



Here's the Deal:

Local seafood, caught in local waters by local people. Prepared in your home using family recipes passed down for generations.

MAIN COURSE

LOW COUNTRY SHRIMP BOIL

Shrimp, Sausage, Potatoes, Corn on the Cob, Onion, Lemon, Lime, Proprietary Seasonings
\$25per

SHRIMP KABOBS

Grilled shrimp: Butter Garlic, Butter Creole or Lemon Butter. 2 kabobs, hush puppies, potatoes, corn on the cob.
\$25

BLACKENED FLOUNDER

Flounder filet with blackened seasoning with hush puppies, potato's, corn on the cob.
\$25

FRIED SHRIMP

Fried Bay shrimp with hush puppies, potatoes, corn on the cob. (all you can eat)
\$25

FRIED CORNISH HEN

1 whole hen with hush puppies, potatoes, corn on the cob
\$25

APPETIZERS

FRIED PICKELS AND JALEPENO PEPPERS

\$10

HUSH PUPPIES

with cheese sauce

\$10