

STARTERS

SHE CRAB SOUP	11/15
Lump Crabmeat- Fresh Dill- Cream	
SOUP OF THE DAY	MP
Ask your server for details	
SHRIMP CAKE	
Shrimp- Ritz- Special Seasonings-	12
Broiled- Old Bay Tartar	
TOMATO PIE	
Vine Ripe Tomatoes- Fresh Basil-	16
Mozzarella Cheese	
CRAB CAKE	23
Our Famous Special Blend - Broiled -	
Corn Salsa	
MUSSELS	19
Prince Edward Island Mussels - Sauteed - Ginger,	
Lime, & Cilantro Butter Sauce	

SALADS

HOUSE SALAD	10
Mixed Greens - Fresh Vegetables - Pickled Carrots- Honey Citrus Vinaigrette or Ranch or Creamy French <i>gf</i>	
GRILL ROOM WEDGE	15
Iceberg- Tomato- Grill Room's Creamy Blue Cheese- Bacon Crumbles	
SEABIRD FARMS SALAD	16
<i>Fresh Produce from a Local Farm</i>	
Mixed Greens- Local Watermelon Radishes - Local Golden Beets- Tomatoes - Cucumbers - Pickled Corn - Feta - Creamy Sherry Vinaigrette	
GRILL ROOM SALAD	15 ADD CHICKEN 24
Mixed Greens- Grilled Pineapple- Tomatoes- Cucumbers- Pickled Red Onions- Blue Cheese Crumbles- Honey Citrus Vinaigrette	
SALMON POWER SALAD	25
Hardwood Grilled Salmon- Pickled Red Onions- Tomato- Cucumbers- Pickled Local Beans - Pickled Peppers- Feta Cheese Crumbles- Chia Seed White Balsamic Vinaigrette	
Add Chicken 10 , Salmon 10 Pickled Shrimp 15 or Herb and Garlic Marinated Filet Mignon Kabob 20 to any Salad	

SHAREABLES

BASKET OF FRIES	15
Hand Cut- Honey Mustard- Our Famous Ranch-Ketchup	
GRILLED GREEN ONION DIP	14
Grilled Green Onions - Fresh Spinach - Mixed Cheeses - Ritz Crackers	
PICKLED SHRIMP.	15
Half Pound Select Shrimp- Cooked and Marinated in our own Pickling Spice Blend- Served Mixed Green with Marinated Onions and Capers. <i>gf</i>	
MEATBALLS	17
Half Pound of House Ground USDA PRIME Beef and Local Pork - Tomato Sauce- Parmesan Cheese	
CUCUMBER SAMPLER - Dill - Bread and Butter - Sour - Sweet Mustard- Korean Spicy <i>gf</i>	17
PICKLISH DELIGHT	18
Excite your Palate with 9 Different Pickled Items Strawberries- Peaches- Fiddlehead Ferns- Local Asparagus- Peas - Peppers- Giardineira- Okra- Garlic Dill Green Beans <i>gf</i>	
PICKLES AND CHEESE.	23
Thomasville Tomme (GA)- Imperial Buck Cheddar (WI)- Bay Blue (CA)- Pickled Strawberries- Dill Pickle Slices- Pickled Peaches. <i>gf</i>	

GRILL ROOM PICKLES TOGO

DILL PICKLES SLICES...	7/12/16
BREAD AND BUTTER PICKLES.....	7/12/16
SWEET MUSTARD PICKLES.....	7/12/16
KOREAN SPICY PICKLES.....	7/12/16
GIARDINIERA.....	9/18/28
PICKLED STRAWBERRIES.....	10/16/22
PICKLED RED ONIONS.....	5/8/12
PICKLED PEACHES.....	10/16/22
PICKLED CARROTS.....	5/8/12
GARLIC DILL GREEN BEANS.....	8/14/20

ENTREES

FEATURED WHITE WINE

HUBER SPARKLING ROSE, AUSTRIA NV
14/48

*Vegan- Certified Sustainable- Sassy and
Sophisticated Rose*

SHRIMP CAKE 20/32

Our Special Blend - Broiled - Old Bay Tartar -
Black and White Rice - Green Beans

FRESH CATCH * gf MP

Ask your Server for Details

BEST OF BOTH WORLDS 39

One Broiled Shrimp Cake- One Broiled
Crabcake- Old Bay Tartar- Corn Salsa- Black
and White Rice - Green Beans

SHRIMP AND GRITS* gf 33

Select Shrimp- Country Ham- Peppers-
Spinach- Meg's Famous Sauce- Stone
Ground Grits

PASTA OF THE DAY 36

USDA PRIME NY Strip, Grilled, Sliced Thin and
Sauteed- Peppers- Local Greens and Basil
Pesto Cream Sauce- Fusilli- Parmesan

NORTH ATLANTIC SALMON * gf 36

Hardwood Grilled - Grilled Peach Salsa -
Roasted Vegetables- Black and White Rice

YELLOWFIN TUNA * GF 33

Black and White Sesame Seed Encrusted -
Pan Sauteed - Grilled Corn, Local Radish,
Cucumber, and Basil Salad - Black and White
Rice- Roasted Vegetables

SEAFOOD PASTA 36

Fresh Fish - Select Shrimp - Mussels
Spinach - Cioppino Sauce- Fusilli -
Parmesan

CRAB CAKE 27/47

Our Special Blend - Broiled - Corn Salsa - Black
and White Rice - Green Beans

GRILL ROOM VEGGIES 20

Grilled Cabbage Steak - Grilled Cauliflower
Steak - Grilled Local Carrot - Black and White
Rice - Lemon Tahini Dressing gf

ROAST CHICKEN 24

Peruvian Marinated- Semi Boneless Airline
Chicken Breast- Spicy Green Sauce- Black and
White Rice- Green Beans gf

STEAKS - CHOPS

ALL OUR MEATS ARE HAND SELECTED, AGED AND CUT IN
HOUSE, MARINATED, SEASONED AND GRILLED OVER
NATIVE HARDWOODS AND ARE AVAILABLE WITH YOUR
CHOICE OF OUR HOMEMADE SAUCES AND BUTTERS.

FEATURED RED WINE

Morgan, Cotes de Crow's, Monterey, 2021
15/60

*Grenache, Syrah, Mourvedre, Tempranillo...Simply
Lovely*

PORK LOIN * gf 25

Twice Grilled- Sliced- Stone Ground Mustard
Cream Sauce- Mashed Potatoes- Green
Beans

FILET MIGNON 6 OUNCES * gf 42

Hand Cut- Very Tender- Mashed Potatoes-
Green Beans

FILET MIGNON 10 OUNCES * gf 55

Center Cut- Very Tender- Mashed Potatoes-
Green Beans

RIBEYE 16 OUNCES * gf 68

USDA PRIME- Extremely Flavorful - Mashed
Potatoes - Green Beans

NY STRIP - 12 OUNCES * gf 58

USDA PRIME- Certified Black Angus - Mashed
Potatoes - Green Beans

PORK CHOP* gf

Duroc Tomahawk Pork Rib Chop - Mashed 37
Potatoes - Green Beans

COWBOY STEAK* gf 82

22 Ounce Bone In Ribeye - Mashed Potatoes -
Green Beans

SURF AND TURF* 43

Herb and Garlic Marinated Filet Mignon
Kabob- Broiled Shrimp Cake- Old Bay Tartar-
Mashed Potatoes - Green Beans

COMPLIMENTARY SAUCES

**CREAMY HORSERADISH- GRILL ROOM STEAK
SAUCE**

ADDITIONS

**\$4- BEARNAISE BUTTER- BLUE CHEESE
BUTTER - ROASTED GARLIC BUTTER-
MUSTARD CREAM SAUCE**

**\$6- SAUTEED MUSHROOMS- SAUTEED
ONIONS**

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