



# SOCIAL HOUR MENU

## 4-7PM

### SHRIMP COCKTAIL (6) 9.95

Jumbo shrimp over house made cocktail sauce.

### CHEESE BREADSTICKS 9.95

Hand tossed dough, parmesan, mozzarella and cheddar cheese and pesto sauce. Served with our housemade fra diavolo sauce.

### FRIED CALAMARI 9.95

Lightly fried calamari and pepperoncini topped with shredded parmesan. Served with fra diavolo sauce.

### OYSTERS ON THE SHELL (6) 9.95

Fresh local oysters with cocktail and mignonette sauce.

### LOWCOUNTRY GREEN TOMATOES 9.95

Green tomatoes breaded and fried to golden brown, topped with crab meat and shrimp, bacon succotash.

### \*HAMBURGER STEAK 9.95

8oz Certified Angus beef grilled to order and served over parmesan mashed potatoes and caramelized onions, mushroom, red roasted pepper. Finished with our house made demi-glace.

### CHICKEN TENDERS 9.95

Served with french fries.

### CAROLINA CRAB CAKE 15

Jumbo lump crab meat, drizzled with house made remoulade sauce.

### PORK BELLY 9.95

Served with peach & beet puree and topped with bacon-apple-bourbon jam.

### FILET TIPS 15

Filet mignon beef tips over parmesan mashed potatoes and bordelaise sauce

### VEGGIE BITES 8

Zucchini, squash & pepperoncini, lightly breaded & fried. Served with fra diavolo and ranch.

### FRIED PICKLES (6) 5

### CHEESE PIZZA 9.95

Housemade marinara sauce and mozzarella cheese.

### PEPPERONI PIZZA 9.95

Mozzarella cheese, pepperoni and our housemade marinara sauce.

### MARGHERITA PIZZA 9.95

Mozzarella cheese, tomato, fresh basil, and our housemade marinara sauce.

### FOUR CHEESE PIZZA 9.95

Mozzarella, cheddar, parmesan, feta

### VEGGIE FLATBREAD 9.95

Seasonal mixed vegetables, feta cheese and pesto sauce.



gluten free



vegetarian options

# WINE

Bonanza Lot 6 Cabernet Sauvignon *Gl 7*  
Rodney Strong Cabernet Sauvignon *Gl 7*  
MALBEC, Altos del Plata  
Chateau Saint Michelle Riesling *Gl 7*  
Sea Sun Pinot Noir *Gl 7*  
CK Mondavi and Family Sauvignon Blanc *Gl 7*  
Sutter Home White Zinfandel *Gl 7*  
Gemma di Luna Moscato *Gl 7*  
NV Amore di Amanti Prosecco *Gl 7*  
Villa Pozzi Pinot Grigio *Gl 7*  
Chateau Ste. Michelle Riesling *Gl 7*

## DRAFT BEER 14oz 6 19oz 8

Crooked Hammock "Myrtle Peach" Wheat Ale  
Grand Strand "Airbrush" Hazy IPA  
Golden Road "Mango Cart" Wheat Ale  
New South "Dirty Myrtle" Double IPA  
Samuel Adams "October Fest" White Ale  
Tidal Creek "Breezy" Blonde Ale

## BOTTLED BEER \$5

Budweiser	Yuengling Lager
Bud Light	Corona Extra
Coors Light	Heineken
Michelob Ultra	Modelo Especial
Miller Lite	

## ON THE LIGHTER SIDE

Classic Aperol Spritz 8  
Homemade Sangria 8  
(Red or White Glass)

## HIGHBALLS WITH HOUSE LIQUORS \$6

# COCKTAILS

**Carolina Mai Tai 9**  
*Bacardi Superior White Rum with fresh pineapple and orange juice, topped with grenadine and a Goslings Dark Rum float.*

**Gilligan's Island 9**  
*Absolut Vodka with fresh orange juice. Topped with a splash of cranberry.*

**Carolina Mule 9**  
**Myrtle Beach Mule 9**  
*Deep Eddy Lemon Vodka with fresh lime juice. A touch of St Germaine Elderflower with delicious strawberries and topped with Goslings Ginger Beer.*

**Pineapple Margarita 14**  
*Patron Silver Tequila, Cointreau, pineapple juice, Triple Sec, lime juice, kosher salt for rimming glass.*

**Top Shelf Margarita 14**  
*Patron Silver Tequila, Grand Marnier, fresh lime juice and Cointreau*

**Blue Hawaiian 9**

## MARTINIS

**Bikini Martini 9**  
*Asolut Citron Vodka, Malibu Coconut Rum, pineapple juice and a touch of grenadine*

**Blueberry Lemon Drop 9**  
*Absolut Citron Vodka, Cointreau, blueberry puree, lemon juice, blueberries and a sugar rim*

**French Martini 9**  
*Grey Goose Vodka, Chambord and pineapple juice*

**Razzberilicious 9**  
*Skyy Infusions Raspberry Vodka, Chambord, Triple Sec, cranberry juice, sour mix and Sprite*

**Blood Orange Cosmo 9**  
*Skyy Infusions Blood Orange Vodka, Triple Sec, fresh lime juice and cranberry juice*

**Caramel Appletini 9**  
*Smirnoff Green Apple Vodka, Butterscotch Schnapps, served in a caramel swirled glass and garnished with a Granny Smith Apple slice*