

## **Salads and Such**

### **Caesar Salad\***

Romaine lettuce tossed with our own special dressing, Parmesan cheese, anchovies and croutons 8

Add grilled chicken 11

Add garlic shrimp 13

Add crab cake 15

### **The Triple Treat\***

Our homemade chicken, shrimp and potato salads with fresh fruit

Served as a salad or as a sandwich platter

11

### **Chef's Salad**

Chopped Iceberg and Romaine lettuce served with hard boiled eggs, ham and turkey rolls, onion, tomatoes with your choice of dressing

10

### **Crabby Chef\***

Crisp Romaine lettuce with carrots, cucumbers, tomatoes and hard-cooked eggs topped with jumbo lump crab and shrimp, served with your choice of dressing

12

## **Sandwiches**

### **Greencroft Croissant**

Avocado, mixed greens ,tomato and cucumber with a watercress cream cheese spread

9

### **Crab Toast\***

Baked lump crab in a creamy cheddar cheese sauce on an English muffin, served with fresh fruit

14

### **Monte Cristo\***

French Toast with ham, turkey and swiss with maple syrup dipping sauce  
sweet potato French fries

10

### **Grilled Marinated Portabella**

Served with Roasted Red Pepper and Brie on a Kaiser roll

9

### **Chili Seared Shrimp and Black Bean Quesadilla\***

With salsa fresca and sour cream

10

## **Entrees**

### **Shrimp and Grits\***

Jumbo shrimp with the Cajun "Holy Trinity" andouille sausage in a tomato butter sauce

12

### **Fried Green Tomatoes and Crab\***

Cornmeal breaded green tomato slices topped with jumbo lump crab and Madeira-shallot butter sauce, served with your choice of house salad or fresh fruit

14

### **Fried Oysters\***

A generous portion of succulent oysters, breaded and fried served with coleslaw and French fries

Market Price

### **Carolina Crab Cakes\***

Jumbo lump crab cakes served sautéed or broiled  
Served as a sandwich or with today's starch and vegetable as an entree

15

### **Grilled Vegetable Plate**

Seasonal vegetables marinated in garlic and herbs served with a sun dried tomato vinaigrette

9

### **Rosemary Chicken\***

Served with braised spinach goat cheese, pine nuts and roasted red peppers

11

### **Asiago Salmon\***

Asiago and panko crusted salmon with an orange thyme butter sauce

12

### **Quiche of the Day\***

Gratuity is entirely discretionary, 15% will be added unless otherwise noted

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

