

SUPPER MENU

APPETIZERS

Hungryneck Pimiento Cheese & Crackers

Our world famous pimiento cheese served with flatbread crackers & our okra & tomato relish \$6

Shrimp, Bacon, Crab Chipotle Dip

Served with Artisan flat bread multi-grain crackers \$8



Shrimp & Grits

Lightly battered & fried cheddar cheese grits topped with a smoked andouille cream sauce & pan-seared local shrimp, served with your choice of buttermilk biscuit or corn-bread muffin \$9

Local Little Neck Clams

Sautéed with fresh herbs, diced tomatoes, red onions, roasted red peppers, white wine, & butter served with garlic bread \$10

Redneck Rolls

Wood smoked BBQ & our world famous pimiento cheese lightly fried in a spring roll wrapper & served with our homemade mustard BBQ Sauce for dipping \$7

Crab Cakes

Pan seared jumbo lump & fresh claw served with our house Cajun remoulade sauce & our okra & tomato relish \$10

BBQ Cheese Fries

Seasoned fries topped with slow smoked pulled pork, cheddar & pepperjack cheeses, diced apple-wood smoked bacon, homemade BBQ sauce & coleslaw \$10

Fried Green Tomatoes

Low -Country Fried Green Tomatoes served with homemade pimiento cheese , and our roasted red pepper & peach jam \$7

Chicken Liver Appetizer

Crispy fried chicken livers topped with black eye pea & roasted corn relish , and served with three pepper buttermilk ranch dressing \$9

Soup - Shrimp, Crab, and Apple-wood Smoked Bacon Chowder

Cup - \$5/Bowl - \$8

BEVERAGES *Please ask your server about our beer, wine, and cocktail list*

Soda \$2 free refills
(Pepsi, Diet Pepsi, Mug Root Beer,
Sierra Mist, Dr Pepper, Mountain Dew)
Iced Tea \$2

Premium Colombian Coffee \$2
Orange Juice \$2.30
Apple Juice \$2.30
Milk \$2
Chocolate Milk \$2

Mocha
Latte
Cappuccino
Hot Chocolate

 Denotes a Signature Dish

SALADS

Primal Plate Salad

Marinated grilled chicken breast served over mixed greens with diced pickled beets, walnuts, grape tomatoes, sliced cucumbers, red onions, chevre goat cheese, sliced avocado & black olives. Served with our balsamic vinaigrette **\$12**

Salmon Salad

Fresh grilled Atlantic salmon fillet served over mixed greens with grilled asparagus, diced apple-wood smoked bacon, grape tomatoes, red onions, boiled eggs, crumbled blue cheese & croutons. Served with our vidalia-bacon vinaigrette **\$15**

Buttermilk Fried Chicken Salad

Mixed greens, pickled okra, grape tomatoes, sweet red onions, pepper jack, cheddar, diced bacon, black-eye pea relish & boiled eggs. Served with our three-pepper ranch dressing **\$13**

Chef Salad

Mixed greens topped with marinated grilled chicken, diced apple-wood smoked bacon, ham, grape tomatoes, red onions, sharp cheddar cheese, carrots, sliced cucumbers & boiled eggs. Served with blue cheese dressing **\$12**

Chipotle Chicken Tostado Salad

Mixed greens, spicy chipotle seasoned grilled chicken breast, pepperjack cheese, sliced avocado, drizzled with chipotle aioli then topped with our homemade Pico de Gallo & crispy fried tortillas **\$13**

BURGERS

Our 8 oz. burgers are a blend of ground chuck, brisket & rib-eye steak, ground freshly daily in-house & cooked to order. All burgers come on a freshly baked potato-deli roll with lettuce, tomato, pickles, red onions & mayo, then served with your choice of one side. Substitute a grilled or fried chicken breast at no additional charge.

Hell Burger

Topped with diced jalapenos, ghost chili cheese, apple-wood smoked bacon & creamy Cajun remoulade sauce. This one is hot! **\$11**

Surf -n- Turf Burger

Topped with a homemade crab cake & creamy Cajun remoulade sauce **\$14**

Pawley's Pimiento Cheese Burger

Topped with our pimiento cheese, fried green tomatoes & apple-wood smoked bacon **\$12**

Big Mouth BBQ Burger

Topped with slow-smoked pulled pork BBQ, cheddar cheese, coleslaw, BBQ sauce & crispy fried onion straws **\$12**

Turkey Burger

Fresh ground turkey breast, hand-pattied & topped with a toasted almond aioli, Swiss cheese, fresh avocado, baby spinach & sliced tomato **\$10**

FROM THE GRILL

We proudly serve Sterling Silver Beef from the top 12% of all beef in the U.S. and expertly aged for optimum flavor. All grilled items served with a fresh side salad, a choice of one of our delicious sides & a buttermilk biscuit or corn-bread muffin.

Filet Mignon

6 oz. beef tenderloin and lump crab cake finished with a garlic and herb butter **\$26**

Black & Blue New York Strip

12 oz. hand-cut strip dusted with blackening seasoning & topped with blue cheese crumbles **\$22**

Grilled Rib Eye Steak

Hard-cut premium Sterling Silver® ribeye with herb butter **\$25**

Marinated Grilled Chicken Breast

Two all natural, boneless, skinless chicken breasts marinated in our delicious blend of herbs & spices served with our okra & tomato relish **\$13**



Chicken & Waffle

Belgian waffle filled with sausage, roasted sweet corn, sharp cheddar cheese, and diced jalapenos, topped with whipped honey butter and crispy fried chicken **\$12**

(Chef's notes - Best enjoyed with Syrup and a Dash of Hot Sauce)

SOUTHERN SPECIALTIES

Served with your choice of two sides & a buttermilk biscuit or corn-bread muffin.

Fried Chicken

Brined for 24 hours & pressure fried. Your choice of white or dark meat **\$12**

Country Fried Steak

Hand Cut, Hand Battered, and Fried to Perfection. Topped with White Pepper Gravy **\$14**



Chicken Fried Chicken

Marinated Chicken Breasts battered and lightly fried. Topped with homemade White Pepper Gravy **\$12**

Wood Smoked Pork BBQ Plate

Brined pork shoulders that are seasoned with our family's dry rub recipe, smoked low & slow with the perfect wood, then finished with a vinegar-butt sauce & served with your choice of red or yellow BBQ sauce **\$12**

Chicken Liver Dinner

Served with our black eye pea & roasted corn relish, and three pepper buttermilk **\$12**

Chop Steak

A blend of ground chuck, brisket & rib-eye steak, ground freshly daily in-house, finished with our homemade brown gravy & caramelized onions **\$11**

 Denotes a Signature Dish

SEAFOOD



Shrimp & Grits

Lightly battered & fried cheddar cheese grits topped with a smoked andouille cream sauce & pan-seared local shrimp, served with your choice of buttermilk biscuit or corn-bread muffin **\$14**

Fried Flounder Fillets

Two hand-breaded lightly fried flounder fillets served with your choice of two sides & hushpuppies **\$12**

Fried Oysters

Hand-breaded oysters fried crispy golden brown on the outside & juicy in the middle, served with your choice of two sides & hushpuppies **\$14**



Seafood Platter

A fried flounder fillet, a jumbo lump & claw crab cake & a half dozen fried shrimp, served with your choice of two sides & hushpuppies **\$20**

Atlantic Salmon Fillet

Fresh grilled Atlantic salmon fillet served with our okra & tomato relish, with your choice of two sides & hushpuppies **\$15**

Sea Bass

Served with okra and tomato relish , hushpuppies , and your choice of two sides **\$16**

Fried Shrimp

Local shrimp fried to perfection & served with your choice of two sides & hushpuppies **\$14**

Low-Country Crab Cakes

Pan-seared homemade jumbo lump & fresh claw crab cakes served with creamy remoulade sauce & your choice of two sides & hushpuppies **\$18**

SOUTHERN SIDES

Choice of four sides & a biscuit or corn-bread muffin **\$8**

Butterbeans
*Coleslaw
Collard Greens
Field Peas
*French Fries
*Fried Okra
Green Beans
*Hushpuppies
*Mac-n-Cheese

Mashed Potatoes & Gravy
*Potato Salad
Rice & Gravy
Stewed Okra & Tomatoes
Stone-Ground Pimiento Cheese Grits
*Sweet Potato Casserole
*Side Salad for an additional .99

**Denotes a vegetarian option*



Denotes a Signature Dish