



APPETIZERS

- Cajun Brochettes (GF)** **\$10.99**
Cajun flavor bombs made with grilled chicken strips, cream cheese, jalapeno, and onion, wrapped in bacon and then pan-fried. Served with ranch dressing and Cajun seasoning.
- Southern Stack** **\$12.25**
Alternating layers of fried green tomatoes, our house-made pimento cheese, and a heapin' helping of our spicy collard greens. Topped with our house-made remoulade sauce.
- Haystack** **\$11.25**
Your choice of Fritos or seasoned fries, topped with pulled pork, cheddar cheese, sour cream, jalapenos, and drizzled with mild barbecue sauce and ranch dressing.
- Sausage and Pimento Cheese** **\$11.99**
Georgia smoked sausage with our house-made pimento cheese, served with crackers.
- Fried Green Tomatoes** **\$9.99**
Lightly fried green tomatoes served with house-made remoulade sauce.
- Fried Pickles** **\$8.99**
Dill pickle chips lightly fried serve with house-made remoulade sauce.
- Mozzarella Cheese Sticks** **\$9.99**
Lightly breaded mozzarella sticks, served with a tangy marinara sauce.

OYSTERS & SHRIMP

- *Fresh Shucked and Raw Oysters** **Market Price**
- *Fresh Steamed Oysters** **Market Price**
- *Fire Grilled Oysters (GF)** **Market Price**
Inspired by the famous Acme Oyster House on Bourbon Street. Shucked raw and char-grilled with butter, garlic, and Italian dressing.
- *Mack's Grilled Oysters (GF)** **Market Price**
Inspired by Drago's Grilled Oysters from New Orleans. Freshly shucked and char-grilled, topped with garlic butter, coarse black pepper, oregano, parsley, melted parmesan, and asiago cheese.
- *Redneck Rock-a-Feller Oysters (GF)** **Market Price**
Our Mack's Grilled Oysters, topped with our spicy collard greens and bacon.
- *VooDoo Oysters** **Market Price**
Chef Paul Prudhomme's blackening seasoning, topped with melted pimento cheese.
- *Grilled Oyster Sampler** **Market Price**
Try all four of our delicious oyster flavors.
- Peel & Eat Shrimp (GF)** **\$16.50 / half lb. \$26.99 / full lb.**
Served hot or chilled with drawn butter and Old Bay.

***NOTE: CONSUME OYSTERS AT YOUR OWN RISK.**
There may be a risk associated with consuming raw shellfish as in the case with other raw products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.

***NOTE TO CONSUMERS ORDERING RAW OR GRILLED OYSTERS**
Our oysters are shucked to order and can sometimes take as much as 30 minutes to prepare. Please ask your server to check on lead times if you are in a hurry. We will attempt to get appetizer oysters out before your meal.

SURF

Shrimp and/or Oyster Plate **\$17.99**

Fried oysters or fried, grilled, or blackened shrimp, served with two sides and your choice of cornbread or roll. Half and half plates available by request.

Soft Shell Crab **\$16.99**

Lightly breaded and deep fried soft shelled crab with 2 sides.
Add a crab for \$5.99

Fried Catfish Filet **\$17.50**

Large fried catfish filet with 2 sides.
Add a filet for \$5.00

Blackened Catfish over Grits **\$17.50**

Catfish Filet blackened over cast iron with Chef Paul's Prudhomme's Blackening Spices served over our Adluh yellow stone ground grits.

Mrs. M's Shrimp 'n Grits **\$14.99**

Charleston style grits made with Adluh yellow stone ground grits milled in Columbia SC, and smothered with shrimp gravy, topped with shrimp, smoked sausage, sautéed peppers and onions.

Seafood Jambalaya **\$17.50**

Spicy Creole-style recipe made with fresh shrimp and smoked Georgia sausage.

Low Country Boil	<i>Shrimp or Crawfish</i>	\$16.99
	<i>Shrimp and Crawfish</i>	\$19.99

Served in a bowl or dumped right on the table, with sausage, corn, potatoes, onions served with drawn butter and Old Bay.

Po Boy

Hoagie roll filled with your choice of seafood, topped with marinated slaw and homemade Remoulade sauce.

	Sandwich with One Side	Sandwich with Two Sides
<i>Grilled or Fried Shrimp</i>	\$13.50	\$16.50
<i>Fried Oyster</i>	\$13.50	\$16.50
<i>Fried Catfish</i>	\$13.50	\$15.99
<i>Fried Soft Shell Crab</i>	\$16.50	\$18.99

TURF

	Sandwich with One Side	Plate with Two Sides
Pulled Pork Barbecue (GF)	\$10.99	\$13.99

Rubbed with love, then slow smoked for 15 hours, then either piled high on a freshly toasted brioche bun, or on a plate.

Beef Brisket (GF)	\$13.99	\$15.99
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Slices oftender hickory smoked brisket topped with our slightly sweet brisket sauce and served with horseradish mayo sauce on the side. Available in limited quantities.

Double Decker	\$13.99	\$16.99
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A pile of pork and brisket on a toasted brioche bun with your choice of 2 sides.

Scott K's Brunswick Stew (GF)	\$13.99
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A hearty blend of our smoked brisket, pulled pork, and chicken simmered to perfection with tomatoes corn, potatoes, lima beans, onions, and other smokehouse seasonings to make a delicious stew served with cornbread.

Chicken Tenders	\$11.50
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Hand-breaded tenders fried crispy golden brown with 2 sides. Also available grilled or blackened.

BETWEEN THE BREAD

Sandwich with One Side

Plate with Two Sides

Cheeseburger

\$9.75

\$11.99

Chargrilled 1/2 lb. hand-pattied cheeseburger, topped with lettuce, tomato, red onion, and pickle.

BBQ Cheeseburger

\$10.99

\$13.99

Chargrilled 1/2 lb. hand-pattied burger topped with pulled pork and barbecue sauce. Served with lettuce, tomato, red onion, and pickle.

Bacon Pimento Cheese Burger

\$12.99

\$16.50

Chargrilled 1/2 lb. hand-pattied burger topped with bacon and our homemade pimento cheese. Served with lettuce, tomato, red onion, and pickle. Add a fried green tomato for \$2.

Add a fried green tomato for \$2.00

Chophouse Burger

\$12.99

\$16.50

1/3 lb. hand-pattied brisket and angus beef burger, chargrilled with our smokey brisket sauce with lettuce, tomato, mayo, and creamy horseradish sauce.

PSHOB BLT

\$10.99

\$13.99

Traditional BLT on Texas Toast, topped with homemade pimento cheese, two fried green tomatoes, and Remoulade sauce.

SALADS

*Served with your choice of 1000 Island, ranch, honey mustard, bleu cheese, Caesar, Italian, or raspberry and balsamic vinaigrette dressing.
All GF without croutons or fried proteins.*

Pulled Pork Salad

\$11.99

Pulled pork barbecue, drizzled with barbecue sauce on a lettuce mix. Topped with tomato, onion, cheese, bacon, and croutons.

Southern Salad

\$13.99

Your choice of fried chicken tenders or smoked chopped chicken on top of our lettuce mix, tomato, onion, cheese, bacon, and croutons.

Edisto Salad

\$15.99

Your choice of grilled, fried, blackened, or buffalo shrimp or fried oysters on top of our lettuce mix, tomato, and onion.

SIDES

\$4.00 unless otherwise marked

Seasoned French Fries

Onion Rings

Tater Tots

Fried Okra

Corn on the Cob

BBQ Baked Beans (*contains pork*)

Baked Sweet Potato (*GF*)

Baked Potato (*GF*)

Mrs. M's Cheese Grits (*GF*)

Buttery Green Beans (*GF*)

Collard Greens (*GF*)

Marinated Slaw (*GF*)

Macaroni and Cheese (+\$1.00 with entree)

Fried Green Tomatoes (+\$2.00 with entree)

Garden Side Salad (+\$2.50 with entree)

Brunkswick Stew (*GF*) (+\$5.00)