



Shrimp Festival Specials

MENU

“SCAMPI STYLE SHRIMP, CHEDDAR, BACON AVOCADO MELT”

WILD CAUGHT AMERICAN WHITE SHRIMP, GRILLED UP WITH SWEET VIDALIA ONIONS ON TOASTED HOAGIE, BAKED WITH MELTED VERMONT CHEDDAR CHEESE, APPLEWOOD BACON, TOPPED WITH SLICED FRESH AVOCADO AND TOMATOES AND COMES WITH CHOICE OF SIDE

12.95

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“BAJA SHRIMP BURRITO”

GIANT FLOUR TORTILLAS MELTED WITH JACK CHEESE WITH FAJITA STYLE SHRIMP, BELL PEPPERS AND GRILLED ONIONS TOPPED WITH BAJA COLESLAW, PICO DE GALLO, SAUTÉ VEGGIE BLEND WITH A CHIPOTLE CRÈME, CHIPS AND SALSA & SERVED WITH CHOICE OF SIDE

14.00

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“BEAUFORT PIRATE BBQ SHRIMP”

SERVED WITH CHOICE OF SOUP OR SALAD

HALF POUND FRESH JUMBO WILD WHITE SHRIMP SAUTÉED WITH SMOKED SAUSAGE, PEPPERS AND ONIONS IN A NEW ORLEANS CLASSIC SAUCE SERVED WITH CREAMY MASH, VEGETABLE OF THE DAY AND CHEESE BREAD TO SOAK IT ALL UP

21.95

