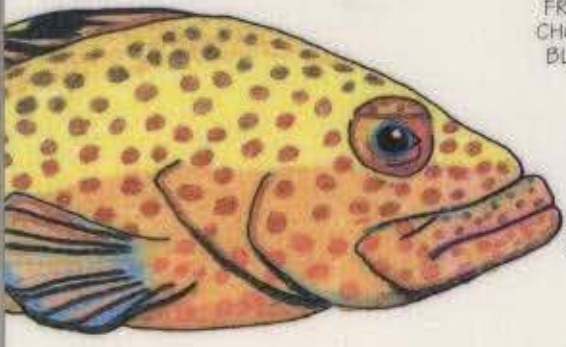


SHEM CREEK

BAR & GRILL

APPETIZERS, SNACKS & SUCH



HOUSE SALAD

FRESH GREENS SERVED WITH YOUR CHOICE OF DRESSING (RANCH, LOUIE, BLUE CHEESE, PEPPER PARMESAN, OR OIL & VINEGAR).

2.75

SPINACH SALAD

FRESH SPINACH, MUSHROOMS, BACON AND EGG, SERVED WITH YOUR CHOICE OF DRESSING.

3.50

SHRIMP COCKTAIL

LARGE, CHILLED SHRIMP, ICED AND SERVED TRADITIONALLY WITH COCKTAIL SAUCE.

5.95

NACHOS

TORTILLA CHIPS COVERED WITH MELTED CHEESE AND JALAPENOS.

3.95

MACHO NACHOS

TORTILLA CHIPS COVERED WITH SPICED BEEF, BEANS, CHEESES, ONIONS, TOMATOES AND JALAPENOS

5.95

CHICKEN NACHOS

SUBSTITUTE MEXI-CHICKEN FOR THE BEEF IN OUR MACHO NACHOS

5.95

BUFFALO CHICKEN WINGS

SPICY HOT WINGS WITH BLUE CHEESE DRESSING AND CELERY STICKS.

3.95

CALAMARI

DEEP FRIED WITH LEMON-PEPPER SEASONING.

4.95

SHE CRAB SOUP

AS RECOMMENDED IN USA TODAY

3.25

SOUP OF THE DAY

CHANGES DAILY AT THE WHIM OF THE CHEF.

(VARIES)

STUFFED MUSHROOMS

MUSHROOM CAPS STUFFED WITH CRABMEAT AND CHEESE, TOPPED WITH SOUR CREAM.

4.95

SMOKED SALMON

GARNISHED WITH ONIONS AND CAPERS

5.95

SHEM CREEK CAESAR

ROMAINE LETTUCE TOSSED WITH PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING.

3.95

DEVILED CRAB

HOMEMADE WITH FRESH BLUE CRABMEAT.

3.25

POTATO SKINS (PLAIN)

A BASKETFUL OF HOMEMADE SKINS, SERVED WITH SOUR CREAM.

2.95

POTATO SKINS (ALL THE WAY)

A PLATTERFUL OF SKINS WITH CHEESE, BACON AND SOUR CREAM.

4.95

HOT SMOKED SAUSAGE

GRILLED SAUSAGE SERVED WITH MUSTARD SAUCE.

2.95

SOFT SHELL CRAB

ONE CRAB, GRILLED IN OUR SHEM SPICE.

5.95

SHEM CREEK T-SHIRTS

JUST LIKE OUR MENU...A VARIETY OF "TASTEFUL" DESIGNS. ASK AT THE HOSTESS COUNTER.

ONION RINGS

FRESH ONIONS, DIPPED IN BEER BATTER AND DEEP FRIED.

3.50

FRIED MUSHROOMS

FRESH MUSHROOMS, DIPPED IN BEER BATTER AND DEEP FRIED.

3.95

CRAB DIP

HOME MADE WITH FRESH BLUE CRABMEAT

4.75

BBQ SHRIMP & SAUSAGE

SHRIMP AND HOT SMOKED SAUSAGE SAUTEED IN OUR ZESTY BBQ SAUCE

5.50

FRIED ARTICHOKE HEARTS

SERVED WITH MUSTARD SAUCE

4.95

FRIED GRITS 'N SHRIMP

WITH BROWN GRAVY

4.95



FRIED MOZZARELLA

SERVED WITH MARINARA SAUCE.

3.75

CHICKEN FINGERS

4.25

TEXAS TORPEDOES

CHEESE-STUFFED DEEP FRIED JALAPENOS

3.95

MEXI-BEAN DIP

BEANS, MEXI-BEEF, ONIONS, TOMATOES, JALAPENOS, SOUR CREAM & CHEESE, BAKED TOGETHER AND SERVED WITH TORTILLA CHIPS.

3.95

FROM THE RAW BAR & STEAMER

TOPLESS (1/2 SHELL) OYSTERS

1/2 DOZ. 4.25 DOZ. 7.75

CLAMS ON THE 1/2 SHELL

DOZ. 7.75

COLD BOILED SHRIMP

1/3 LB. 4.95 1/2 LB. 7.50 LB. 13.95

STEAMED CLAMS

DOZ 7.75

STEAMED OYSTERS

DOZ 7.75 BUCKET 10.75

FROM THE LOBSTER TANK

SURF & TURF

THE BEST OF TWO WORLDS. WHOLE MAINE LOBSTER FROM THE DEEP, FILET MIGNON FROM THE LAND, SERVED WITH FRESH VEGETABLES AND NEW POTATOES.

24.95

LIVE MAINE LOBSTER BOIL

MAINE LOBSTER SERVED WITH SMOKED SAUSAGE, CORN-ON-COB, NEW POTATOES, AND COLE SLAW.

19.95

THE STEAMPOT

A SEAFOOD EXTRAVAGANZA. LIVE MAINE LOBSTER, SHRIMP, OYSTERS, CLAMS, CORN-ON-COB AND SMOKED SAUSAGE

24.95

LOBSTER & SHRIMP MORNAV

ONE HALF OF A LOBSTER STUFFED WITH LOBSTER AND SHRIMP SIMMERED WITH MUSHROOMS IN A CREAMY CHEESE SAUCE, SERVED WITH SPUDS OR RICE AND FRESH VEGETABLE.

15.25

STUFFED LOBSTER

ONE HALF OF A LOBSTER, STUFFED WITH A SPECIAL CRABMEAT DRESSING AND BAKED, SERVED WITH SHEM SPUDS OR RICE AND VEGETABLE OF THE DAY.

14.95

STEAK & STUFFED LOBSTER

A CRABMEAT STUFFED HALF LOBSTER COUPLED WITH FILET MIGNON SERVED WITH NEW POTATOES AND FRESH VEGETABLE.

22.95

EAST COOPER FAVORITES

SHEM CREEK SHRIMP BOIL

A HALF-POUND OF SHRIMP, SERVED WITH SMOKED SAUSAGE, CORN-ON-COB, NEW POTATOES AND SLAW.

10.95

SHRIMP ETOUFFEE

SHRIMP SIMMERED IN A SPICY CAJUN BROWN SAUCE SERVED OVER RICE, SIDED WITH FRESH VEGETABLES.

10.95

SHRIMP CREOLE

LOCAL SHRIMP SIMMERED IN CREOLE SAUCE, SERVED OVER RICE, SIDED WITH FRESH VEGETABLES

10.95

SEAFOOD GUMBO

A COMBINATION OF SEAFOOD (SHRIMP, SCALLOPS, OYSTERS & FISH) AND SAUSAGE, SIMMERED IN A SPICY CAJUN STOCK SERVED OVER RICE, SIDED WITH FRESH VEGETABLES

11.95

GRILLED SEAFOOD

THE SPECIALTY OF THE HOUSE

FRESH SEAFOOD, QUICKLY GRILLED (TO SEAR IN JUICES) WITH BUTTER, LEMON JUICE AND OUR SPECIAL BLEND OF SPICES.

FOR EXTRA "ZIP" ADD HOT SMOKED SAUSAGE TO YOUR GRILLED SEAFOOD ENTREE.
1.95

SHEM CREEK SEAFOOD SPECTACULAR

SHRIMP, SCALLOPS AND A FILET OF FLOUNDER, SIDED WITH A DEVILED CRAB. NO SUBSTITUTIONS PLEASE.

13.95

CRAB CAKES

TWO OF OUR SPECIAL CRAB CAKES.

11.50

SHRIMP

10.95

SCALLOPS

11.95

SOFT SHELL CRABS

14.95

SHRIMP & SAUSAGE

SHRIMP GRILLED WITH HOT SMOKED SAUSAGE

11.95

CATCH OF THE DAY

FRESH DAILY FROM THE MARKET.

(VARIES)

COMBO

GRILLED SHRIMP AND SCALLOPS

12.95

PUB DELIGHTS

FISH 'N CHIPS

A PUB FAVORITE. FRIED FLOUNDER AND FRIES, SERVED WITH SLAW.

9.95

SHEM CREEK BURGER

A THICK AND JUICY BACON CHEESEBURGER, COMPLETE WITH ALL THE TRIMMINGS, SERVED WITH FRENCH FRIES AND SLAW.

5.95

SEAFOOD CAESAR SALAD

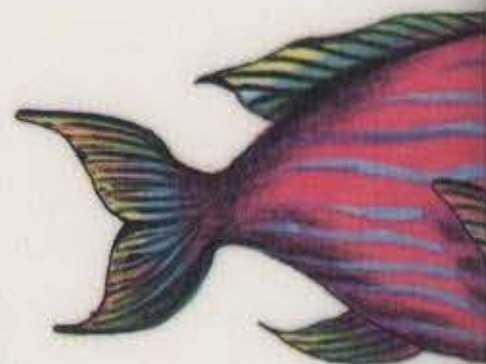
A GENEROUS SERVING OF OUR SHEM CREEK CAESAR SALAD, TOPPED WITH YOUR CHOICE OF CHILLED SHRIMP

8.95

OR SMOKED SALMON

9.95

A 15% GRATUITY WILL BE ADDED TO ALL PARTIES OF 7 OR MORE



LOW COUNTRY PLATTERS

ROAST PRIME RIB, AU JUS

THIS IS ROAST BEEF AT ITS BEST! SLOWLY ROASTED OVERNIGHT IN OUR OVENS TO INSURE TENDERNESS AND JUICINESS.

SERVED WITH A CRAB-STUFFED TOMATO

MATES 13.95 CAPTAINS 17.95

FILET MIGNON

THE MOST TENDER OF ALL STEAKS, THIS IS CUT FROM THE TENDERLOIN, BACON WRAPPED AND CHARBROILED TO YOUR LIKING AND SERVED WITH A CRAB-STUFFED TOMATO

16.95

MIXED GRILL

FILET MIGNON, TERIYAKI CHICKEN AND OUR FAMOUS HOT SMOKED SAUSAGE, CHARBROILED TO PERFECTION.

15.95

RIBEYE

OFTEN CALLED THE DELMONICO, THIS STEAK IS WELL MARBLED, CUT EXTRA THICK AND CHARBROILED TO YOUR LIKING. SERVED WITH A CRAB-STUFFED TOMATO

14.95

TERIYAKI CHICKEN

TWIN BONELESS BREASTS OF CHICKEN, MARINATED AND CHARBROILED WITH PINEAPPLE.

10.75

STEAK, SHRIMP & SAUSAGE

FILET, SHRIMP & SAUSAGE GRILLED TO YOUR LIKING.

15.95



ALL LOWCOUNTRY PLATTERS, SHEM CREEK SPECIALTIES AND GRILLED SEAFOOD ARE SERVED WITH SHEM SPUDS OR RICE OF THE DAY AND VEGETABLE OF THE DAY.

SHEM CREEK SPECIALTIES

CAROLINA DEVILED SEAFOOD

A BAKED COMBINATION OF SHRIMP, CRAB, AND CLAMS TOPPED WITH CHEESE.

10.95

COQUILLE ST. JACQUES

SCALLOPS AND MUSHROOMS SIMMERED IN A RICH CHEESE SAUCE.

11.95

DEVILED CRABS

THREE OF OUR HOMEMADE CRABS.

10.95

SHRIMP SCAMPI

SHRIMP SAUTEED IN A GARLIC SAUCE.

11.95

SOFT SHELL CRAB ALMONDINE

LIGHTLY BREADED SOFT SHELL CRABS SAUTEED IN BUTTER, TOPPED WITH TOASTED ALMONDS.

15.95



FETTUCCINE - A VARIETY OF WAYS

CIOPPINO

SHRIMP, OYSTERS, FISH AND CLAMS STEWED WITH TOMATOES, ONIONS, BELL PEPPER, GARLIC AND A TOUCH OF WINE. SERVED OVER FETTUCCINE.

13.25

CHICKEN PICCATA

CHICKEN AND MUSHROOMS SIMMERED IN A BUTTER-LEMON SAUCE, OVER FETTUCCINE

10.95

SEAFOOD

IN AN HERB PARMESAN CREAM SAUCE.

11.95

PRIMAVERA

FRESH VEGETABLES IN AN ALFREDO SAUCE.

9.95

SHRIMP MARINARA

11.95

SMOKED SALMON

TOSSED WITH FETTUCCINE, CREAM, LEEKS AND PARMESAN

12.95

SPECIALTY DRINKS

BLOODY MARY

OUR OWN SPECIAL CONCOCTION OF CLAMATO AND SPICES LACED WITH VODKA, GARNISHED WITH BOILED SHRIMP.

3.95

RUM PUNCH

DRINK OF BARBADOS. MOUNT GAY RUM, LIME, TRIPLE SEC, BITTERS.

3.95

DAIQUIRI

COOL, REFRESHING AND FROZEN. YOUR CHOICE OF LIME, BANANA, PEACH OR STRAWBERRY.

4.95

PINA COLADA

THE CLASSIC ISLAND DRINK. CHOOSE BETWEEN THE TRADITIONAL STRAWBERRY, BANANA, PEACH OR AMARETTO.

4.95

ICE CREAM DRINKS

ALL ARE MADE WITH VANILLA ICE CREAM, THE SPECIFIED INGREDIENTS AND ARE TOPPED WITH WHIPPED CREAM.

OREO

OREO COOKIES, COFFEE LIQUEUR

4.95

KEY LIME COOLER

RUM, LIME JUICE

STRAWBERRY SHORTCAKE

STRAWBERRIES, AMARETTO

PINK FLAMINGO

STRAWBERRIES, VODKA

MONCK'S CORNER

FRANGELICO

MEXICAN MONKEY

KAHLUA, BANANAS

PEACHES 'N CREAM

PEACHES, AMARETTO

DREAMSICLE

ORANGE JUICE, AMARETTO

SHEM CREAM

TIA MARIA

7.75

TOASTED ALMOND

KAHLUA, AMARETTO

HOT DRINKS

WITH COFFEE AND DESIGNATED LIQUEURS

4.95

IRISH

IRISH WHISKEY

MEXICAN

KAHLUA

HAZELNUT

FRANGELICO

JAMAICAN

TIA MARIA

ITALIAN

AMARETTO

WITH HOT CHOCOLATE

4.95

PEPPERMINT PATTY

PEPPERMINT SCHNAPPS

MEXICAN CHOCOLATE

KAHLUA

PITCHER DRINKS

LONG ISLAND ICED TEA

TASTES LIKE ICED TEA BUT WITH A KICK! MADE WITH THE FOUR WHITE LIQUORS

13.00

BLUE CANCUN

TEQUILA, LIME JUICE, SWEET 'N SOUR AND BLUE CURACAO. A GIANT SEA COLORED MARGARITA. OLE!

13.00

PLANTER'S PUNCH

LIGHT AND DARK RUMS MIXED WITH FRUIT JUICES. A TROPICAL TREAT.

14.00

GOOMBAY SMASH

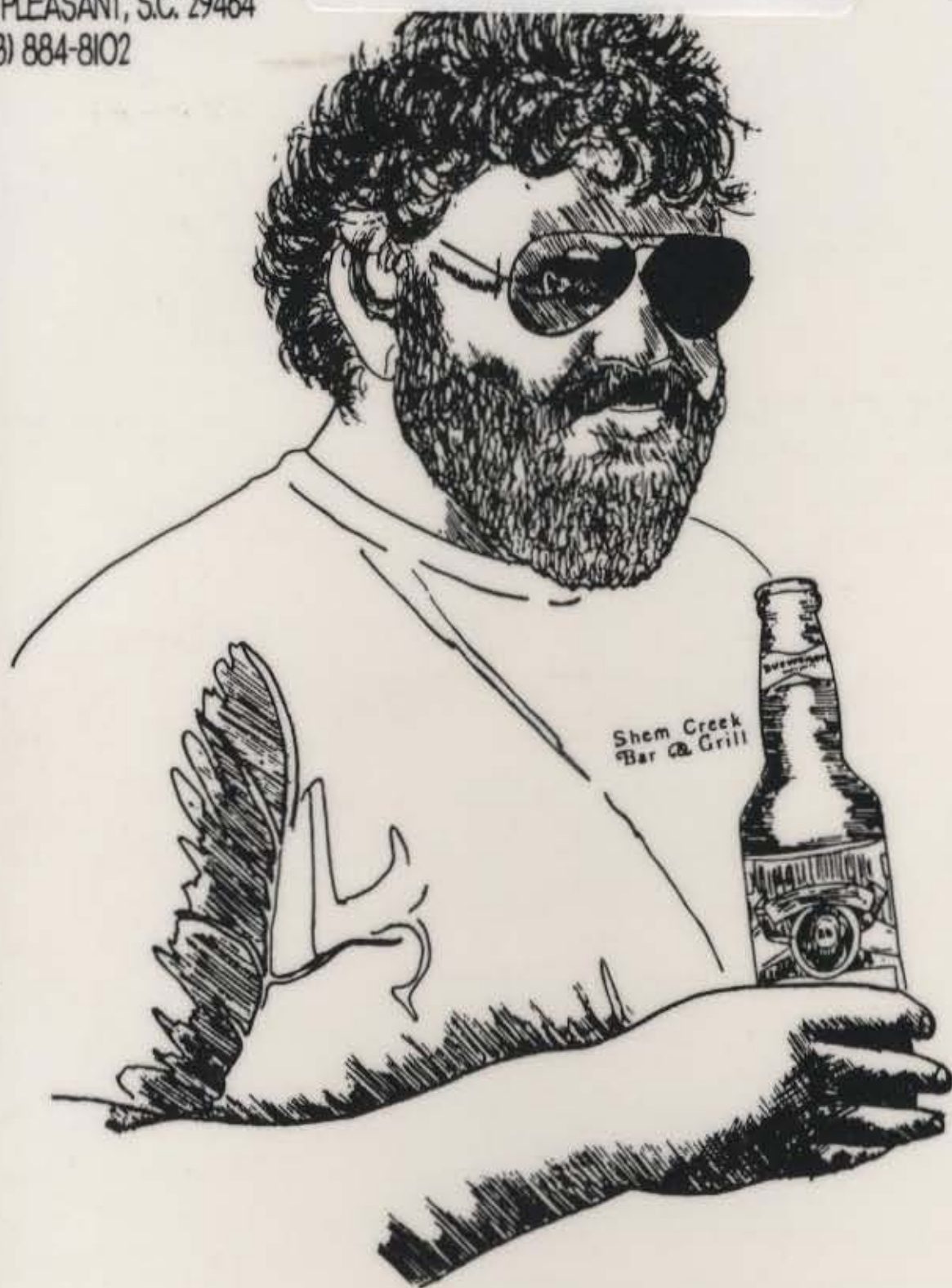
LIGHT AND DARK RUMS, FRUIT JUICES AND COCONUT. A BAHAMIAN DELIGHT.

14.00

HEM CREEK BAR AND GRILL
508 MILL STREET
MT. PLEASANT, S.C. 29464
(803) 884-8102

Bar & grille menus

9306521



THANK YOU FOR VISITING US. ENJOY YOURSELF AND
PLEASE COME BACK TO SEE US SOON.

JOHN AVINGER
"THE BIG GUY"

IF YOU ENJOY DINING WITH A KEY WEST FLAVOR, VISIT OUR
OTHER RESTAURANT, THE ONE EYED PARROT, AT THE OCEAN'S
EDGE ON THE ISLE OF PALMS. FEAST ON CARIBBEAN
SPECIALTIES, FRIED AND GRILLED SEAFOODS, BEEF AND
CHICKEN. THE BANANA CABANA ON THE BEACH LEVEL OFFERS
STEAMED AND FRIED SEAFOOD, RIBS, CHICKEN AND STEAK
WITH A SOUTHWESTERN FLAIR, THE BEST BURGERS IN TOWN,
QUESADILLAS, NACHOS AND MORE!

THE ONE EYED PARROT
1130 OCEAN BLVD.
ISLE OF PALMS, S.C. 29451
(803) 886-4360

THE BANANA CABANA
1130 B OCEAN BLVD.
ISLE OF PALMS, SC 29451
(803) 886-4361