

3500D *Ocean Grill*



Prince
Resort
at The Cherry Grove Pier

Appetizers

Wings

Old Bay Spice, Teriyaki Thai, Honey Bourbon BBQ,
Carolina Gold Mustard Sauce
Half Dozen \$8.00 Dozen \$14.50

Steamed Shrimp

Old Bay seasoning served with cocktail sauce
Half pound \$12.95
Full pound \$18.95

Southern Style Hush Puppies

Served with honey butter
\$7.95

Spinach Artichoke Dip

Served with pita chips
\$8.50

Zucchini Sticks

Fried zucchini served with marinara
\$8.50

Salads

\$8.99

Prince Salad

Iceberg Romaine lettuce, tomatoes, cucumber, red onion, cheddar cheese, shredded carrots.
Served with your choice of salad dressing

Classic Caesar

Romaine lettuce, croutons, parmesan tossed with creamy Caesar dressing

Strawberry Salad

Fresh strawberry, red onion, fresh avocado, roasted almonds, feta cheese topped with Hot Bacon
Dressing

Add Grilled or Fried Chicken \$10.99; Add Grilled or Fried Shrimp \$12.99;
Add Grilled Salmon \$15.99

Soups

Carolina She Crab Soup

Creamy based soup with Lump crabmeat
With a hint of sherry
\$8.95

Classic French Onion Soup

Beef Base Broth with onions, Topped with sourdough
bread with melted provolone cheese
\$5.95

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have any certain medical conditions

From the Sea

Prince of Tides Platter

Whitefish, Jumbo Shrimp and Sea Scallops served with
Homemade Hush Puppies and Cole Slaw
Large \$25.95
Small (choice of 2) \$23.95
Add one cluster of crab legs for \$9.95

Honey Glazed Salmon

8 ounce grilled salmon with mango salsa. Served
with your choice of side and Chef's fresh
vegetables of the day.
\$22.95

Alaskan Snow Crab Legs

Served with homemade hush puppies, fresh
corn, Carolina Cole Slaw and drawn butter
One Cluster \$13.95
Two Clusters \$23.95
Three Clusters \$32.95



Steam Pot

Snow crab legs, Shrimp, Oysters, Clams, Mussels,
Fresh corn, new potatoes and rope sausage
Full pot-great for sharing \$49.00
Half pot-enough for one \$25.00



Land Lovers

All Entrées are served with Salad, Baked Potato, Chef's choice of vegetable and dinner rolls

Steaks

10 ounce Grilled Ribeye

\$22.95

Add Grilled Shrimp \$4.95

Add Sautéed Mushrooms \$3.95

Pastas

Served with house salad and rolls

Pasta Alfredo

Tossed with shredded parmesan cheese over
angel hair pasta.

\$13.99

Add Grilled Chicken \$15.99

Add Grilled Shrimp \$18.95

Creamy Chicken Fajita Pasta

Chicken tossed in homemade Fajita seasoning
cooked with red, yellow and green peppers in a
creamy sauce, and topped with Monterey jack

cheese

\$16.95

Sandwich Board

Served with your choice of steak fries or corn on the cob.

All Sandwiches are served on a Toasted Brioche bun with lettuce, tomato and onion.

Half Pound Angus burger \$12.95

Grilled Marinated Chicken Breast \$10.95

Grilled Salmon with citrus cilantro mayonnaise \$14.95

Pizza

Served with your choice of homemade pizza sauce or Creamy Alfredo sauce.

12-inch Cheese Pizza \$9.95

Add Topping for .75 Cents per topping

Pepperoni-Sausage-Bacon-Ham-Pineapple-Mushrooms-Onion-Peppers-Extra Cheese

Desserts

Strawberry Symphony Cheesecake

Strawberries on New York style cheesecake in a graham cracker crust.

\$6.99

Chocolate Toffee Mousse Pie

Golden toffee crushes float amount clouds of creamy, rich Kahlua chocolate mousse

\$6.99

Beverages

Coffee, Tea and Coca-Cola Beverages

\$1.95

Be sure to check out our bar menu and wine list