



VINTAGE VIBES HAPPY HOUR

SHRIMP COCKTAIL 9.95

Jumbo shrimp over house made cocktail sauce.

BUFFALO POPCORN SHRIMP 9.95

Lightly fried and tossed in buffalo sauce.

FRIED CALAMARI 9.95

Lightly fried calamari and pepperoncini tossed in sweet chili sauce.

OYSTERS ON THE SHELL (6) 9.95

Fresh local oysters with cocktail and mignonette sauce.

LOWCOUNTRY GREEN TOMATOES 11.95

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

*HAMBURGER STEAK 10.95

8oz Certified Angus beef grilled to order and served over parmesan mashed potatoes and caramelized onions, mushrooms.

Finished with our house made demi-glaze.



CHICKEN TENDERS 9.95

Served with french fries.

CAROLINA CRAB CAKE 14.95

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

PORK BELLY 9.95

Served with peach & pepper jam, topped with aged balsamic glaze.

FILET TIPS 15

Filet mignon beef tips over parmesan mashed potatoes and bordelaise sauce

VEGGIE BITES 7.95

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

 gluten free

 vegetarian options

FROM THE BRICK OVEN

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.

CHEESE BREADSTICKS 9.95

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

VEGGIE FLATBREAD 9.95

Seasonal mixed vegetables, feta cheese and pesto sauce.

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*
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*
Chateau Ste. Michelle Chardonnay *Gl 7*

DRAFT BEER 14oz 6 19oz 8

Sweetwater Blueberry Wheat Ale
Grand Strand "Airbrush" Hazy IPA
Golden Road "Mango Cart" Wheat Ale
New South "Dirty Myrtle" Double IPA
Samuel Adams (*Seasonal*)
Tidal Creek "Breezy" Blonde Ale

BOTTLED BEER \$4.50

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 9.95
Bacardi Superior White Rum with fresh pineapple and orange juice, topped with grenadine and a Goslings Dark Rum float.

Gilligan's Island 9.95
Absolut Vodka with fresh orange juice. Topped with a splash of cranberry.

Carolina Mule 9.95

Myrtle Beach Mule 9.95
Deep Eddy Lemon Vodka with fresh lime juice. A touch of St Germain Elderflower with delicious strawberries and topped with Goslings Ginger Beer.

Pineapple Margarita 13.95
Patron Silver Tequila, Cointreau, pineapple juice, Triple Sec, lime juice, kosher salt for rimming glass.

Top Shelf Margarita 13.95
Patron Silver Tequila, Grand Marnier, fresh lime juice and Cointreau

Blue Hawaiian 9.95

MARTINIS

Bikini Martini 9.95
Asolut Citron Vodka, Malibu Coconut Rum, pineapple juice and a touch of grenadine

Blueberry Lemon Drop 9.95
Absolut Citron Vodka, Cointreau, blueberry puree, lemon juice, blueberries and a sugar rim

French Martini 9.95
Grey Goose Vodka, Chambord and pineapple juice

Razzberilicious 9.95
Skyy Infusions Raspberry Vodka, Chambord, Triple Sec, cranberry juice, sour mix and Sprite

Blood Orange Cosmo 9.95
Skyy Infusions Blood Orange Vodka, Triple Sec, fresh lime juice and cranberry juice

Caramel Appletini 9.95
Smirnoff Green Apple Vodka, Butterscotch Schnapps, served in a caramel swirled glass and garnished with a Granny Smith Apple slice