

Naked Seafood

Grilled with butter, lemon, and shem spice

Shrimp 17.99	Tuna 18.99	Scallops 18.99	
Shrimp & Sausage 18.99	Mahi Mahi 18.99	Salmon 18.99	Shrimp & Scallops 18.99

Shem Creek Seafood Spectacular

Shrimp, Scallops, Mahi-Mahi & Crabcake
Grilled with Butter, Lemon, Shem Spice 19.99

Shem Specialties

Seafood Stuffed Flounder 20.99

Flounder filets with a dressing of deviled crab, & shrimp. Moistened with a touch of sherry, & topped with buttered bread crumbs & baked to perfection.

Damn Good Crab Cakes 19.99

Hand picked crab meat with spices, minced onion, celery & bell peppers. Formed into cakes then grilled in sweet butter & topped with our she crab sauce.

Seafood Trilogy 21.99

Fish 3 Times. Grilled Mahi, Tuna, & Salmon. Topped with a light lemon sauce.

Mahi "Albert" 19.99

Fresh filet of Mahi-Mahi sautéed with butter, lemon & capers.

Martha's Salmon 19.99

Fresh filet of Salmon topped with fresh basil, tomatoes and a bleu cheese cream.

Southern Fried & True Seafood

Shrimp 17.99	Scallops 18.99	Oysters 17.99	Flounder Filet 17.99
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Choice of Two 18.99

Platter of Four 19.99

All of the above are served with red rice or shem spuds and vegetables.

Substitute a house salad for vegetables for \$1.99 more.

Lowcountry Boils

Boils are cooked together in a spicy broth with corn, new potatoes & Cajun sausage.

Shrimp ½ lb 18.99	Snow Crab 1 ½ lb 23.99	Lobster 1 ¼ lb Market Price
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Shem Pot

Crab legs, Shrimp, Clams, Mussels & Lobster Market Price.

Big Bowls

Big Guy Gumbo 19.99

Shrimp, Oysters, Clams & Crab stewed with tomatoes, peppers, onion Cajun sausage. Served over Red Rice.

Dirty Shrimp 'n Grits 17.99

Tender Shrimp simmered in a **SPICY** bacon & Cajun sausage brown gravy & served over creamy stone ground grits.

Roasted Chicken and Penne 17.50

Roasted chicken tossed with penne pasta, baby spinach, sundried tomatoes, and parmesan herb butter.

Seafood A La Wando 19.99

Shrimp, Crab, Scallops & Fish simmered in a rich sherry cream & served over a fried grit cake.

Jambalaya 15.50

A lowcountry mixture of Shrimp, chicken, and **SPICY** Cajun sausage, tomatoes and red rice.

Shem Creek Saute 19.99

Mussels, Clams, & Scallops sautéed in olive oil, shallots & **SPICY** Cajun sausage then tossed with linguine and topped with fried oysters.

Beef

Prime Rib of Beef

Herb encrusted loin of Certified Angus Beef carved from the ribs then slow roasted over night to ensure tenderness. Served with Au Jus and horseradish cream.

Mates Cut 21.99 Captains Cut 24.99

Big Guy Ribeye 21.99

A tender well marbled cut of Certified Angus Beef. A Southern Favorite.

Top your steak with a tomato and bleu cheese cream for an additional 3.99

Steak, Shrimp and Sausage 20.99

Tenderloin tips, shrimp, & sausage grilled together & topped with bleu cheese.

Filet Mignon 24.99

8 oz. Bacon wrapped 1855 Premium Filet Mignon.

Shrimp 'n Steak Diane 23.99

6 oz Filet Mignon & shrimp simmered in Butter, mushrooms, scallions, cream, Dijon & flambéed in brandy.

Steak 'n Cake 24.99

6 oz. Filet Mignon and crabcake topped with She Crab Sauce.

Chicken

Sweet & Spicy Chicken 14.99

Marinated breasts topped with grilled pineapple.

Chicken Captiva 17.99

Sauteed chicken breasts & shrimp topped Cheddar/ jack & bacon & finished with a dijonnaise.

*Above chicken and beef entrees served with red rice or shem spuds and vegetables.
Substitute a house salad for vegetables for \$1.99 more. One check per table please.
We cannot guarantee the tenderness of steaks cooked MW or W.*

Sandwiches

Bacon Cheeseburger 9.50
Crabcake 11.99
BBQ Chicken 9.50

Entrée Salads

Caesar with Chicken 9.99
Caesar with Shrimp 10.99
Seared Tuna Nicoise 11.50
Fried Oyster & Spinach 11.50

For your convenience we will add an 17% gratuity to parties of 7 or more.

