



Shrimper's



Restaurant

DEISEL

Starters

SHE CRAB SOUP & SOUP OF THE DAY

Cup \$6 Bowl \$7

BACON BBQ WRAPPED SHRIMP

Three jumbo shrimp baked in a tangy barbeque sauce \$12

CRAB & ARTICHOKE DIP

Baked with creamy parmesan and toasted flatbread chips \$11

FRIED OYSTERS

Select oysters hand breaded and fried golden brown, served with a herb remoulade \$13

SEARED SIRLOIN QUESADILLA

Flour tortilla, peppers, onions, pepper jack cheese and salsa \$11

SAUTÉED MUSSELS

A half-pound of mussels sautéed in garlic butter with white wine. \$13

SALADS

SWEETGRASS CHICKEN SALAD

Teriyaki glazed chicken breast, mesclun greens, cucumbers and tomatoes, mandarin oranges and ginger soy dressing

Small \$10 Large \$13

MIXED GREEN SALAD

Tomatoes, cucumbers, spiced pecans, crumbled bleu cheese, and balsamic vinaigrette

Small \$7 Large \$10

Add grilled shrimp \$5 or chicken \$4

HOUSE CAESAR SALAD

Crispy romaine, creamy Caesar dressing, parmesan cheese and croutons

Small \$7 Large \$10

Add grilled shrimp \$5 or chicken \$4

Entrées

FIRE GRILLED PRIME RIBEYE

12oz Prime ribeye fire grilled to your liking served with creamy potatoes and topped with a roasted mushroom demi-glaze \$25

SHRIMP & GRITS

Stone ground grits, shrimp with smoked sausage, onion, peppers and spices in a creamy sauce, topped with green onion and served with jalapeno cornbread \$20

BOURBON GLAZED MAHI-MAHI

Grilled Mahi brushed with a sweet bourbon glaze served with rice pilaf and chef's vegetable du jour \$21

STUFFED FLOUNDER

Filet of flounder filled with crab stuffing and topped with an orange beurre blanc served atop rice pilaf with chef's vegetable du jour \$21

FRIED SHRIMP PLATTER

Large hand breaded shrimp fried golden brown served with coleslaw and seasoned potato wedges \$20

CRAB CAKE NAPOLEON

Two pan seared crab cakes with fried green tomato and all stacked on a bed of stone ground grits topped with a herb remoulade \$22

FRIED CHICKEN PLATTER

Buttermilk battered chicken breast fried golden brown topped with wild mushroom gravy with mashed potatoes and chef's vegetable du jour \$19

SEAFOOD PAELLA

Shrimp, mussels, bay scallops, chicken, sausage, green peas, bell peppers, onions and rice all cooked together in this traditional dish \$24

Specialty Sandwiches

All Sandwiches Served with Choice of Side:
Seasoned Potato Wedges - Cole Slaw- Chef's Vegetable Du' Jour - Rice Pilaf

CATFISH SANDWICH

Fresh local filet of catfish drenched in a buttermilk batter fried crispy served on jalapeno cornbread with lettuce, tomato, and cajun tartar sauce \$13

CRAB CAKE B.L.T

Pan seared crab cake served on a toasted bun with apple smoked bacon, lettuce, tomato, and avocado aioli \$14

HALF-POUND ANGUS BURGER

All the way on toasted bun with choice of cheese \$11
Add smoked bacon or grilled mushrooms & onions for \$2

GRILLED CHICKEN CLUB SANDWICH

Grilled chicken breast, swiss cheese, smoked bacon with lettuce and tomato on a toasted bun \$12

SHRIMP or OYSTER PO' BOY

Your choice of hand battered shrimp or oysters fried golden brown with crispy lettuce and sliced tomatoes on a toasted hoagie \$13

Shrimper's Favorites

FISH & CHIPS

Two flounder filets cut in half and fried golden brown served with seasoned potato wedges and an herb remoulade \$14

BLACKENED FISH SOFT TACOS

Flour tortillas with blackened fresh catch, served with shredded lettuce, tomato and chipotle sour cream \$13

CHICKEN FINGER BASKET

Crispy strips of chicken served with seasoned potato wedges and honey mustard \$11

POPCORN SHRIMP BASKET

A large portion of our golden fried popcorn shrimp served with seasoned potato wedges and cocktail sauce \$12