

Appetizers

Mozzarella Cheese Sticks

Hand-breaded mozzarella sticks deep fried to a golden brown, served with marinara sauce. 8.95

Chicken Tenders

Hand-breaded tenderloin of chicken served with your choice of honey mustard, ranch, or BBQ sauce. Small - 6.95. Large - 8.95

Smoked Wings

With your choice of buffalo, teriyaki, Jack Daniels BBQ, garlic Parmesan or honey garlic sriracha sauce. 6 - 10.95. 12 - 15.95

Shrimp Cocktail

Six giant chilled P&E shrimp with spicy horseradish cocktail sauce and lemon. 12.95

Carolina Blue Crab Spring Rolls

Hand-picked blue crab with cabbage, fresh ginger and julienne carrots rolled up in a spring roll, served with sesame sweet & sour sauce. 10.95

From The Garden

Tex Mex Salad Taco Bowls

A roasted garlic tortilla bowl loaded with fresh lettuce, tomato & cucumber with salsa, cheese and sour cream. 8.95 Add spicy steak 4.95, chicken 3.95, or shrimp 5.95.

Classic Caesar

Fresh, crisp chopped romaine lettuce tossed with croutons and Caesar dressing, topped with a Parmesan crisp. 9.95

Cobb Salad

Hickory smoked bacon, grilled chicken breast, baby heirloom tomato, hard-boiled egg, fried onion straws, cucumber & shredded Wisconsin cheddar on a bed of harvest mixed greens with your choice of dressings. 14.95

Fresh Garden Salad

Fresh medley of leafy greens tossed with shredded carrots, baby heirloom tomatoes, cucumber and red onion. 9.95

Signature Burger Creations

All our burger creations are 8 ounces of beef, served on a brioche bun, with your choice of French fries or a house salad.

***Main Street Burger**

with lettuce, tomato, onions, and cheddar cheese. 9.95

***Black & Bleu Burger**

Rubbed with Cajun spices and topped with crumbled bleu cheese. 12.95

***Carolina Bourbon BBQ Burger**

Jack Daniel's barbecue sauce, fried onion straws, and cheddar cheese. 11.95

***95 South Burger**

Topped with a fried egg and provolone cheese, with Pico de Gallo. 12.95

***Bella Burger**

Smothered with sautéed portabella mushroom and Swiss cheese. 12.95

Sandwich Selections

Served with your choice of French fries or a house salad.

The Philly

Sliced ribeye grilled with mushrooms, caramelized Spanish onions & sautéed poblano peppers on a hoagie roll with provolone cheese. 13.95

Southern Fried Fish

Filet of flounder deep-fried to a golden brown or blackened, & topped with an herb remoulade, on a hoagie roll with lettuce, tomato & pickled red onion. 13.95

***Grilled Chicken Wrap**

Grilled chicken breast tossed with our Caesar dressing, romaine and Parmesan in a flour tortilla. 9.95

***Southern Fried Chicken**

Buttermilk fried breast of chicken with lettuce, pickled red onion and tomato, finished with herb aioli on a toasted brioche roll. Available grilled if you prefer. 12.95

King's Reuben Sandwich

10 ounces of homemade corned beef piled high with sauerkraut, Swiss cheese and Russian dressing on grilled marble rye. More than a mouthful! 13.95

Dinner Entrées

Shrimp Platter

1 pound of deep-fried jumbo shrimp served with hand-cut fries, hushpuppies and cole slaw. 23.95

***Yellow-Fin Tuna**

Blackened with the chef's blend of spices, with sautéed beet root vegetables, wilted kale and mango salsa. 24.95

Chicken Alfredo

Grilled or blackened breast of chicken with fresh grape tomato, broccoli and fettucine tossed in a creamy Alfredo sauce. 17.95

The Pier Platter

Fried flounder, shrimp, and scallops, crab claws and hand-cut fries with hushpuppies and cole slaw. 26.95

Shrimp & Grits

A low country favorite. Geechie Boy grits with blackened shrimp, finished with a creole tomato and okra ragu. 17.95

Whole Maine Lobster

Poached in sea water and served with drawn butter, whole sautéed new potatoes in garlic olive oil and pan-seared broccoli spears.
Market Price

Seafood Risotto

Pan-seared scallops, white domestic shrimp, and hand-picked lump crab meat tossed with a creamy lobster risotto. 26.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Harry & David Steaks

Served with chef's choice of starch and vegetable

***10 ounce Top Sirloin**

22.95

***16 ounce Center Cut Ribeye**

28.95

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a la Carte

Sauces & Accompaniments

Shrimp 5.95. Black Truffle Oil Herb Butter 2.95. Cowboy Butter 2.95. Applwood Smoked Bleu Cheese 2.95. Demi-glaze 1.95.

Sides 1.95

Sautéed baby carrots or green beans with garlic & olive oil. Sautéed kale with white wine, garlic, lemon & olive oil. Sautéed mushrooms & shallots with marsala wine. Broccoli spears.

Sides 2.95

White Truffle Whipped Yukon Potatoes. Saffron Risotto. Geechie Boy grits. Parsley, Parmesan & Garlic French fries.

Desserts

All desserts are 6.95 each

Southern Bourbon Pecan Pie

A classic recipe gets a Southern kick from a little bourbon. A richly flavored, gooey dessert, intensely sweet with a baseline of vanilla.

Peach Cobbler

Georgia peaches cooked in brown sugar and butter, topped with homemade streusel.

Southern Fried Bread Pudding

Bread loaf soaked in a sweet buttermilk custard with maple, cinnamon and sea salt, finished with a sour cream bourbon sauce.

Crème Brulee

Buttermilk and Madagascar bourbon vanilla bean custard with burnt sugar.

New York Cheesecake

A classic, with a graham cracker crust and high sides. It is dense, rich and light at the same time!