
APPETIZERS

HOME MADE CHIPS and SALSA

Our freshly cooked tortilla chips and our delicious homemade salsa 7.95

BUFFALO SHRIMP

Our WILD GEORGIA SHRIMP deep fried and tossed in our buffalo sauce 7.95

1/2 POUND STEAMED SHRIMP

WILD GEORGIA SHRIMP steamed to perfection 8.95

BBQ RIB APPETIZER

Locos own slow cooked baby back ribs, choose sauce, bone sicking, honey BBQ 8.95

BUFFALO CRAB CLAW

Blue Crab Claws deep fried and smothered in our buffalo sauce 8.95

CRAB STUFFED MUSHROOMS

Fresh Mushroom Caps stuffed full of homemade crab cakes, then broiled in a light white wine, and butter sauce 7.95

TUNA BITES

Pan seared in teriyaki, sashimi grade tuna with roasted pepper sauce drizzle 8.95

BEER BATTERED CALAMARI

Calamari fried crispy, and served with sweet honey pineapple aioli and fiery chipotle aioli 7.95

SOUP AND SALADS

YESTERDAY'S SOUP

Served today 5.25

ORIENTAL CHICKEN SALAD

6 oz. Grilled Chicken Breast sautéed in teriyaki and pineapple atop a garden fresh salad with chow mein noodles and ginger dressing 8.95

TYBEEF SALAD

Angus Beef Strips sautéed in sweet chili and soy over mixed field greens, onions, carrots, bell peppers, mushrooms, grape tomatoes, and cashews. With ginger dressing 9.50

BABY SPINACH SALAD

Artichoke, roasted red peppers, onion, Parmesan, crusted roma tomatoes with extra virgin olive oil and lemon juice 7.00

SEAFOOD DINNERS

FRIED/STEAMED SHRIMP 15.95, lite 11.95

FRIED OYSTERS 16.95, lite 12.95

FRIED SCALLOPS 16.95, lite 12.95

FRIED FLOUNDER 15.95, lite 11.95

COMBO DINNER (choice of 2) 18.95, lite 15.95

CAPT. JOEL'S SEAFOOD PLATTER

Shrimp, Oysters,
Scallops, Flounder 15.95, lite 11.95

ENTREES

12 oz RIBEYE DINNER

Loco's fresh cut RIBEYE, grilled to order. . 18.95

LOW COUNTRY BOIL

A Savannah Tradition. Wild GA Shrimp boiled with smoked sausage, corn, potatoes, and Loco's secret spices. 18.95

BABY BACK RIBS

SLAB of slow cooked ribs grilled in your choice of BBQ sauce, hickory smoked BBQ, honey BBQ, or Bone Sucking BBQ, mmmm good! 17.95

ALASKAN SNOW CRAB DINNER

The biggest and best snow crab in town. Market Price

SALMON MEDITERRANEAN

Grilled salmon over penne pasta with sautéed onions, grape tomatoes, artichoke hearts and fresh spinach in a sun dried tomato wine sauce. . 16.95

SHRIMP and SNOW CRAB DINNER

Out local shrimp and Alaskan snow crab together again!. Market Price

CHICKEN ALFREDO

Sautéed chicken in a Thai basil pesto Alfredo sauce over penne pasta with grape tomato and spinach 14.95

BOURBON GLAZED SALMON

Fresh Atlantic salmon grilled to perfection with sautéed green beans 16.95

GRILLED LOCAL MAHI MAHI

Grilled Mahi Mahi, drizzled with our home made, aged balsamic vinaigrette over sautéed julienne vegetables 17.95