Wednesday
11:00am-3:00pm**

**Thursday—Saturday
11:00am-8:00pm**

Revised Menu & Prices as of March 30,, 2018



**FOOD ALLERGY
NOTICE**

PLEASE BE ADVISED THAT
FOOD PREPARED HERE MAY
CONTAIN THESE INGREDIENTS:
MILK, EGGS, WHEAT, SOYBEAN,
PEANUTS, TREE NUTS, FISH
AND SHELLFISH