



SNAPPER JACKS

SEAFOOD & RAW BAR

STEAM KITCHEN

STEAMED OYSTERS A dozen steamed succulent oysters. **15**

PEEL AND EAT SHRIMP Steamed to order and lightly dusted with a house blend of Maryland style spice. **16**

STEAMED CLAMS Little neck clams steamed in our house blend. **14**

SNOW CRAB LEGS Giant crab legs so savory and tasty you'll lick the shell. **25**

FOLLY BEACH BOIL Shrimp, smoked sausage, oysters, clams, corn and potatoes all cooked to perfection. **25**

STEAMED PLATTER Delectable combination of peel and eat shrimp, crab legs, oysters and clams. **32**

OYSTERS WANT SOME?

ASK ABOUT OUR SELECTION OF
FRESH SPECIALTY OYSTERS

hlf dzn 17 / dzn 25

OYSTER SHOOTER Jumbo select oyster mixed with Absolut Peppar, freshly squeezed lemon, horseradish, fresh ground black pepper and a splash of cocktail sauce. **3.50**

RAW OYSTERS On the half shell, served with our specially made house cocktail sauce, lemon and home-made mignonette of the day. *hlf dzn 9 / dzn 15*

STEAMED OYSTERS Gently steamed, opened and served with drawn butter, lemon and cocktail sauce. *hlf dzn 9 / dzn 15*

OYSTERS ROCKEFELLER Stuffed with garlic spinach and topped with parmesan cheese. **10**

WELCOME TO THE EDGE OF AMERICA

SOUP & SALAD

CRAB GAZPACHO Lump crab meat, bell peppers, onions, roma tomatoes, garlic and fresh herbs. **6**

SEAFOOD GUMBO An SC twist on this Creole classic. **6**

HOUSE SALAD Mixed greens tossed with diced tomatoes, cucumbers, onion, croutons and shredded cheddar. **6**

FOLLY SALAD Blackened chicken, avocado, red onions, cucumbers, tomatoes, sunflower seeds and bleu cheese crumbles all served with your choice of dressing. **12**

GRILLED SALMON SALAD Fresh Atlantic salmon, mixed greens, dried cranberries, croutons and goat cheese, served with a side of honey thyme dressing. **13**

TUNA WEDGE Iceberg lettuce, bleu cheese crumbles, diced tomatoes and shaved red onion. **13**

BLACKENED SHRIMP SALAD Mixed greens topped with blackened shrimp, bleu cheese crumbles and candied walnuts, tossed in honey thyme vinaigrette. **13**

BLACKENED CHICKEN SALAD Spring mix greens, tomatoes, cheddar cheese, red onion and cucumber. **10**

BUFFALO CHICKEN SALAD Spring mix greens, cucumbers, tomatoes, cheddar cheese and scrumptious chicken tenders, spun in buffalo sauce all topped with blue cheese crumbles. **10**

CAESAR SALAD Crispy romaine lettuce, parmesan cheese and crunchy croutons. **6**

APPETIZERS

FRIED CALAMARI Tossed in sweet Thai chili and served with Sriracha aioli. **10**

SOFT PRETZEL Served warm with a tasty horseradish aioli. **7**

SHRIMP COCKTAIL Jumbo shrimp, chilled and lightly seasoned, served with our homemade spicy cocktail sauce. **12**

HUSH PUPPY BASKET Served with cocktail and tartar sauce. **5**

SEARED TUNA Thinly sliced, served with shredded cucumbers and carrots, dressed with spicy Sriracha dressing. **12**

WINGS 1 lb 10 / 2 lb 17

Your choice of Lemon Pepper, Old Bay, Garlic Parmesan, Buffalo, BBQ and Spicy Teriyaki.

CRAB DIP Served cold with tortilla chips and celery. **12**

ROASTED RED PEPPER HUMMUS Served with tortilla chips and celery. **9**

HOMEMADE PIMENTO CHEESE *Our own special twist on the Southern classic.* Made with a kick and served with celery and tortilla chips. **9**

BUFFALO SHRIMP Breaded and lightly fried and lightly tossed in our house buffalo sauce. Served with celery and your choice of dressing. **12**

CHICKEN FINGER BASKET Juicy all white chicken breast, fried golden crispy, served with french fries and your choice of ranch or blue cheese dressing. *(Try them tossed in one our wing sauces \$.75)* **10**

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SANDWICHES & BURGERS

Served with french fries. Also available as a wrap.

BUFFALO SHRIMP Po Boy lightly breaded and fried, tossed in buffalo sauce and topped with bleu cheese crumbles, shredded lettuce and tomato. **13**

CHICKEN PHILLY Grilled chicken, peppers, onions, jalapeños and pepper jack cheese. **10**

SALMON BLT Grilled salmon, Applewood smoked bacon, lettuce, tomato and Sriracha aioli. **13**

BIG FISH SANDWICH Lightly breaded and fried to perfection. Served with lettuce, tomato, tartar sauce and lemon. **13**

STEAK SANDWICH Grilled sirloin cooked to temperature. Served on a warm hoagie roll topped with lettuce, tomatoes, shaved red onions, blue cheese crumbles and balsamic dressing. **13**

TUNA SANDWICH Seared tuna filet topped with Sriracha aioli and Asian slaw. **13**

BEACH BUM CHICKEN SANDWICH Grilled chicken breast topped with BBQ sauce, bacon and cheddar cheese. **10**

FIRE AND ICE CHICKEN SANDWICH Blackened chicken topped with Sriracha aioli, cucumbers and tomatoes. **10**

BACON CHEESE BURGER Our delicious burger topped with Applewood smoked bacon and sharp cheddar cheese. **12**

BLACK N BLEU BURGER Hand-pattied burger, blackened and topped with bleu cheese crumbles. **12**

VEGGIE BURGER Topped with pepper jack cheese and Sriracha aioli. **9**

ENTRÉES

FISH OR SHRIMP TACOS Crispy white fish or shrimp, served in warm flour tortillas with cabbage, pico de gallo and our specialty cilantro cream sauce. (Available grilled, fried, or blackened) **12**

GRILLED CITRUS SALMON Fresh Atlantic salmon topped with homemade citrus glaze. Served with vegetable of the day and rice. **16**

SESAME TUNA Seared tuna with steamed rice, seasonal vegetables and teriyaki glaze. **16**

SHRIMP PLATTER Crispy fried shrimp served with fries, hush puppies, cole slaw and cocktail sauce. **18**

FRIED OYSTER PLATTER Golden brown oysters stacked on a bed of french fries and served with tartar sauce, hush puppies and cole slaw. **18**

FRIED COMBO PLATTER Fried fish, oysters and shrimp, served with french fries, tartar sauce, hush puppies and slaw. **19**

FISH & CHIPS Hand battered fish, golden fried and served with cole slaw, fries and tartar sauce. **16**

BIKINI CHICKEN Two grilled chicken breasts, potatoes and vegetable of the day, served with a side of Tiger Sauce. **15**

BUTCHER BLOCK Grilled sirloin, served with red potatoes and the vegetable of the day. Glazed with herb and garlic butter. **21**

BLACKENED SHRIMP PASTA Linguine tossed in a light cream sauce with blackened shrimp, tomatoes and bacon. Finished with parmesan cheese and served with garlic bread. **16**

LINGUINE WITH CLAMS Linguine tossed in olive oil and garlic topped with fresh herbs and parmesan. Served with garlic bread. **16**

SHRIMP N GRITS Snapper's twist on this *Low Country* original. Topped with tomatoes and bacon. **16**

SURF & TURF Grilled Sirloin and shrimp, seasonal vegetables and red potatoes. **25**



SIDES

Substitutions \$1,

Substitute Side Salad \$3,

Additional Side \$3

Cole Slaw

Corn on the Cobb

French Fries

Fried Okra

Red Potatoes

Steamed Rice

Vegetable of the Day

DESSERTS \$7

Key Lime Pie

Chocolate Cheese Cake

Coconut Cream Pie

Brownie with Ice-Cream