

STARTERS

Crispy Fried Calamari
housemade marinara sauce 7.95

Sesame Seared Rare Tuna
seaweed salad • spicy yuzu vinaigrette 11.95

Fried Green Tomatoes
housemade pimento cheese • chow chow 7.95

Toby's Breach Inlet Littleneck Clams
steamed with bacon, tomato and spinach ragout 8.95

Prince Edward Island Mussels
white wine • garlic • tomatoes and fresh herbs or housemade marinara sauce 8.95

Fried Oysters or Shrimp
smoked jalapeño mayonnaise and cocktail sauce
choose one 7.95 • enjoy both 8.95

Crab Fritters
mild green Tabasco™ sauce 9.95

Lowcountry Egg Roll
andouille sausage • shrimp • collard greens chicken • peach marmalade 7.95

SOUPS AND SALADS

Roasted Corn and Crab Soup
fresh blue crab • roasted corn • andouille sausage 5.95

Boathouse Salad
mixed greens • cucumbers • carrots • red onions • tomatoes 5.95

Spinach Salad
tomatoes • candied pecans • grilled red onions • fried goat cheese • warm bacon vinaigrette 7.95
(add grilled chicken 13.95) (add fried shrimp 14.95)

BOATHOUSE FAVORITES

Spicy Shrimp and Grits
our stone-ground grits • shrimp • sweet bell peppers • onions • andouille sausage • roma tomatoes drizzled with mild green Tabasco™ sauce 19.95

Boathouse Crab Cakes
lump crab cakes with mild green Tabasco™ sauce and fried onions 20.95

Sirloin and Crab Cake
center-cut certified angus 6-ounce sirloin lump crab cake with mild green Tabasco™ and fried onions 24.95
(substitute a 6-ounce certified angus filet, add \$6)

Fried Seafood
oysters • scallops • shrimp
choose one 17.95 • two 18.95 • three 19.95

Chef's Broiled Seafood Combination
lobster • shrimp • scallops • seasonal fish finished with sea salt and tarragon butter 23.95

Sirloin and Lobster
center-cut 6-ounce certified angus sirloin butter-poached lobster tails 29.95
(substitute a 6-ounce certified angus filet, add \$6)

CHEF SPECIALTIES

Prosciutto Wrapped Salmon
stone-ground grits • collard greens • green tomato relish 23.95

Pan Roasted Sea Scallops
parmesan risotto • prosciutto • asparagus • lemon rosemary vinaigrette 24.95

Parmesan Crusted Tilapia
pan seared in brown butter • capers • lemon • roma tomatoes • choice of two sides 23.95

Pecan Crusted Chicken
mashed potatoes • collard greens • maple bbq sauce 22.95

PASTAS

Fettuccini with Fresh Seafood
shrimp • scallops • fresh seasonal fish • wild mushroom garlic and fresh herbs tossed in a chardonnay cream sauce 15.95

Toby's Clam Pasta
linguini • littleneck clams • bacon • tomatoes • spinach ragout 18.95

Linguini Primavera
sautéed sweet bell peppers • red onions • spinach • wild mushrooms • tomato sauce 13.95
(add grilled chicken 16.95 • add sautéed shrimp 17.95)

Linguini with Mussels
tomatoes • garlic • lemon • butter 18.95