

FISHEYE GRILL



STARTERS

Chicken & Corn Chowder \$7

Vine Ripe Tomato & Mozzarella \$8

Crisp Fried Garlic Pickles \$3

With Buttermilk Ranch

Free Range Chicken Fingers \$8

With Honey Dijon Mustard

Classic Buffalo Chicken Wings \$8

Served Hot or Mild

SALADS

Caesar Salad \$8

Add Chicken \$10. Add Fried Shrimp \$12

Hawaiian Shrimp Salad \$10

Citrus Marinated Shrimp and Pineapple Salsa Over Mixed Salad Greens

Plantation Chef's Salad \$10

Mixed Greens, Smoked Turkey, Ham, Swiss, Bermuda Onions and Cucumbers

Garden Mixed Green Salad \$8

Topped with Tomatoes, Cucumbers and Onions

ENTREES

Grilled Atlantic Salmon \$22

With Citrus Butter Sauce, Served with Yukon Gold Mashed Potatoes and Cream of Spinach

Herb Grilled Chicken Breast \$18

Served with Yukon Gold Mashed Potatoes & Roasted Red Bell Pepper Sauce

Grilled Beef Tenderloin \$27

Served with Honey Crusted Spinach, Carolina Grown Fingerling Potatoes
& Green Peppercorn Sauce

Grilled Pork Chop \$20

Served with Purse of Local Grown Vegetables, Sweet Onion Roasted Yukon Gold Mashed Potatoes



SANDWICHES

Fire Grilled Cheeseburger \$9

Angus Patty, American Cheese, Lettuce, Tomato and Onion on a Brioche Bun with Sautéed Mushrooms

Texas Style BBQ Burger \$10

Topped with Cheddar, Smoked Bacon and Sweet Barbeque Sauce

Kingston Crab Cake Sandwich \$11

Sautéed in Butter and Topped with Tomato, Lettuce and Mustard Remoulade on a Brioche Bun

Turkey Wrap \$9

Smoked Turkey, Tomatoes, Lettuce, Swiss and Dijon Mayonnaise in a Spinach Tortilla

Chicken and Cheese Quesadilla \$9

Chicken, Cheddar and Jack Cheeses on a Sundried Tomato Tortilla with Pico de Gallo, Sour Cream and Guacamole

Grilled Chicken Sandwich \$9

Topped with Swiss and Roasted Red Peppers

FRESH BAKED PIZZA

Four Cheese Pizza \$14

Additional Toppings \$1 Each

Green Peppers, Onions, Mushrooms, Black Olives, Pepperoni, Ham, Sausage

SOUTHERN SWEETS

Cheesecake \$7

Key Lime Pie \$5

Chocolate Mousse Cake \$6