

Charleston Crab House

Dinner

All dinners are served with hushpuppies,
coffee, tea or soft drink included

First Course

Mixed fresh greens, served with ranch dressing

Second Course (Pick One)

Lowcountry Shrimp & Grits

Sautéed shrimp, Andouille sausage, peppers, Cajun cream sauce
& scallions over Carolina grits

Lowcountry Crab Cakes

Pan Sautéed crab cakes, corn relish, remoulade, red rice, vegetable of the day

Fried Shrimp, Flounder and Scallops platter

Shrimp, flounder and scallops lightly breaded and fried, red rice, vegetable of the day

Grilled Chicken Alfredo

Grilled chicken breast served over penne Alfredo

Grilled Salmon

While caught salmon with ginger soy glaze, red rice and vegetable of the day

Filet Mignon

Topped with garlic butter, red rice and vegetable of the day

Broiled Shrimp, Flounder and Scallops Platter

Shrimp, flounder and scallops broiled with herb butter, red rice and vegetable of the day

Third Course

Key Lime Pie

\$47 per person