

# FAMILY-STYLE CATERING

Order: 843-651-8808



## APPETIZERS

Serves 6 to 8   Serves 10 to 12

HONEY BUTTER CROISSANTS .....	(20)	25
SHE CRAB SOUP (32 oz.) .....		25
TRATTORIA BRUSCHETTA .....		40
PEEL AND EAT SHRIMP .....	(25) 25.....	(50) 50
OYSTERS ROCKEFELLER.....	(25) 60	
MINI LUMP CRAB CAKES.....	(25) 85	
N'AWLINS SHRIMP & GRITS.....		60
HOUSE SALAD.....	23.....	45
Mixed greens, chopped eggs, almonds, tomatoes, chopped bacon and ham		
CAESAR SALAD .....	23.....	45
Romaine lettuce, romano cheese, croutons and Caesar dressing .....(chicken) 35/70 / (shrimp) 38/75		

## ENTREES

Serves 6 to 8   Serves 10 to 12

LUMP CRAB CAKE SLIDERS .....	35.....	70
Low country crab cakes on toasted buns with creole remoulade		
SHRIMP & OYSTER PO'BOY SANDWICH.....	38.....	75
New Orleans-style fried seafood sandwich made with chopped lettuce, tomato, garlic mayonnaise and remoulade		
BLACKENED CHICKEN PASTA.....	45.....	90
Blackened chicken breast sliced and served over linguine alfredo		
LINGUINE WITH CLAMS .....	43.....	85
Littleneck clams sautéed with garlic, herbs and clam stock over linguine		
SEAFOOD CIOPPINO .....	48.....	95
Clams, mussels, shrimp and fresh fish served in a seafood marinara over linguine		
MUSSELS IN GARLIC CREAM SAUCE.....	43.....	85
Domestic blue mussels sautéed in garlic cream sauce over linguine		
MUSSELS SAN PIETRO .....	43.....	85
Blue shell mussels sautéed in garlic butter, finished with marinara and served over linguine		
CHICKEN PARMESAN.....	48.....	95
Hand breaded chicken breast sautéed and topped with mozzarella and marinara sauce, served with linguine marinara		
FRESH FISH .....	40.....	80
Daily catch prepared blackened, Sicilian, chipotle or rosemary au gratin		
SALMON PORTOBELLO.....	48.....	95
Fresh fillets broiled and topped with sautéed Portobello mushrooms		
GROUPEL FRANCAISE .....	48.....	95
Grouper fillets dipped in parmesan batter and pan fried golden, topped with lemon butter sauce		
LOW COUNTRY CRAB CAKES .....	48.....	95
Handmade with lump crab meat and a hint of Old Bay seasoning		
BROILED CHICKEN BREAST .....	38.....	75
Skinless breast of chicken marinated in fruit juices and soy sauce, served with orange salsa		
ROASTED CHICKEN .....	38.....	75
Whole tender chicken, seasoned, slow roasted and cooked crisp		
LOW COUNTRY SHRIMP & GRITS.....	48.....	95
Shrimp, andouille sausage, cheese grits with n'awlins gravy		
SOUTHERN FRIED SEAFOOD PLATTER.....		22/person
Shrimp, scallops, oysters, flounder		
OYSTER ROAST.....		(100) AQ
Fresh steamed oysters served with saltines, hot sauce and oyster knives (6). * Requires 24 hour notice		

**SIDES:** Linguine (marinara or alfredo) • Garlic Mashed Potatoes • Creamed Spinach • Corn • Green Beans • Rice ..... 20

# LUNCH TO-GO | 11AM-4PM

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## APPETIZERS

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OYSTERS ROCKEFELLER.....	10.95	SHE-CRAB SOUP.....	6.95
FRIED PACIFIC CALAMARI.....	8.95	CRUNCHY FRIED ONIONS.....	4.95
SHRIMP COCKTAIL.....	9.95	MUSSELS MARINARA.....	6.95
FIRECRACKER PRAWNS.....	10.95	TRATTORIA BRUSCHETTA.....	5.95
N'AWLINS SHRIMP & GRITS.....		9.95	

## ENTREES

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BROILED CHICKEN SALAD.....	12.95
BROILED SALMON SALAD.....	14.95
CHICKEN CAESAR SALAD.....	12.95
SHRIMP CAESAR SALAD.....	13.95
SHE-CRAB SOUP & SALAD.....	11.95
SEAFOOD PO' BOY SANDWICH WITH FRIES.....	13.95
shrimp   oysters   flounder   combo	
LUMP CRAB CAKE SANDWICHES WITH FRIES.....	14.95
SOUTHERN FRIED SEAFOOD PLATTER WITH FRIES.....	23.95
shrimp 20.95   scallops 19.95   oysters 18.95   flounder 18.95	
FRESH FISH.....	A.Q.
MARINATED CHICKEN.....	17.95
FILET MIGNON MEDALLIONS*.....	19.95
BLACKENED SHRIMP ALFREDO.....	17.95
MUSSELS IN GARLIC CREAM SAUCE.....	17.95
LINGUINE WITH CLAMS.....	17.95

Dinner Menu Also Available

*\*denotes cooked to order | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. | we recycle oyster shells.*