

This menu is only a guide. We can help you plan a menu customized to your palate and budget. Call us at 843-881-4711 or send us an email request for us to contact you about your next event.

COLD APPETIZERS

Island Shrimp Paste

8oz.... \$8 16oz.... \$16

Lowcountry Crab Dip

8oz.... \$8 16oz.... \$16

Pimento Cheese Spread

8oz.... \$6 16oz.... \$12

Olive Tapenade

8oz.... \$15 16oz.... \$30

Eggplant Caviar

8oz.... \$10.00 16oz.... \$20

Crustini

small bag \$5 large bag \$10

Crab Claw Layered Spread - 12" Round

\$40

Basil Pesto & Goat Cheese Torte - 12" Round

\$28

Red House Pickled Shrimp

\$20 per lb.

International Cheese Platter

\$5 per person

Bruschetta

Topped w/ Tomato/Basil or Artichoke/Goat Cheese
\$1.25 each

Deviled Eggs

Classic, Smoked Salmon, Spinach & Bacon, or Crab
\$1.50 each

Fresh Smoked Salmon

\$35 per lb.
Accompanied by Purple Onion Slivers, Capers and Dill Fraiche
Dressed on a platter ready to serve \$50 per lb.

Sesame Seared Tuna

Dressed with an Asian Slaw
\$35 per lb

Assorted Vegetable Platter

\$2 per person

Southern Pickled Vegetable Platter

\$2 per person

Grilled Vegetable Platter

\$2.50 per person

Homemade Pimento Cheese stuffed Celery

\$1.25 each

Crab Mousse stuffed Celery

\$1.50 each

Goat Cheese or Vegetable Mousse stuffed Endive

\$1.50 each

Guacamole Boat topped with Mango Salsa

\$1.25 per person

Lamb Terrine in Tulip Shell

\$2.50 per person

Crème Fraiche and Pineapple stuffed Cucumber

\$1.25 per person

Zucchini Boat filled with Blue Cheese Cabbage Slaw

\$1.25 per person

Radish Cups

filled with herb goat cheese and topped with cucumber coulis
\$1 per person

Cherry Tomatoes filled with Spinach Mousse

\$1.25 per person

Cherry Tomatoes filled with Chicken Salad

\$1.50 per person

Cherry Tomatoes filled with Shrimp Paste

\$1.75 per person

Duck Liver Terrine served with Crustini

\$1.25 per person

Cucumber & Salmon

Cucumber slices with a dollop of dill cream & topped with our house smoked salmon
\$1.50 each

Prosciutto Wrapped Melon

\$1.50 each

Prosciutto Wrapped Asparagus

\$1.25 each

HOT APPETIZERS

Cheese Fondue

\$1.50 per person

Chocolate Fondue

\$1.50 per person

Shrimp Puffed Pastry

\$1.75 each

Smoked Fish & Cucumber Stuffed Puffed Pastry

\$1.75 each

Brie en Croute topped with honey and pecans

Small \$20 / Large \$40

Pecan & Brown Sugar Baked Brie En Croute

Small \$20 / Large \$40

Italian Mini-Pizzas topped with roasted eggplant, tomato, sun-dried tomato, olives & mozzarella

\$2.75 each

Corn Muffin with Roasted Vegetable Coulis

\$1.25 each

Roquefort Cheese, Macadamia Nut, and Mango filled Crepe

\$1.50 each

Vegetable Quesadilla

\$1.25 per person

Stuffed Mushrooms

Crab, Sausage, or Goat Cheese & Spinach

\$1.50 each (minimum order 12)

Black Bean Cakes

served with homemade salsa & Sour Cream

\$1 each

Vietnamese Spring Rolls

Veggie...\$1.25 each Pork...\$1.50 each

Shrimp...\$1.75 each Crab & Shrimp...\$2 each

Crab Cakes with jalapeno roumalade

1 oz cake \$1.50 each

Jumbo Lump Crab Cakes with jalapeno roumalade

1 oz cake \$2

Artichoke Spinach Tarts

\$1.25 each

Baked Artichoke Dip

\$10 serves 4 to 6

\$15 serves 12 to 15

Baked Artichoke Dip With Spinach

\$12 serves 4 to 6

\$17 serves 12 to 15

Baked Artichoke Dip With Crab

\$15 serves 4 to 6

\$20 serves 12 to 15

Crisp tortilla chips

Small \$5

Large \$8

Baked Spinach Dip

\$10 serves 4 to 6

\$15 serves 12 to 15

Homemade Quiche Squares

Assorted fillings: Sun-dried Tomato Crab or Bacon, Spinach & Cheddar

\$1.25 each (minimum order 12)

Goat Cheese Tarts

Assorted toppings: Mango Chutney, Shrimp, or Plain

\$1.25 each (minimum order 12)

Jalapeno Marinated Pork Tenderloin

with/ Ma-Ma Rose's Fruit Chutney

\$35

Garlic Stuffed Pork Tenderloin

with Raspberry Chipolte Sauce

\$30

Peppercorn Roasted Pork Tenderloin

Sliced and Served warm or chilled

\$30

Rolls

\$4 per dozen

Asian Chicken or Pork Kabobs

served with Sweet & Sour Sauce

\$1.75 each

Black & Bleu Chicken or Pork Kabobs

served with Bleu Cheese Sauce

\$1.75 each

Homemade Meatballs (Italian or Swedish)

\$1.50 each

Sesame seed encrusted Meatballs

skewered with peppers and zucchini

\$1.75 each

BBQ Ribs with Orange Sauce

\$4 per person

BBQ Chicken Drumettes with Mushroom Sauce

\$2 per person

BBQ Clams with spinach and herbs

\$2 per person

Shrimp Spicy Roll
\$2 each

Dragon Crab with Pineapple Dipping Sauce
\$2 each

Tuna Sashimi with red pepper and black bean sauce
\$2 each

Steamed Dumplings
Filled with your choice of crab or shrimp
\$3 per person

Shrimp Toast topped with pomegranate sauce
\$2 per person

Dungeoness Crab
with your choice of chive mayonnaise or herb butter
\$5 per person

New Zealand Mussels
topped with Bousin cheese and pesto hollandaise
\$5 per person

New Zealand Mussels
topped with bacon, spinach, and fresh mozzarella cheese
\$5 per person

Clam Sauteed in a Black Bean Sauce
\$4 per person

Buckwheat and Chive Lobster Belini
with red pepper cream fraiche
\$5 per person

Shrimp Cocktail
Choose your style: smoked, pickled, BBQ
Market Price

Shrimp or Crab Pot Stickers
\$5 per person

**Oysters on the Half Shell with bacon and roasted
garlic pesto**
\$2 each

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