

PIER HOUSE BREAKFAST

SUNUP SANDWICHES

on toast (white, wheat, or rye) or a biscuit

EGG SANDWICH • \$4

BACON OR SAUSAGE SANDWICH • \$5

COUNTRY HAM SANDWICH • \$6

SUNRISE SAMPLERS

*country ham is \$1 extra

SINGLE SAMPLER • \$7

choose bacon, sausage or country ham*
served with two eggs, one side and your choice of toast or a biscuit

DOUBLE SAMPLER • \$10

choose two: bacon, sausage or country ham*
served with two eggs, two sides and your choice of toast or a biscuit

OMELETS

each served with toast or a biscuit and one side

THE AMBERJACK • \$8

loaded with bacon, sausage and cheddar

THE COBIA • \$8

fresh spinach, mushrooms, tomatoes and parmesan

THE TARPON • \$8

ham, green peppers, onions and cheddar; topped with salsa

THE WAHOO • \$10

andouille sausage, shrimp, peppers, onions, tomatoes, pepper jack and cheddar

THE GOOD STUFF

SOCASSEE SHRIMP & GRITS • \$12

pan seared shrimp, salt cured country ham and diced onions in our buttery version of "red eye gravy"
over pepper jack grits; served with toast

TABOR CITY TOAST • \$10

orange crusted texas toast filled with peanut butter and bananas

BOARDWALK BISCUITS & GRAVY • \$10

southern style biscuits smothered with house made gravy topped with your choice of eggs

BUCKSPORT BANANA PANCAKES • \$10

three large banana pancakes served with your choice of bacon, sausage or one side item

GARDEN CITY GRIT BOWL • \$10

creamy grits, country ham, andouille sausage, peppers, onions and pepper jack cheese with two eggs and fresh salsa
served with toast

SIDES

VINE RIPE TOMATOES

CREAMY GRITS

FRIED POTATOES

FRESH FRUIT

DRINKS

\$2.50

TEA

COFFEE

MILK*

SOFT DRINKS

ORANGE JUICE*

*priced per glass

A LA CARTE

BISCUIT-N-GRAVY • \$5

FRENCH TOAST • \$6

TALL STACK • \$6
five pancakes

SHORT STACK • \$4
three pancakes

**BACON OR
SAUSAGE • \$3**

COUNTRY HAM • \$4

TWO EGGS • \$2

SIDE ITEM • \$3

MUFFIN • \$3

OATMEAL • \$4

TOAST OR BISCUIT • \$2

Consuming undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% Gratuity will automatically be added to parties of 6 or more.

PIER HOUSE LUNCH

SMALL PLATES

HUSHPUPIES • \$3

LOWCOUNTRY EGG ROLLS • \$8

stuffed with chicken, country ham, cheddar grits and collard greens with peach chutney

PAWLEYS PEEL & EAT SHRIMP • \$10

one half pound of local shrimp with house cocktail sauce

BRUNSWICK BACON WRAPPED SHRIMP • \$9

flash fried with bbq sauce and twisted lime ranch

SEASIDE SPINACH DIP • \$7

house made spinach dip served with deep fried tortilla chips

CEDAR ISLAND CRAB DIP • \$9

house made crab, cream cheese and white cheddar style dip served warm with deep fried tortilla chips

SUNSET SHRIMP STACK • \$9

fried green tomatoes layered with creole shrimp salad

CALABASH CRABCAKES • \$10

house made cakes pan seared with remoulade

OCEANFRONT ONION RINGS • \$7

fried and served with remoulade

HOUSE MADE SOUP

CUP • \$5

BOWL • \$7

SALADS

add chicken, shrimp, grouper or steak (grilled or blackened) • \$6

THE HOOK • \$8

mixed greens with cucumbers, carrots, tomatoes and cheddar

THE LINE • \$8

fresh spinach with egg, tomatoes, pickled onion and bacon

THE SINKER • \$8

heart of romaine with tomatoes, crumbled egg, shaved parmesan and croutons tossed in our house made caesar dressing

HOUSE MADE DRESSINGS:

RANCH • BLEU CHEESE • CAESAR • HONEY MUSTARD • THOUSAND ISLAND • BALSAMIC VINAIGRETTE

MAIN PLATES

served with one side item (unless noted with asterick*)

BULLS BAY BURGER • \$12

100% angus beef with your choice of swiss or cheddar with lettuce, tomato, onion and a pickle

GEORGETOWN GROUPEL REUBEN • \$12

pan seared grouper on grilled rye with thousand island, kraut and swiss cheese

CHARLESTON CHICKEN SANDWICH • \$10

seasoned, grilled boneless breast served on a bun with lettuce, tomato, onion and basil mayonnaise

PIER HOUSE POBOY • \$13

your choice of fried flounder, oysters or shrimp served on a bun with lettuce, tomato and remoulade

CHESTERFIELD CRAB SANDWICH • \$13

house crab patty, pan seared and served on a bun with lettuce, tomato and remoulade

CONWAY CLUB • \$10

thinly sliced ham and turkey layered on your choice of white, wheat or wrap with applewood bacon, sharp cheddar and swiss cheeses, tomato, lettuce and mayonnaise

BOARDWALK BARBEQUE • \$10

slow roasted and piled high on a bun with house slaw

DUNESIDE DELI • \$10

choice of house chicken salad or shrimp salad on your choice of white, wheat or wrap with lettuce, tomato and mayo

SOCASTEE SHRIMP AND GRITS* • \$14

pan seared shrimp, salt cured country ham and diced onions in our buttery version of "red eye gravy" over pepper jack grits

QUINBY QUESADILLA* • \$13

slow roasted pork, carmalized onion, peppers, pepper jack and cheddar cheeses; served with pico de gallo, chipotle lime sour cream and red beans and rice

FOLLY FISH TACOS* • \$13

three blackened fish tacos with lettuce, sour cream, pico de gallo and cheddar; served with red beans and rice

SUMTER SEAFOOD PLATE

served with hushpuppies and slaw

FRIED FLOUNDER • \$15

FRIED SHRIMP • \$15

FLOUNDER AND SHRIMP • \$18

SIDE ITEMS

FRENCH FRIES, FRUIT, COLESLAW
SIDE SALAD, PASTA SALAD, CREAMY GRITS
RED BEANS AND RICE

DESSERTS • \$6

HOUSE MADE KEY LIME PIE,
STRAWBERRY SHORTCAKE, CHEESECAKE
CHOCOLATE CAKE, BROWNIE SUNDAE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PIER HOUSE DINNER

STARTERS

HUSHPUPIES • \$3

LOWCOUNTRY EGG ROLLS • \$8

stuffed with chicken, country ham, cheddar grits and collard greens with peach chutney

SUNSET SHRIMP STACK • \$9

fried green tomatoes layered with creole shrimp salad

PAWLEYS PEEL & EAT SHRIMP • \$10

one half pound of local shrimp with house cocktail sauce

BRUNSWICK BACON WRAPPED SHRIMP • \$9

flash fried with bbq sauce and twisted lime ranch

CEDAR ISLAND CRAB DIP • \$9

house made crab, cream cheese and white cheddar style dip served warm with deep fried tortilla chips

CALABASH CRABCAKES • \$10

two house made crab cakes pan seared with remoulade

SEASIDE SPINACH DIP • \$7

house made spinach dip served with deep fried tortilla chips

OCEANFRONT ONION RINGS • \$7

fried and served with remoulade

HOUSE MADE SOUP

CUP • \$5

BOWL • \$7

SALADS

**add chicken, shrimp, grouper or steak • \$6
(grilled or blackened)**

THE HOOK • \$8

greens with cucumbers, carrots, tomatoes and cheddar

THE LINE • \$8

fresh spinach with egg, tomatoes, pickled onion and bacon

THE SINKER • \$8

heart of romaine with tomatoes, crumbled egg, shaved parmesan and croutons tossed in our house made caesar dressing

HOUSE MADE DRESSINGS

RANCH • BLEU CHEESE • CAESAR • HONEY MUSTARD
THOUSAND ISLAND • BALSAMIC VINAIGRETTE

MAIN COURSE

ENTREES ARE SERVED WITH A SALAD AND YOUR CHOICE OF SIDE ITEM (UNLESS NOTED):

FRIED SEAFOOD PLATTER

FLOUNDER, SHRIMP, AND/OR DEVEILED CRAB
PICK ONE • \$18, PICK TWO • \$20, PICK THREE • \$22
add scallops or oysters • \$6 both • \$10

BONELESS CHICKEN • \$19

two grilled, boneless breasts
with choice of bbq or teriyaki glaze

CRABCAKES • \$24

two large house made cakes pan seared
served with remoulade

SALMON • \$22

fillet of salmon with a honey bourbon glaze

SHRIMP AND GRITS • \$20

pan seared shrimp, salt cured country ham and diced onions
in our buttery version of "red eye gravy"
over pepper jack grits
served with a side salad and a breadstick

RIBEYE • \$26

12 oz. hand cut ribeye with garlic shallot herb butter
add mushrooms or onions • \$3
both • \$5

OYSTER OR SCALLOP PLATE • \$25

duo • \$28
fried and served with cocktail/tartar

BROILED SCALLOPS • \$24

broiled scallops in lemon butter
topped with seasoned bread crumbs and parsley

GROUPER • \$24

blackened with creole crayfish cream

SEAFOOD PASTA • \$19

sautéed shrimp with shallots, spinach, mushrooms
and "in the shell" clams and mussels in
a roast garlic broth over seashell pasta
served with a side salad and a breadstick

SANDWICHES ARE SERVED WITH ONE SIDE ITEM:

GEORGETOWN GROUPER REUBEN • \$13

pan seared grouper on grilled rye
with thousand island, kraut and swiss cheese

CHARLESTON CHICKEN SANDWICH • \$12

seasoned, grilled boneless breast served on a bun
with lettuce, tomato, onion and basil mayonnaise

BULLS BAY BURGER • \$13

100% angus beef with your choice of swiss or cheddar
served with lettuce, tomato, onion and a pickle

SIDE ITEMS

COLESLAW
LOADED MASHED POTATOES
FRENCH FRIES
VEGETABLE MEDLEY
CREAMY GRITS
RED BEANS & RICE

DESSERTS • \$6

HOUSE MADE KEY LIME PIE
STRAWBERRY SHORTCAKE
BROWNIE SUNDAE
CHOCOLATE CAKE
CHEESECAKE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.