

PUB DINNER FAVORITES

APPETIZERS

LARGE FRIED FRESH SHRIMP

\$9.25

Fresh Local Shrimp Lightly Fried
and Served with Tartar Sauce

FRIED CALAMARI

\$8.95

House Breaded and Served with Marinara Sauce

GRILLED FLAT BREAD PIZZA

\$10.95

Fresh Shrimp, Salsa, Cheddar and Mozzarella Cheeses

SHRIMP AND CORN FRITTER

\$9.95

Served with Cajun Remoulade Sauce

CHICKEN FINGER BASKET

\$6.50

With Tangy Honey Mustard and French Fries

SAUTEED MUSSELS

\$10.50

In White Wine, with Garlic, Sun-Dried Tomatoes,
Butter and Shallots Served with Garlic Toast

LOW COUNTRY CRAB CAKE

\$9.95

Seasoned Local Lump Crab Meat served
with a Spicy Remoulade Sauce

ESCARGOT IN GARLIC BUTTER

\$9.50

Sauteed in Red Wine and Served with Garlic Toast

OYSTERS ROCKEFELLER

\$9.95

Baked Local Oysters with Cream Spinach, Pernod and Bacon

SMOKED SALMON PLATE

\$9.25

Chilled Irish Oak Salmon, Onion, Cream Cheese & Capers

QUESADILLA

\$7.95

Pan-Roasted Zucchini, Squash, Tomato, Spinach,
Mushroom, Green Onion, Black Olives, Shredded Smoked
Gouda Cheese in a Spinach Tortilla served with Sour Cream,
Fresh Salsa and Guacamole

With: Grilled or Blackened Chicken \$9.95
Grilled or Blackened Shrimp \$10.95

BY THE GLASS

White

A by Acacia Chardonnay \$8.00

Marco Polo Pinot Grigio \$6.00

Sterling Sauvignon Blanc \$7.00

Dr. Loosen Riesling \$8.00

Red

The Crusher Cabernet Sauvignon \$7.25

William Hill Cabernet Sauvignon \$7.00

Thomas Henry Merlot \$6.75

Maïpe Malbec \$7.50

Sean Minor 4B Pinot Noir \$8.50

Thomas Henry Zinfandel \$6.75

HOUSE WINES

\$5.00

White

Sycamore Lane Chardonnay

Sycamore Lane Pinot Grigio

Rayun Sauvignon Blanc

Beringer White Zinfandel

Red

Canyon Road Cabernet Sauvignon

Tisdale Shiraz

Blackstone Merlot

Camelot Pinot Noir

We use only the freshest local and premium products available. Much of our seafood is sustainable and harvested from local waters. Produce, when available, is acquired from Henry Farms, Barefoot Farms and other Beaufort County Growers. Chef Joe also uses fresh herbs from the Dataw Island garden.

SALADS

CAROLINA COBB SALAD

Crisp Hearts of Romaine with Oven-Roasted Turkey, Maple Ham, Avocado, Boiled Egg, Chopped Bacon, Tomato and Bleu Cheese Crumbles.
Your Choice of Grilled, Fried or Blackened Chicken
King \$10.95 Queen \$9.95

SALAD NICOISE

Seared Tuna Over Mixed Greens, Green Beans, Artichokes, Tomatoes, Eggs, and Olives with Choice of Dressing
\$11.95

ORIENTAL SALAD

Tomatoes, Carrots, Cucumbers, Red Onion, and Olives. Served on a Bed of Assorted Greens with Chow Mein Noodles and Oriental Dressing
\$9.95

CLASSIC CAESAR

Crisp Hearts of Romaine Tossed with Seasoned Croutons, Parmesan Cheese and Classic Caesar Dressing
King \$5.95 Queen \$4.95

SALAD ADDITIONS

Grilled, Fried or Blackened Chicken \$4.00 Grilled, Fried or Blackened Shrimp \$5.00
Fried Oysters or Fish of the Day \$5.00

CHOICE OF DRESSINGS

Parmesan Peppercorn, Traditional Caesar, Balsamic, Buttermilk Ranch, Chunky Bleu Cheese, Italian, Raspberry Vinaigrette, Thousand Island, and Honey Mustard

DINNER SELECTIONS

HEART HEALTHY

Local Grouper Over Cous Cous and Grilled Asparagus with Banana Pepper Veloute
Tapas \$12.95

SEAFOOD BASKET

Fried Cod, Shrimp, and Oysters with Coleslaw and Fries
\$17.95

CHICKEN CORDON BLEU

Airline Chicken Breast Stuffed with Prosciutto Ham and Mozzarella then Hand Breaded and Pan Fried
\$18.25

BEER BATTERED FISH & CHIPS

Crispy Hand Battered and Fried Cod served with Fries, Coleslaw and Tartar Sauce
\$11.50

BARBEQUE BABY BACK RIBS

Served with French Fries and Cole Slaw
\$17.95

VEAL LIVER

Pan Sauteed Veal Liver with Apple Smoked Bacon, Onion and a Light Demi Glaze
Tapas \$12.95

LASAGNA ROMAGNOLA

Archie's Famous Meat and Cheese Lasagna with Garlic Toast
\$15.95

PORK CHOP

Char-Grilled and Served with Wild Mushroom Ragout, Braised Red Cabbage and Spaetzle
\$22.95

COD SAND WEDGE B.L.T.

Pan-Seared Cod Filet served with Red Tomatoes and Cajun Remoulade Sauce on Toasted Farm House White Bread
\$9.95

CORNED BEEF REUBEN

Thinly Sliced Corned Beef Brisket served on Grilled Rye Bread with Sauerkraut, Swiss Cheese and Thousand Island Dressing
\$9.95

FROGMORE STEW

Local Shrimp, Andouille Sausage, Corn, and Red Potatoes. Sauteed in a Light Seafood Broth
Tapas \$12.95 \$23.95

ALL AMERICAN HAMBURGER

Char-Grilled 8 oz. Angus Burger served with Bacon, Lettuce, Vine-Ripe Tomatoes and Your Choice of Cheese on a Soft Kaiser Roll
\$8.95

SEAFOOD EN CROUTE

Salmon, Shrimp, Scallops, Crab and Spinach in a Puff Pastry with Lemon Grass Bechamel Sauce
\$23.95