



APPETIZERS, SNACKS & SUCH



SOFT SHELL CRAB

ONE CRAB, GRILLED IN OUR SHEM
SPICE.

5.95

DEVEILED 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

ONION RINGS

FRESH ONIONS, DIPPED IN BEER
BATTER AND DEEP FRIED.

3.50

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

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

FRIED MOZZARELLA

SERVED WITH MARINARA SAUCE.

3.75

BUFFALO CHICKEN WINGS

SPICY HOT WINGS WITH BLUE CHEESE
DRESSING AND CELERY STICKS.

3.95

FRIED GRITS 'N SHRIMP

WITH BROWN GRAVY

4.95

SOUP OF THE DAY

CHANGES DAILY AT THE
WHIM OF THE CHEF.

(VARIES)

TEXAS TORPEDOES

CHEESE-STUFFED DEEP FRIED
JALAPENOS.

3.95

SMOKED SALMON

GARNISHED 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
BEER BATTER AND DEEP FRIED.

3.95

BBQ SHRIMP & SAUSAGE

SHRIMP AND SAUSAGE SAUTEED
IN OUR ZESTY BBQ SAUCE.

5.50

FRIED ARTICHOKE HEARTS

SERVED WITH MUSTARD SAUCE.

4.95

SHEM CREEK T-SHIRTS

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

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 SAUSAGE, CORN-ON-COB,
NEW POTATOES, AND COLE SLAW.

19.95



SALADS

HOUSE SALAD

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

2.75

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

CAESAR 4 WAYS

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

PLAIN

4.95

GRILLED CHICKEN

5.95

CHILLED SHRIMP

5.95

SMOKED SALMON

6.25

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 MEXI-BEEF OR CHICKEN ATOP A BED OF LETTUCE, TOMATOES, BEANS, CHEESE, ONIONS AND JALAPENOS, 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

SHRIMP & SAUSAGE

SHRIMP GRILLED WITH HOT SMOKED SAUSAGE.

6.95

GRILLED SCALLOPS

6.50

CATCH OF THE DAY

FRESH DAILY FROM THE MARKET.

(VARIES)

TERIYAKI CHICKEN

A CHARBROILED BONELESS BREAST, MARINATED IN TERIYAKI SAUCE.

5.95

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 ETOUFFEE

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 JALAPENOS.

6.75

DEVILED CRAB LUNCH

TWO OF OUR HOMEMADE CRABS WITH FRIES & SLAW

6.50

SEAFOOD BURRITO

A VARIETY OF FRESH SEAFOODS AND CHEESE, WRAPPED IN A FLOUR TORTILLA, TOPPED WITH A SEAFOOD SAUCE AND BAKED, SERVED WITH RICE AND VEGETABLES.

6.75

CHICKEN PICCATA FETTUCCINE

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

5.95

CREEK COMBOS

SOUP OF THE DAY AND SALAD

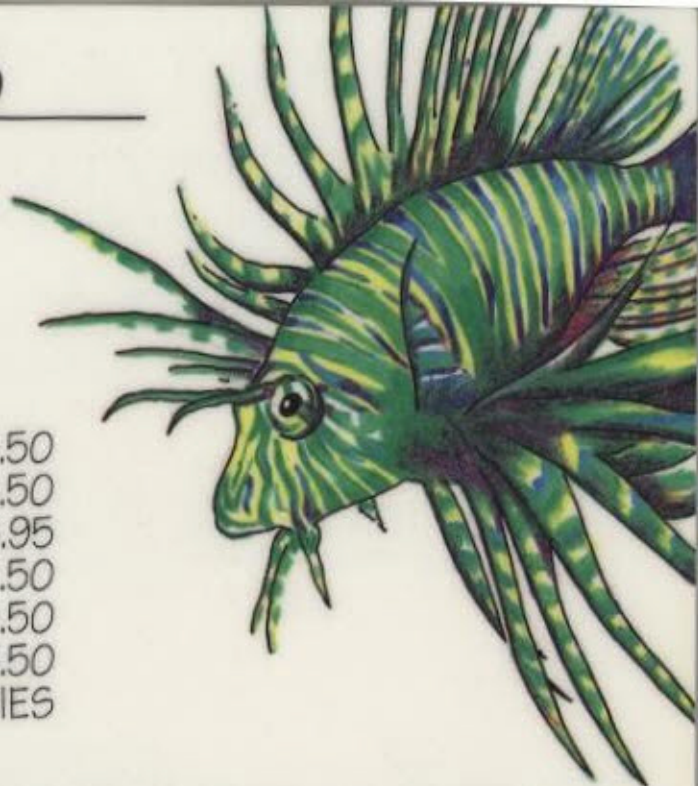
A HOUSE SALAD COUPLED WITH A BOWL OF SOUP (SHE-CRAB, ADD 30¢)

5.50

DYNAMIC DUOS

YOUR CHOICE OF SOUP OF THE DAY (FOR SHE-CRAB, ADD 30¢) OR HOUSE SALAD SERVED ON THE SAME PLATE WITH ONE OF THE FOLLOWING:

DEILED 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



SUPER SANDWICHES & BURGERS

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 BUN

A TENDER GRILLED CHICKEN BREAST, SERVED ON A BUN WITH LETTUCE AND TOMATO (WITH CHEESE, ADD 50¢)

5.25

CHICKEN BLT

OUR GRILLED BIRD WITH THE ADDED ATTRACTION OF BACON (CHEESE, ADD 50¢)

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

SHEM 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

PATTY MELT

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

5.75

BIG JOHN'S FAVORITE

TURKEY, BACON AND SWISS CHEESE, SERVED HOT ON A VIENNA ROLL WITH MAYONNAISE.

4.95



PRIME RIB SANDWICH

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

5.75

CRABCAKE SANDWICH

A MARYLAND STYLE CRABCAKE GRIDDLED AND SERVED ON A BUTTERED VIENNA ROLL.

6.25

GRILLED HAM & CHEESE

HAM AND MELTED CHEESE SERVED ON GRILLED WHITE, WHEAT OR RYE BREAD.

4.95

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

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

KEY LIME COOLER

RUM, LIME JUICE

MEXICAN MONKEY

KAHLUA, BANANAS

4.95

STRAWBERRY SHORTCAKE

STRAWBERRIES, AMARETTO

PEACHES 'N CREAM

PEACHES, AMARETTO

SHEM CREAM

TIA MARIA

7.75

TOASTED ALMOND

KAHLUA, AMARETTO

PINK FLAMINGO

STRAWBERRIES, VODKA

MONCK'S CORNER

FRANGELICO

DREAMSICLE

ORANGE JUICE, 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

N.A. - A.C.

Bar - Grill Menus



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