

Dockside Appetizers

Oysters (Raw or Steamed)

Bucket of Oysters.....	\$15.95
12 oysters.....	\$8.95
6 oysters.....	\$5.95

Served with lemon, horseradish, cocktail sauce, & (when served steamed) melted butter

Crab & Artichoke Dip	\$8.99
A blend of lump and claw crabmeat, shrimp, artichoke hearts, romano cheese and seasonings, oven baked in a sourdough bread bowl.	
Fried Squash	\$4.99
Thinly Sliced Fresh Squash lightly fried and served with Ranch Dressing.	
Fried Mushrooms	\$ 5.79
Fresh Button Mushrooms lightly fried and served with Ranch Dressing.	
O' Rings	\$5.99
Thick sliced Onion Rings, coated with a beer batter and served golden brown with cajun ranch sauce	
Calamari	\$ 7.99
Tubes only, sliced thin and fried crisp, served with Marinara Sauce.	
Buffalo Shrimp	\$ 6.99
Our own hand breaded shrimp drizzled with our own cajun ranch sauce.	
Crab Cakes (2)	\$7.99
Homemade crab cakes with lump and claw crab meat, served with homemade Tartar Sauce.	
Mozzarella Cheese Sticks	\$4.99
Lightly breaded, cooked crisp and served with our homemade marinara sauce.	
Gator Tail	\$7.99
Fried or Blackened	
Peel & Eat Shrimp	1/2 lb...\$9.95.....1 lb...\$14.99

Set'n Sail Soups

All soups are homemade from scratch daily

Minorcan Clam ChowderCup	\$ 3.79 Souper Bowl.....	\$ 6.99
Spicy red chowder with potatoes, clams, vegetables and dat'l peppers. Our version of traditional Manhattan Chowder.			
New England Clam ChowderCup	\$ 3.79 Souper Bowl.....	\$6.99
Y'all try our southern version of traditional New England Clam Chowder, loaded with clams, potatoes, peppers and cream.			
Oyster Stew Souper Bowl.....	\$6.99
Made to order, when you order! Fresh and creamy, swimming with plump oysters. We use only the Finest Select Oysters.			
French Onion			\$ 5.99
Fresh chopped onions in chef's blend of seasonings, served in a crock with a crouton and melted cheese topping.			
She Crab SoupCup	\$4.39		\$7.99
A Charleston Low Country recipe, a well seasoned, cream based, lump crab soup.			

Overboard Salads

House Salad	\$ 5.99
What can you say about a house salad ... a lot when it's a lot! Loaded with cheese, tomatoes, cucumbers and croutons.	
Caesar Salad	\$ 5.99

Add - Shrimp • Oysters • Scallops \$ 5.99 Add - Chicken \$ 4.99

Chef's Dressing Choices ...

Hurricane Dressing (House) • • Ranch • Bleu Cheese • Honey Mustard • Italian • 1,000 Island • Oil & Vinegar

Patty's Wings

Special Formulated Flavors

Order Your Temperature:

Order Your Flavor:

Mild

Medium

Hot

Cajun Ranch

Lemon Pepper

Caribbean Jerk

Or for a special treat try *Hurricane Patty's*

"Sweet Dat'l or Sweet & Spicy Dat'l Sauce"

10 Wings\$6.59

(w/colary & blue cheese....add'l 75¢)

Soft Drinks

Coke - Diet Coke -Sprite - Orange - Pink Lemonade - Mr. Pibb

Iced Tea - Regular or Sweet Coffee - Regular or Decaf

\$ 1⁸⁹ *free refills*

Docksides

Vegetable of the Day - ask your server

Collard Greens - Cheese Grits - Black Beans & Yellow Rice - Cole Slaw - Fries

Tossed Salad - Caesar Salad.....add'l \$1.00

Kids Menu

All Kids meals served with fries

fried Shrimp (5)	\$ 4.99
fried Mahi - Mahi (4 oz)	\$ 4.99
hamburger (add cheese 50¢)	\$ 4.99
chicken Strips (4 oz)	\$ 4.99
mini Corn Dogs (5)	\$ 5.99
Hot Dog.....	\$3.99

Desserts

Key Lime Pie	\$2.99
<i>Made fresh right here, the BEST!</i>	
Caramel Apple Granny.....	\$4.99
<i>buttery caramel and toffee-studded custard hug, piled high in our melt-in-the-mouth shortbread crust</i>	
The Big Blitz with Snickers Bar Pie.....	\$4.99
<i>The pie that eats like a candy bar! Large chunks of Snickers bars, fudgy brownie, caramel, peanuts, and a tart cream cheese filling</i>	
Death by Chocolate "Enough for a family of Four"	\$12.99
<i>chocolate cake, chocolate, chocolate and more chocolate</i>	
New York Cheesecake	\$4.99
<i>Add Strawberries</i>	50¢

Dinner

Chicken

- Chicken Marsala \$15.99
Sautéed chicken breast, with garlic, shallots, fresh mushrooms, demi-glace and Marsala wine,
served with wild rice blend or your choice of a small caesar or tossed salad
- Italian Marinated Chicken Breast \$12.99
Fried, grilled, blackened or broiled, served with your choice of two dockside
- ☉ Chicken Parmigiana \$15.99
Italian breaded chicken breast, lightly fried and topped with homemade marinara sauce and provolone cheese
served on a bed of Pasta Alfredo and your choice of a small caesar or tossed salad

Steaks & Pork Chops

- 10 oz. Sirloin \$16.99
U.S.D.A. choice sirloin, grilled to your taste, served with your choice of two dockside
- Sautéed Mushrooms & Onions \$1.99
- ☉ Pork Chop Dinner \$14.99
Two 8 oz. center cut pork chop served fried, grilled, blackened or broiled with your choice of two dockside

Pasta Dishes

- Pasta Alfredo \$ 10.99
Homemade creamy alfredo sauce tossed with penné pasta, served with your choice of a small caesar or tossed salad
- Pasta Marinara \$ 9.99
Homemade marinara sauce tossed with penné pasta, served with your choice of a small caesar or tossed salad
- ☉ Blackened Shrimp & Scallop Carbonara \$16.99
Blackened shrimp & scallops served on our home made alfredo sauce and penne pasta, topped with crispy bacon bits, green onions and fresh diced tomatoes.
- Vegetarian Pasta \$12.99
Broccoli, yellow carrots, green beans & red peppers tossed in your choice of our house alfredo or marinara sauce over penné pasta
and served with your choice of a small caesar or tossed salad

Add to pasta dishes: Shrimp \$ 5.99 Scallops \$ 6.99 Chicken \$ 5.29

Dinners

Served with your choice of two dockside

<u>Mahi - Mahi</u>	\$16.99
Fresh 8 oz. portion of Mahi - Mahi, served fried - grilled - blackened - broiled	
<u>Grouper</u>	\$15.99
Fresh 8 -10 oz. portion of grouper fillet, served fried - grilled - blackened - broiled	
<u>Shrimp</u>	\$13.95
Fresh shrimp from the boats across the river, served fried - grilled - blackened - broiled	
<u>Scallops</u>	\$16.99
Tender fresh large sea scallops served fried - grilled - blackened - broiled	
<u>Oysters</u>	\$15.99
Large freshly shucked oysters, fried to a golden brown or pan broiled with cajun spices	
<u>Crab Cakes</u>	\$16.99
Three large crab cakes made of claw and lump crabmeat served fried or sautéed	
<u>Clam Strips</u>	\$12.99
A hefty portion of hand breaded (not pre-frozen) clam strips deep fried to perfection	

Combo Dinners listed above Choice of Two \$19.95 Super Combo Choice of Three \$24.95

<u>Patty's Platter for Two</u>	\$35.99
An extra large portion of shrimp, scallops, grouper (fried, grilled, blackened or broiled) clam strips, crab cakes and oysters (fried only)	

<u>Crab Leg Dinner</u>	1 lb. \$18.95	2 lb. \$32.95
Alaskan snow crab		

🍷 Patty's Specialties 🍷

<u>Mahi - Mahi Santa Fé</u>	\$17.99
Fresh 8 oz. mahi - mahi, grilled or blackened then topped with a southwestern butter compound	
<u>Pecan Crusted Salmon</u>	\$15.99
Fillet of salmon broiled to perfection, encrusted with chopped pecans and honey, finished in the oven	
<u>Southern BBQ Shrimp</u>	\$16.99
Fresh shrimp sautéed in garlic butter, cajun spice and beer, served with crusted rolls for your dipping pleasure	
<u>Sesame Crusted Ahi Tuna</u>	\$19.99
Sushi grade Ahi tuna steak encrusted with black & white sesame seeds, grilled to your taste and served with jasmine rice, wasabi, pickled ginger and your choice of a small caesar or tossed salad.	
<u>Grouper New Orleans</u>	\$15.99
Fresh 8 oz. filet of grouper, grilled or blackened and topped with a cajun butter compound	