

Soups & Salads

Ms. Bertha's She Crab

5.95

Dry sherry, lump crab

Iceberg Wedge Salad

5.95

Buttermilk-blue cheese dressing, tomatoes, applewood smoked bacon, cucumbers

Chef Isaac's Gumbo

4.95

Okra, chicken, Cajun sausage

Spinach Salad

5.95

Goat cheese, caramelized onions, spiced pecans, honey-balsamic vinaigrette

Appetizers

Lowcountry Crab Cake

8.95

Creamy tomato okra sauce, fried leeks

Pimiento Cheese Fritters

5.95

Green tomato jam

Mussels Palmetto

7.95

Vidalia onions, Palmetto lager broth, cherry tomatoes, spinach

Hot Crab Dip

8.95

Blend of cheeses, roasted corn, dry sherry, garlic crostinis

Fried Green Tomatoes

8.50

Pecan encrusted goat cheese, peach chutney

Mac & Cheese

6.95

Country ham, smoked gouda

BBQ Quail

8.95

Black eyed pea salad, topped with fried leeks

Fried Alligator

7.50

Honey-jalapeno dressing

Lowcountry Dinners

Shrimp & Grits

18.95

Tri-colored peppers, Vidalia onions, Cajun sausage, tasso ham & blue crab gravy

Pan Seared Jumbo Scallops

23.95

Apple-wood smoked bacon grits, wilted spinach, crawfish beurre blanc

Crab Cakes

19.95

Hoppin' johns, green beans, Cajun remoulade

Sweet Tea Glaze Salmon

18.95

Candied lemon & mint risotto, sautéed asparagus

Carolina BBQ Hanger Steak

19.95

Collard greens, hot bacon and gouda potato salad and natural jus

Roasted Duck Breast

21.95

Tomato rosemary gastrique, white cheddar potato cake, spicy broccolini

Lowcountry Pasta

17.95

Cajun sausage, shrimp, crawfish, sweet corn, Vidalia onions, tri-colored peppers, Cajun cream

Plantation Fried Chicken

16.95

Stuffed with smoked gouda, spicy collards & country ham, buttermilk whipped potatoes, green beans



Cajun's Porch
SINCE 1976