

## HOUSE CALLS

867-5309 ♡ Jenny

### CAROLINA CRABCAKES 27

Two Jumbo crabcakes served with red roasted potatoes & steamed veggies.

### CHARLESTON SHRIMP & GRITS 21

The owner's favorite. Spicy tasso ham cream gravy over white cheddar cheese grits & loaded with fresh shrimp. Stick to your ribs southern cookin'!

### VOODOO SKILLET 23

Shrimp, scallops, smoked sausage, green peppers, yellow onions & red potatoes all sautéed & cast iron blackened.

**FROGMORE STEW 20** Fresh Large Peel-your-own coastal shrimp, smoked sausage, yellow onions, red potatoes & corn on the cob seasoned & steamed to Low Country Perfection.

### JUMBO SCALLOPS 28

Fresh Jumbo scallops cast iron blackened or sautéed in white wine. Served with red potatoes & steamed veggies.

### SWORDFISH PASTA 18

Marinated swordfish chunks sautéed with tri color bell peppers, red onion & white wine tossed with penne pasta.

### BUBBA'S SHRIMP TRIO 28

Shrimp every way you like 'em - grilled, fried & blackened.

## THRILLS OF THE GRILL

one if by land, two if by sea

### REBEL YELL RIBEYE 26

A Juicy 14 ounce ribeye blackened or grilled to perfection. Served with red potatoes & steamed veggies.

### END OF THE LINE MKT

Ask your server what the fisherman reeled in today! We will prepare your fish char-grilled or blackened.

### BABY BACK RIBS 23

Slowly cooked slab of ribs in our signature BBQ sauce - so big it hardly fits on the plate. Served with red potatoes & steamed veggies!

### GRILLED SCALLOPS 28

Grilled, mouth watering Jumbo scallops - it's the filet mignon of the sea. Served with red potatoes & steamed veggies.

## CAJUN CORNER

Laissez Les bon temps rouler!

### BAYOU SHRIMP 21

Fresh shrimp baked in a Cajun cream sauce served with red roasted potatoes & steamed veggies.

### BOURBON STREET PASTA 18

Chicken & andouille sausage sautéed in a Cajun cream sauce & tossed with penne.

### SOUTHERN CHICKEN 20

Two golden fried chicken breasts served on a bed of white cheddar cheese grits & smothered in a spicy tasso ham gravy. Served with mac 'n cheese & collard greens.

## CRABS & PLATTER

That's what she-crab said!

All our fine Legs come with a side of our signature red roasted potatoes!

### SNOW CRAB LEGS 36

Two Pounds of succulent, butter dunkin' crab.

### DUNGENESS CRAB LEGS 48

Two Pounds of west coast sweet, tender crab.

### KING CRAB LEGS 54

It's time you've paid homage to the King! Two mouth watering, Leg shakin' Pounds. He'll thank you... very much.

### SHELLFISH PLATTER 42

House favorite has a heaping mound of 8 steamed oysters, 1/2 lb. shrimp, 1/2 dozen clams, dozen mussels, & 1 lb. snow crab legs.

## BONA FIDE & FRIED

Served with fries, coleslaw & corn fritters.

Shrimp / oysters / scallops / flounder

PICK 1 FOR 20

PICK 2 FOR 24

**FRIED FEEDING FRENZY** Pick em all **FOR 28**

## DESSERT 6 EACH

CINNAMON ROLL BREAD PUDDING / HERSHEY BAR PIE

KEY LIME PIE / WHITE CHOCOLATE PEACH COBBLER



TO-GO MENU

PHONE: 843.785.2070

Coligny Plaza • Open daily from 11:30 a.m.

**STEAMER SEAFOOD** was founded in 1991 by Kentucky native Dale Augenstein. We are a **SCRATCH HOUSE**. In Laymen's terms, that means we do not use it if it is pre-mixed, pre-breaded, pre-made, pre-conceived or predominately someone else's. Sometimes that does mean we will be out of an item until the fishermen and butchers provide and we prepare. We welcome you, happy you're here, so enjoy yourself!

## SHAREABLES

Sharin' is Carin' y'all

### RINGS & TENTACLES 10

Hand breaded, southern fried calamari.

### CORN FRITTERS 6

Sweet & neat, served with grandma's honey butter recipe.

### BULL BITES 12

Half pound of bite-sized tender beef marinated & blackened.

### TUNA BITES 10

Half pound of fresh yellow fin tuna medallions blackened & sautéed with scallions & tomatoes.

### CRABBY CHIPS 10

House made potato chips piled high & smothered in a creamy cheese sauce loaded with crabmeat & topped with diced tomatoes & scallions.

# I DIP, YOU DIP, WE DIP

Take a dip, the water is fine!

## SIZZLIN' SEAFOOD DIP 10

Spread it thin & Dive in! A rich blend of shrimp, crabmeat, cheese & roasted red peppers. Served with house made tortilla chips.

## CRAB & ARTICHOKE DIP 10

The best darn hot artichoke dip this side of the Calibogue sound! Loaded with blue crab & served with house made tortilla chips.

## KICKIN' CRAB SPREAD 10

An all kicked up blend of fresh blue crab meat & mild cheddar cheese. Served with crackers.

## SMOKE ON THE WATER SPREAD 10

A delicious hand crafted spread of chipotle lime & honey smoked salmon. Served with crackers.

# OYSTERS

Who's shuckin'?

## ON THE HALF SHELL 19

We don't need any fast talking carpetbaggers to sell these. One dozen, Premium select raw oysters.

## BUCKET OF STEAMED 26

A bucket of house oysters steamed to perfection. Get to shuckin'!

## ROCKABILLY 12

Six baked oysters topped with a sautéed blend of spinach, smoked bacon & onion then smothered in lemon hollandaise.

# SHELL SHOCKED

Look out below!

## STEAMER'D SHRIMP 1/2LB. 11 1LB. 19

Roll up your sleeves... You're peeling baby!

## GRILLIN' SHRIMP 1/2LB. 11 1LB. 19

Slow grilled, mouth-watering shrimp. A house favorite!

## CHILLIN' SHRIMP COCKTAIL 15

Jumbo shrimp smothered in fiery cocktail sauce.

## N'AWLINS SHRIMP 14

Jumbo shell-on shrimp sautéed in our house made traditional New Orleans style spicy sauce.

## GARLIC MUSSELS 12

A whole mess of mussels baked in fresh garlic & butter. More than expected, but never enough for the taste buds.

## GARLIC CLAMS 11

One dozen Littlenecks baked in fresh garlic & butter. These clams are the real deal.

# SOUPS

Excuse me flo, what's the soup du jour?

CUP 5 BOWL 8

## CHARLESTON SHE-CRAB

## LOADED GUMBO

# LEAN & GREEN

No need to Jazzercise now!

## LOW COUNTRY CHICKEN SALAD 13

Blackened chicken atop a chopped salad of romaine lettuce, our famous southern hoppin' John, diced tomato & shredded cheese all tossed in our creole vinaigrette.

## ISLAND SALMON SALAD 15

Fresh seared salmon atop a bed of mixed greens with grilled pineapple, dried cranberries, feta cheese & toasted pecans.

## SEAFOOD SALAD 15

A big ol' house salad topped with cool lump crabmeat & seared shrimp.

## DOWN SOUTH WEDGE 8

A wedge of iceberg lettuce drizzled with our classic buttermilk ranch & topped with applewood smoked bacon, diced tomato & sharp cheddar.

## HOUSE SALAD 6

Mixed greens topped with applewood smoked bacon, cheese, tomato, scallions & toasted almonds.

## CAESAR SALAD 6

Traditional caesar with house made croutons. Go big and top it with fresh, golden fried oysters. Add 7

**SALAD DRESSINGS** balsamic vinaigrette, buttermilk ranch, thousand island, bleu cheese, honey dijon & creole vinaigrette

# SANDWICHES

What's the dill, pickle?

All sandwiches served with coleslaw & house made potato chips.

## BACKYARD BURGER 10

Juicy, half-pound burger topped with american cheese & served through the garden.

## THE KICKIN' CHICKEN 10

A grilled chicken breast topped with virginia shaved ham, swiss cheese & smothered in bbq sauce.

## CAROLINA BURGER 10

A juicy half pound burger smothered in our homemade pimento cheese.

## FRIED FLOUNDER 12

No frills but sure to please!

## COASTAL BROWN 12

An open-faced crab cake sandwich topped with tomato, bacon & a rich house made cheese sauce. Baked 'til "Hot & Brown."

# ON THE SIDE 3 EACH

Baked potato • coleslaw • collard greens • french fries

Low country red rice • potato chips • red roasted potatoes

steamed veggies • white cheddar cheese grits



Denotes new chef creation

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness