

FRESH SEAFOOD

◦ **All Entrées are served with hand cut fries, house made hushpuppies and coleslaw.** ◦

Substitute for a signature side +\$2

Add a salad or cup of chowder for \$4

FRESH CATCH OF THE DAY

Market Price

Please ask what's biting! We only serve what our local boats are catching! Served Fried, Grilled, or Blackened.

FRESH NC CAUGHT SHRIMP

◦ **Your choice of Fried, Grilled or Blackened.** ◦

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STEAMED PEEL & EAT SHRIMP

◦ **Choose a seasoning from Spicy Cajun, A Kick of Carolina, or garlic butter Florida.** ◦

Half lb. 18 Full lb. 28

U.S. WILD HARVESTED FRIED OYSTERS

◦ **A mound of shucked oysters fried in our own special oyster breading.** ◦

28

U.S. FRESH CAUGHT AND HAND SLICED CLAMS

◦ **Piled high fresh Ocean Clams cut into strips and dipped in our special house seafood breading.** ◦

26

FRIED SCALLOP

◦ **Beautiful Dry Scallops lightly breaded and flash fried.** ◦

33

SEAFOOD COMBINATION PLATTERS

◦ **All Combinations are served with hand cut fries, house made hush puppies and coleslaw** ◦

Substitute for a Signature side +\$2

Add a Garden or Swains Salad \$4

◦ **Steamed, Grilled, Blackened or fried Shrimp with Fried Oysters or Clam Strips \$28** ◦

Add a Crab Cake +\$15.50

◦ **Steamed, Grilled, Blackened or Fried Shrimp with fried Oysters and Clams \$34** ◦

add a crab cake +\$15.50

◦ **Steamed, Grilled, Blackened or Fried Shrimp and Scallops \$34** ◦

Add a crab cake +\$15.50

◦ **Fried Oysters and Clam Strips \$28** ◦

◦ **Fresh Catch of the Day Blackened, Grilled or Fried with Shrimp, Oysters, Clam Strips, or Scallops \$MP**

LONG BEACH PLATTER 55

◦ **Fresh Fish, Scallops, Shrimp, Oysters and Clam Strips** ◦

Choose either fried, grilled, or blackened fish, scallops and shrimp. Oysters and Clams only come fried. add a crab cake +\$15.50 Absolutely NO substitutions

{ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. }