APPETIZERS, SNACKS & SUCH

SHE CRAB SOUP
AS RECOMMENDED IN "USA TODAY."
3.25

SHRIMP COCKTAIL
LARGE CHILLED SHRIMP, ICED
AND SERVED TRADITIONALLY
WITH COCKTAIL SAUCE.
5.95

STUFFED MUSHROOMS
MUSHROOM CAPS STUFFED WITH
CRABMEAT AND CHEESE, TOPPED
WITH SOUR CREAM.
4.95

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 FINGERS
4.25

BUFFALO CHICKEN WINGS
SPICY HOT WINGS WITH BLUE CHEESE
DRESSING AND CELERY STICKS.
3.95

FRIED GITS 'N SHRIMP
WITH BROWN GRAVY.
4.95

MEXI-BEAN DIP
BEANS, MEXI-BEEF, ONIONS,
TOMATOES, JALAPENOS, SOUR CREAM
& CHEESE. BAKED TOGETHER
AND SERVED WITH TORTILLA CHIPS.
3.95

SHE CRAB SOUP
AS RECOMMENDED IN "USA TODAY."
3.25

SOUP OF THE DAY
CHANGES DAILY AT THE
WHIM OF THE CHEF.
(VARIES)

TEXAS TORPEDOES
CHEESE-STUFFED DEEP FRIED
JALAPENDOS.
3.95

SMOKED SALMON
GARNISH WITH ONIONS & CAPERS.
5.95

CALAMARI
DEEP FRIED WITH LEMON-
PEPPER Seasoning.
4.95

CHICKEN NACHOS
SUBSTITUTE MEXI-CHICKEN
FOR THE BEEF IN OUR
MACHO NACHOS.
5.95

CRAB DIP
HOMEMADE, CHOCKED FULL
OF CRABMEAT.
4.75

FRIED MUSHROOMS
FRESH MUSHROOMS, DIPPED IN
BREADED BATTER AND DEEP FRIED
3.95

BBQ SHRIMP & SAUSAGE
SHRIMP AND SAUSAGE BAIRED IN
OUR ZESTY BBQ SAUCE.
5.50

FRIED ARTICHOKE HEARTS
SERVED WITH MARIANNA SAUCE.
4.95

FROM THE RAW BAR & STEAMER

TOPLESS
(1/2 SHELL) OYSTERS
1/2 DOZ. 4.25 DOZ. 7.75

STEAMED OYSTERS
DOZ. 7.75 BUCKET 10.75

CLAMS ON THE
1/2 SHELL
DOZ. 7.75

STEAMED CLAMS
DOZ. 7.75

COLD BOILED SHRIMP
1/3 LB. 4.95 1/2 LB. 7.50
Lb. 13.95

LIVE MAINE
LOBSTER BOIL
MAINE LOBSTER SERVED WITH
SMOKED BAUBAS, CORN-ON-COB,
NEW POTATOES, AND COLE SLAW.
19.95

SHM CREEK T-SHIRTS
JUST LIKE OUR MENU, A VARIETY OF "TASTEFUL"
DESIGNS. ASK AT THE HOSTESS COUNTER.
SALADS

HOUSE SALAD
FRESH GREENS SERVED WITH YOUR CHOICE OF DRESSING (RANCH, LOUIE, BLUE CHEESE, PEPPER, PARMESAN OR OIL & VINEGAR).
2.75

CAESAR 4 WAYS
ROMAINS LETTUCE TOPPED WITH PARMESAN CHEESE, CROUTONS AND CAESAR DRESSING.

PLAIN: 4.95
GRILLED CHICKEN: 5.95
CHILLED SHRIMP: 5.95
SMOKED SALMON: 6.25

SHRIMP SALAD
OUR OWN SPECIAL VERSION, STUFFED IN A TOMATO.
5.95

BOONE HALL PLANTATION SALAD
TURKEY STRIPS, BACON, BLUE CHEESE AND AN ASSORTMENT OF SALAD FIXINGS SERVED ON A BED OF LETTUCE, SERVED WITH RANCH DRESSING.
5.50

SHEM CREEK CHEF SALAD
TURKEY, HAM AND CHEESES, SERVED ON A BED OF LETTUCE WITH ASSORTED SALAD GARNISHES, SERVED WITH YOUR CHOICE OF DRESSING.
5.50

TACO SALAD
CHOICE OF EITHER MEX-BEEF OR CHICKEN TOP A BED OF LETTUCE, TOMATOES, BEANS, CHEESE, CHOLIQUIN AND JACK PEPPERS, SERVED IN A GIANT FLOUR TORTILLA BOWL.
5.95

SPINACH, MUSHROOM & BACON
FRESH SPINACH TOPPED WITH SLICED MUSHROOMS, BACON, EGGS AND TOMATOES, SERVED WITH YOUR CHOICE OF DRESSING.
3.95

LOWCOUNTRY LUNCHES

SHEM CREEK SEAFOOD SPECTACULAR
SHRIMP, SCALLOPS, AND A FILET OF FLOUNDER SIDED WITH A DEVILED CRAB, NO SUBSTITUTIONS PLEASE.
10.95

CRAB CAKE
6.25

GRILLED SHRIMP
6.25

TERIYAKI CHICKEN
A CHICKEN FILLETS BREAST, MARINATED IN TERIYAKI SAUCE.
5.95

SHRIMP & SAUSAGE
SHRIMP GRILLED WITH HOT SMOKED SAUSAGE.
6.95

GRILLED SCALLOPS
6.50

CATCH OF THE DAY
FRESH DAILY FROM THE MARKET.
(VARIES)

ALL LOWCOUNTRY LUNCHES ARE SERVED WITH RICE OF THE DAY AND VEGETABLE OF THE DAY.

EAST COOPER FAVORITES

SEAFOOD GUMBO
A COMBINATION OF SEAFOOD (SHRIMP, SCALLOPS, OYSTERS & FISH) AND SAUSAGE SIMMERED IN A SPICY CAJUN STOCK, SERVED OVER RICE.
6.50

SHRIMP ETTOUFFEE
SHRIMP SIMMERED IN A SPICY CAJUN BROWN SAUCE, SERVED OVER RICE.
6.50

FETTUCCINE ALFREDO
FETTUCCINE IN A LIGHT CREAM SAUCE WITH BUTTER AND PARMESAN CHEESE.
5.25

FISH 'N CHIPS
FRIED FLOUNDER AND FRIES, SERVED WITH SLAW.
5.95

CHICKEN 'N CHIPS
TENDER STRIPS OF CHICKEN BREAST, DEEP FRIED, WITH FRIES & SLAW.
5.75

SHRIMP CREOLE
SHRIMP SIMMERED IN A CREOLE STOCK, SERVED OVER RICE.
6.50

SEAFOOD FETTUCCINE
A MEDLEY OF FRESH SEAFOODS AND PASTA SIMMERED IN AN HERB PARMESAN CREAM SAUCE.
6.75

CRABMEAT QUESADILLA
CRABMEAT, CHEESE AND SOUR CREAM FOLDED IN A FLOUR TORTILLA, TOPPED WITH CHEESE AND JACK PEPPERS.
6.75

DEVILED CRAB LUNCH
TWO OF OUR HOMEMADE CRABS, WITH FRIES & SLAW.
6.50

CHICKEN PICCATA
CHICKEN AND MUSHROOMS SIMMERED IN A BUTTER-LEMON SAUCE, SERVED OVER FETTUCCINE.
5.95

A 15% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE.
CREEK COMBOS

SOUP OF THE DAY AND SALAD
A HOUSE SALAD COUPLED WITH A BOWL OF SOUP (SHR-CRAB, ADD 50C) OR HOUSE SALAD SERVED ON THE SAME PLATE WITH ONE OF THE FOLLOWING:

DEVILED CRAB 5.50
STUFFED POTATO 5.50
MINI-NACHOS 4.95
MINI-MACHO NACHOS 5.50
MINI-CHICKEN NACHOS 5.50
MINI-SKINS ATW 5.50
SANDWICH OF THE DAY VARIES

DYNAMIC DUOS
YOUR CHOICE OF SOUP OF THE DAY (FOR SHE-CRAB, ADD 50C) OR HOUSE SALAD SERVED ON THE SAME PLATE WITH ONE OF THE FOLLOWING:

THE HOT CRAB
OUR CRABMEAT MIXTURE BAKED ON AN ENGLISH MUFFIN, TOPPED WITH TOMATO AND CHEESE.
6.25

BACON BLUE CHEESEBURGER
5.50

BIRD ON A RUN
A TENDER GRILLED CHICKEN BREAST, SERVED ON A BUN WITH LETTUCE AND TOMATO (WITH CHEESE, ADD 50C)
5.25

CHICKEN BLT
OUR GRILLED BIRD WITH THE ADDITION OF BACON (CHEESE, ADD 50C)
5.75

“BUFFALO” BREAST
AN UNBREADED DEEP-FRIED CHICKEN BREAST DIPPED IN OUR TANGY WING SAUCE, SERVED ON A BUN WITH BLUE CHEESE DRESSING AND CELERY STICKS.
5.75

TERIYAKI CHICKEN SANDWICH
5.75

THE COUNTRY CLUB
TRIPLE DECKER ON TOAST-TURKEY, HAM, BACON, CHEESE, LETTUCE, TOMATO AND MAYONNAISE.
5.50

PLATTER OF GRILLED CHEESE
A PLATEFUL OF OLD FASHIONED CHEESE SANDWICHES, GRILLED ON WHITE, WHEAT OR RYE
4.75

SUPER SANDWICHES & BURGERS

SHORE CREEK BURGER
A THICK, JUICY HALF-POUND BACON CHEESEBURGER ON A VIENNA ROLL, COMPLETE WITH ALL THE TRIMMINGS.
5.25

FRENCH DIp
WARM CUTS OF PRIME RIB ON A FRENCH ROLL, SERVED AU JUS.
5.50

PRIME RIB SANDWICH
THINLY SLICED PRIME RIB ON A BUTTERED FRENCH ROLL, SMOTHERED WITH GRILLED PEPPERS, ONION AND CHEESE.
5.75

CRABCAKE SANDWICH
A MARYLAND STYLE CRABCAKE GRATINATED AND SERVED ON A BUTTERED VIENNA ROLL.
6.25

BIG JOHN’S FAVORITE
TURKEY, BACON AND SWISS CHEESE, SERVED HOT ON A VIENNA ROLL WITH MAYONNAISE.
4.95

PATTY MELT
ONE OF OUR JUICY HALF-POUND BURGERS, MELTED CHEESE AND SAUTEED ONIONS, GRILLED ON RYE.
5.75

“BUFFALO” SANDWICH
5.75

ALL OUR SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES, COLE SLAW OR PASTA SALAD.
SPECIALTY DRINKS

BLOODY MARY
OUR OWN SPECIAL CONCOCTION OF CLAMATO AND SPICES LACED WITH VODKA, GARNISHED WITH BOILED SHRIMP. 3.95

DAIQUIRI
COOL, REFRESHING AND FROZEN, YOUR CHOICE OF LIME, BANANA, PEACH OR STRAWBERRY. 4.95

RUM PUNCH
DRINK OF BARBADOS, MOUNT GAY RUM, LIME, TRIPLE SEC, BITTERS. 3.95

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 7.75

MEXICAN MONKEY
KALUA, BANANAS

PINK FLAMINGO
STRAWBERRIES, VODKA 4.95

MONCK'S CORNER
FRANJELICO 7.75

DREAMSICLE
ORANGE JUICE, AMARETTO

PEACHES 'N CREAM
PEACHES, AMARETTO 7.75

SHRM CREAM
TIA MARIA

TOASTED ALMOND
KALUA, AMARETTO

HOT DRINKS
WITH COFFEE AND DESIGNATED LIQUEURS

IRISH
IRISH WHISKEY 4.95

MEXICAN
KALUA

HAZELNUT
FRANJELICO

JAMAICAN
TIA MARIA

ITALIAN
AMARETTO

WITH HOT CHOCOLATE

PEPPERMINT PATTY
PEPPERMINT SCHNAPPS 4.95

MEXICAN CHOCOLATE
KALUA

PITCHER DRINKS

LONG ISLAND ICED TEA
TASTES LIKE ICED TEA BUT WITH A KICK! MADE WITH THE FOUR WHITE LIQUEURS 13.00

BLUE CANCE
TEQUILA, LIME JUICE, SWEET 'N SOUR, AND BLUE CURACAO, A GIANT SEA COLORED MARGARITA, GEE! 13.00

PLANTER'S PUNCH
LIGHT AND DARK RUMS MIXED WITH FRUIT JUICES, A TROPICAL TREAT. 14.00

GOOMBA SMASH
LIGHT AND DARK RUMS, FRUIT JUICES AND COCONUT, A BAHAMIAN DELIGHT. 14.00
THE BIG GUY

Please come back to see us soon.

Thank you for visiting us. Enjoy yourself and

NA. - A.C.