STARTERS 11

SHRIMP & CRAB EGG ROLLS
with a sweet Thai Chili sauce
Mussels Pernod or Marinara
Escargot in a Creamy Garlic Parmesan Puff Pastry
SAUTEED GARLIC SHRIMP
Tomatoes & basil sautéed in a garlic olive oil
DAUFUSKIE STYLE CRAB CAKES
House specialty

OYSTERS 12

OYSTERS ON THE HALF SHELL*
CRISPY OYSTERS*
with a horseradish cream sauce
BAKED OYSTERS A LA CAPLAN*
Topped with spinach & gorgonzola
BLACKENED OYSTERS*
On the half shell
OYSTER COMBO* 13
Two oysters on the half shell, two baked oysters, & two blackened oysters

SALADS

***Half Salad Price**

MAY RIVER GREEN SALAD *6/9
Cucumbers, tomatoes, onions, artichoke hearts, & black olives topped with bacon bits, gorgonzola cheese, & house-made raspberry vinaigrette
CAPRESE SALAD *7/11
Vine ripened tomatoes, fresh mozzarella, & sweet onions over a bed of fresh greens with a balsamic vinaigrette
CHOPPED SALAD *9/13
Diced tomatoes, cucumbers, onions, basil, gorgonzola cheese, olive oil, & lemon juice served over a bed of fresh greens

SOUPS

CUP OF SHE CRAB SOUP 7
CUP OF SOUP DU JOUR 6

SIDES

All Extra Sides	4.50
Potato Sticks	4.50
Tobacco Onions	4.50
Pasta	4.50
Split Plate Charge	8

ENTREES

SCALLOPINI OF VEAL 26
Your choice of Piccata, Marsala, or Francese
PETE'S CRISPY DUCK 29
Blackberry brandy glaze
B'TOWN BABY BACKS 26
Bluffton's only true Baby Backs, tangy & tender
SAUTEED CALF'S LIVER * 23
Caramelized onions & bacon
CRISPY SCORED FLOUNDER 25
Sweet Thai Chili sauce
NORWEGIAN SALMON DIJONAISE 23
Whole grain mustard encrusted served with a champagne Dijonnaise
SCALLOPS MEUNIERE 27
Lemon, white wine & butter
VEAL SALTIMBOCCA 27
Topped with prosciutto, sage, & fresh mozzarella cheese, finished with a brown demi sauce
WIENER SCHNITZEL 25
Traditional or Jaeger
FILET MIGNON AU POIVRE* 38
Pepper crusted with rich green peppercorn sauce
SHRIMP AND CRAB CAKE 28
Shrimp sautéed in garlic white wine sauce served over linguini topped with our Daufuskie style crab cake
EGGPLANT PARMESAN 27
Eggplant topped with Boursin Cheese, shrimp, & scallops served over pasta
CRISPY FLOUNDER 23
Filet of flounder served with peppers & onions in a Texas Pete brown butter sauce
GRILLED FILET MIGNON* 38
Béarnaise sauce
STEEDMAN'S STUFFED SHRIMP 26
Jumbo shrimp stuffed with Daufuskie crab & served with a lemon glaze
SEAFOOD PASTA POMODORO 23
Shrimp & scallops in fresh tomatoes & basil served over angel hair
CHICKEN ROLLATINI 22
Rolled & stuffed with prosciutto, roasted bell peppers, spinach, & fresh mozzarella cheese
DOUBLE CUT BONE-IN PORK CHOP* 27
With Boursin Cheese & finished with a mushroom demi
CHICKEN, SHRIMP, & SAUSAGE TORTELLINI 24
Sautéed in a fresh tomato basil cream sauce & topped with cheddar & mozzarella cheese
CRISPY SEAFOOD PLATTER 29
Fried flounder, shrimp, oysters, & crab cake served alongside baked oysters & French fries

*Please note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food borne illness. People with weakened immune systems or other chronic illness may be more at risk. If unsure of the risk, please consult your physician.

NOTE: The restaurant will NOT be held responsible for med-well to well-done items