

SOFT DRINKS

Coke | Diet Coke | Sprite | Ginger Ale | Lemonade | Rootbeer
Perrier | Tea | Coffee

WINE

White

Woodbridge Chardonnay	5
Woodbridge Pinot Grigio	5
Ruffino Lumina Pinot Grigio	7 25
Tom Gore Chardonnay	7 27
Kung Fu Girl Riesling	7 27
The Seeker Sauv Blanc	8 30
Kim Crawford Rosé	9 35

Red

Woodbridge Cabernet	5
J Lohr Cabernet	8 30
Portillo Merlot	6 23
Robert Mondavi PS Pinot Noir	6 23
Trivento Reserve Malbec	7 27
Cline Syrah	8 30

Sparkling

Ruffino Prosecco	(Split) 7	Ruffino Prosecco	30 BTL
Ruffino Rosé	(Split) 7	Taittinger Brut La Francaise	45 BTL
J. Roget Brut	5		

DRAFT BEER

Blue Moon Belgian White
Holy City (Rotating) N. Charleston, SC
Palmetto (Rotating) Charleston, SC
SweetWater (Rotating)
Yuengling
Bud Light
Sam Adams Seasonal Draft (Ask Server)
Seasonal Draft (Ask Server)

CRAFT BEER

Angry Orchard Cider
New Belgium Fat Tire
Stone IPA
Austin East Ciders Flavors (Can)
White Claw Flavors (Can)
Modelo (Can)
Shocktop (Can)
Shiner Bock (Can)
Sweetwater 420 16oz (Can)
Sweetwater Seasonal Can

Local From right here in

Mt. Pleasant, SC
Westbrook White Thai Wit (Can)
Westbrook IPA (Can)
Westbrook Seasonal (Ask Server)

BOTTLES

Amstel Light
Blue Moon
Budweiser
Bud Light
Bud Light Lime
Coors Light
Corona
Corona Light
Guinness (Can)
Heineken
Hi-Wire Brown Ale (Can)
Landshark (Can)
Michelob Ultra
Miller Lite
PBR (Can)
Red Stripe
Stella Artois
Yuengling (Can)
Buckler (NA)



Red Bull

Regular | Sugar-Free | Tropical | Orange

Add Red Bull to any drink \$1



Red Bull

Check out our website vickersmtp.com to keep up with weekly specials, live music and special events happening at Vickery's! You don't want to miss our Annual Oyster Roast or our Summer Music Series on the Dock!

ENTRÉES

Lowcountry Sauté shrimp, crab meat and crawfish tails in bourbon butter garnished with crispy fried oysters served over your choice of creamy grits or Cuban rice **21.95**

Shrimp and Grits with Andouille sausage and onions in a sun-dried tomato sherry cream sauce **19.95**

Southern Fried Chicken Tenders hand breaded with mashed potatoes, pepper gravy and collards **15.95**

Seared Crab Cakes with Carolina red rice, sweet corn salsa and a side of Cajun remoulade **19.95**

Pesto Pasta with Shrimp and Scallops sautéed and tossed with penne pasta and basil pesto topped with roasted tomatoes and parmesan **20.95**

Cuban Black Bean Cakes over sautéed spinach and onions with pico de gallo and sour cream **14.95**

Shrimp Linguine tossed with sun-dried tomatoes and spinach in a roasted garlic cream sauce topped with parmesan **20.95**

Blackened Grouper with mango salsa served with Carolina red rice and vegetables **21.95**

Jerk Chicken Plate ½ chicken with a side of raspberry sauce, black beans and rice and fried plantains **15.95**

Down South Pork Loin pan-fried, breaded pork loin with pepper gravy served with mashed potatoes & collards **15.95**

Seafood Jambalaya shrimp, scallops, crawfish and Andouille sausage with corn and okra tossed with Cajun red rice **21.95**

Pesto & Parmesan Encrusted Salmon topped with a roasted garlic cream sauce with mashed potatoes and vegetables **19.95**

FRIED SEAFOOD PLATTERS

**no substitutions*

Served with fries, cole slaw, house-made cocktail and tartar sauce

Shrimp 18.95 | **Oysters** 19.95 | **Mixed Platter (any two)** 23.95

Scallops 20.95 | **Flounder** 19.95 | **Big Platter (all four)** 28.95

SIDES

Cole Slaw 2.95

Collard Greens 2.95

Black Beans and Rice 2.95

French Fries 2.95

Seasonal Vegetable 2.95

Carolina Red Rice 3.95

Potato Salad 2.95

Loaded Mashed Potatoes
bacon, cheese, scallions
and sour cream 4.95

DESSERTS

Vix Bread Pudding 7
with bourbon caramel

Bill's Key Lime Pie 8

Chocolate Cake 8

Vix Coconut Cream Pie 8

"Le Bomb" 9

Apple Crisp 7
with ice cream

**Extra cocktail sauce and tartar sauce add 0.25*

APPETIZERS

Fried Green Tomato Tower herb-blended feta cheese on pesto and marinara **8.95**

Oyster Bisque 1st place Charleston Oyster Festival (made to order) **10.95**

Crispy Vegetable Spring Rolls with a zippy Thai dipping sauce and house-made spicy mustard **8.95**

Peel and Eat Shrimp ½ lb shell-on shrimp in Old Bay seasoning served with house-made cocktail **12.95**

Bourbon Shrimp bourbon garlic butter with dipping bread **11.95**

Fried Cajun Popcorn fried crawfish tails with Cajun remoulade **11.95**

Warm Artichoke Dip with parmesan cheese, scallions and warm pita wedges **8.95**

Crab Hushpuppies crab and cornmeal deep-fried to golden perfection with Cajun remoulade **6.95**

Fried Calamari with marinara **10.95**

Vix Wings choice of Buffalo, Ranch, Jerk, Cuban, Lemon Pepper, Teri-hottie (*Blue Cheese or Ranch dressing*) **10.95**

Grouper Fingers served with dill-shallot aioli **11.95**

Crab Cake pan seared with a sweet corn relish and Cajun remoulade **11.95**

SALADS AND SOUPS

Vickery's House Salad mixed greens with eggs, tomatoes, mushrooms and sunflower seeds **Large 7 | Small 5**

Caesar Salad romaine, caesar dressing, house-made croutons, parmesan **Large 7 | Small 5**

Spinach Salad fresh baby spinach, diced pineapple, red onions, bacon, cucumbers, tomatoes **Large 8 | Small 6**

ADDITIONS TO YOUR SALAD

Chicken 5 | Scallops 10 | Salmon* 9 | Crabcakes 9 | Shrimp 9 | Oysters 10

Classic Black Bean Soup with sour cream and diced red onion **Cup 4 | Bowl 6**

Gazpacho chilled, served with sour cream **Cup 4 | Bowl 6**

Soup of the Day **Cup 3 | Bowl 5**

ENTRÉE SALADS

Grilled Cayenne Chicken Salad mixed baby greens, cucumbers, red onions, tomatoes **11.95**

Grilled Salmon Salad* spinach, diced mangoes, strawberries, candied pecans, cucumbers **16.95**

Grilled Jerk Chicken Salad mixed baby greens, fire roasted peppers, tomatoes, red onions, jack and cheddar cheese, tortilla strips **14.95**

Cashew Encrusted Tuna Steak* mixed baby greens, mushrooms, tomatoes, red onions, crumbled bleu cheese, warm pita wedges **16.95**

HOUSE-MADE SALAD DRESSINGS

Ranch
Honey Mustard
Bleu Cheese
Ginger Wasabi

Mango Vinaigrette
Raspberry Vinaigrette
Gazpacho Vinaigrette
White Balsamic Vinaigrette

**Extra dressings add 0.50*

SPECIALTY BURGERS*

All burgers come on a sesame seed bun with lettuce, tomato, onion, pickle on the side.

Choice of: fries, cole slaw, potato salad or black beans and rice

Substitute Grilled Chicken Breast at no charge

ADD: Fried Egg 1.00

ADD: Choice of Cheese 1.00 (cheddar, provolone, pepperjack or swiss)

ADD: Bacon 2.00

ADD: Pimento Cheese 2.00

Hamburger ½ lb. ground chuck, hand-pattied and flame-grilled **10.95**

Vix Burger sautéed mushrooms, swiss cheese and a side of bearnaise sauce **12.95**

Ranch Burger crumbled bacon, scallions, ranch dressing **12.95**

Southern Burger feta spread and a fried green tomato **11.95**

Western Burger pepperjack, BBQ sauce and bacon **12.95**

Black n' Bleu Burger blackened, crumbled bleu cheese **12.95**

Black Bean Burger (vegetarian) pico de gallo and sour cream **9.95**

SANDWICHES

Choice of: fries, cole slaw, potato salad or black beans and rice

CLASSIC Cuban (no substitutions) house roasted mojo pork, ham, swiss cheese, pickles and spicy mustard pressed in Cuban bread **11.95**

Jerk Tuna Sandwich* with wasabi mayonnaise topped with mango salsa on bakery roll **13.95**

Grilled Salmon BLT* bacon, lettuce and tomato with cracked black pepper mayonnaise on Texas toast **13.95**

Fried Grouper Sandwich dill-shallot aioli, cheddar cheese on bakery roll **13.95**

Jerk Chicken Sandwich with raspberry mayonnaise topped with fried plantains on sesame seed bun **11.95**

Crabby Patty crabcake with fried onion petals and pepperjack cheese pressed in a bakery bun with Cajun remoulade **13.95**

Chicken Salad Sandwich house-made chicken salad with lettuce and tomato on Texas toast **11.95**

Turkey Pita smoked turkey, brie cheese, baby greens, raspberry mayonnaise on pita bread **12.95**

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**