

**Half Shell Service**

**Atlantic Cold Water Oysters (6)**  
Market Price

**Little Neck Clams (6)**  
6.99

**Hors d'Oeuvres**

- Chilled Shrimp Cocktail**.....7.99
- Crab Dip and Crackers**.....6.50
- Spinach – Artichoke Dip** with bacon  
Served with tortilla chips.....5.99
- Oyster Shooters** – raw oysters, beer  
Tabasco, cocktail sauce and horseradish  
(1).....1.99 (6).....9.99
- Fried Green Tomatoes & Pickled Okra**  
with Red Pepper Sauce.....5.99
- Calamari**  
With Spicy Pepper Relish.....7.99
- Shrimp N’Orleans** Sautéed in Butter,  
Garlic, Shem Spice & Tabasco.....8.99
- Bob’s Slow Roasted Prime Rib Sliders**  
With Horseradish Cream Sauce.....8.50
- Silver Dollar Crab Cakes**.....9.50
- Fried Oysters**  
Topped with wasabi caviar and horseradish  
cream sauce.....8.99
- Oysters Charleston** Baked Oysters topped with  
Crabmeat, Cheddar Jack, and Sour Cream...9.50

- Fish Tacos (2)** with Boom Boom sauce.....6.99
- Grilled Caribbean Jerk Mahi Tacos**  
With Meyer’s pineapple salsa.....8.99
- Cheese Nachos** baked tortilla chips  
topped with cheese & jalapenos.....6.99
- Macho Nachos** Topped with  
beef, black beans, tomatoes  
onions, cheese & jalapenos.....8.99
- Grilled Cajun Sausage**  
with Big Guy Mustard & Crackers.....5.99
- Southern Fried Chicken Fingers**  
with Honey Mustard.....5.99
- Spicy Hot Chicken Wings**  
“Buffalo Style”.....6.99
- Crab Wings** Fried wings coated in  
Old Bay Seasoning.....6.99
- Basket of Hush Puppies**.....3.99
- Oysters Rockefeller** Baked Oysters topped with  
Cream Spinach and Parmesan Cheese.....8.50

**STEAMERS**

**One Pound of Snow Crab Legs** 15.99

<b>Mussels</b>	<b>Clams</b>
9.99	9.99

Mussels or clams are steamed in garlic, white wine, and butter.  
Combo of Mussels and Clams 12.99  
Tossed with linguine add 4.99

**1/2lb of Boiled Shrimp** 12.99

**SOUPS N SALADS**

- |  |   |   |
|--|---|---|
| <b>Charleston She Crab Soup</b><br>Cup 4.50/Bowl 5.50  | <b>Oyster Stew</b> (made to order)<br>6.99  | <b>Red Clam Chowder</b><br>Cup 3.99/Bowl 5.25 |
| <b>Dinner Salad</b> with choice of Dressing<br>Ranch, Bleu Cheese, Louie, Balsamic,<br>Honey Dijon or Peppercorn Parmesan 4.50 | <b>Wedge of Lettuce</b><br>with bacon & bleu cheese crumbles<br>& balsamic vinaigrette 5.75                         |   |
| <b>Spinach, Mushroom, &amp; Bacon</b><br>with warm bacon dressing 4.99   | <b>Lowcountry Chopped Salad</b><br>mixed lettuce, Swiss, ham, onion, parmesan,<br>olives, red wine vinaigrette 5.25 |   |
| <b>Caesar Salad “Traditional”</b> 4.99   |   |   |

# DINNER MENU

## SHEM CREEK



## BAR & GRILL

MT. PLEASANT, S.C.



**FOR RESERVATIONS OR PRIVATE PARTIES**

**CALL (843) 884-8102**

---

### Naked Seafood

---

Shrimp 17.99	Tuna 18.99	Scallops 19.99	
Shrimp & Sausage 18.99	Mahi Mahi 18.99	Salmon 18.99	Shrimp & Scallops 18.99

#### Shem Creek Seafood Spectacular

Grilled Shrimp, Scallops, Mahi Mahi, and a Crab Cake  
With Butter, Lemon & Shem Spice 19.99

#### Seafood Stuffed Flounder

Flounder Filets with a Dressing of Deviled Crab & Shrimp, Moistened with a Touch of Sherry, Topped with Buttered Bread Crumbs & Baked to Perfection 20.99

#### Damn Good Crab Cakes

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 19.99

#### Martha's Salmon

Fresh Filet of Salmon Topped with Fresh Basil, Tomatoes & a Bleu Cheese Cream 18.99

#### Mahi "Albert"

Fresh Filet of Mahi Mahi Sautéed with Butter, Lemon & Capers 19.99

#### Seafood Trilogy

Fish 3 Times. Grilled Mahi Mahi, Tuna & Salmon. Topped with a light Lemon Sauce 21.99

---

### Beef

---

#### Big Guy Ribeye

A Tender and Well Marbled Cut of Certified Angus Beef A Southern Favorite 21.99  
Top your steak with tomato & bleu cheese cream 3.99

#### Filet Mignon

8 oz. Bacon Wrapped 1855 Premium Filet Mignon 24.99

#### Prime Rib of Beef

Herb Encrusted Loin of Certified Angus Beef Carved from the Ribs the Slow Roasted Over Night to Ensure Tenderness Served Au Jus with Horse Radish Cream

**Mates Cut** 21.99 **Captains Cut** 24.99

#### Steak, Shrimp n' Sausage

Tenderloin Tips, Shrimp & Sausage Grilled Together & Topped with With Bleu Cheese 20.99

#### Shrimp 'n Steak Diane

6 oz. Filet Mignon & Shrimp Simmered in Butter Mushrooms, Scallions, Cream, Dijon Mustard & Flambéed in Brandy 23.99

#### Steak 'n Cake

6 oz. Filet Mignon or 10 oz Prime Rib & Crab Cake Topped with She Crab Sauce 24.99

Above are served with red rice or Shem Spuds & vegetable Substitute house salad for vegetables for \$1.99. One check per table please. We cannot guarantee tenderness of steaks cooked MW or W

---

### Chicken

---

#### Sweet & Spicy Chicken

Marinated Chicken Breasts With Grilled Pineapple 14.99

#### Chicken Captiva

Sautéed Chicken Breasts and Shrimp topped with Cheddar/Jack, Bacon & Dijonnaise 17.99

Above are served with Red Rice or Shem Spuds & vegetable Substitute house salad for vegetables for \$1.99

---

### Big Bowls

---

#### Big Guy Gumbo

Shrimp, Oysters, Clams, and Crab Stewed with Tomatoes, Peppers, Onion, Chicken, and Sausage then Served over Red Rice 19.99

#### Seafood A La Wando

Shrimp, Crab, Scallops, and Fish Simmered in Rich Sherry Cream & Served Over Fried Grits 19.99

#### Dirty Shrimp 'n Grits

Tender Shrimp Simmered In a **SPICY** Bacon-Sausage Brown Gravy & Served Over Creamy Stone Ground Grits 17.99

#### Shem Creek Sauté

Mussels, Clams, & Scallops Sautéed in Olive Oil, Shallots and **SPICY** Cajun Sausage, Tomatoes & Red Rice 19.99

#### Roasted Chicken & Penne

Roasted Chicken Tossed with Penne Pasta, Baby Spinach, Dried Tomatoes, and Parmesan Herb Butter 17.50

#### Jambalaya

A Lowcountry mixture of Shrimp, Chicken, **SPICY** Sausage Tomatoes, and Red Rice 15.50

---

### Lowcountry Boils

---

\*Boils are cooked in a spicy broth with corn, new potatoes, & sausage

Shrimp ½ lb 18.99	Snow Crab 1½ lb 23.99	Lobster 1 ¼ lb Market Price
----------------------	--------------------------	--------------------------------

#### Shem Pot

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

---

### Southern Fried & True

---

Shrimp 17.99	Scallops 18.99	Oysters 17.99	Flounder Filet 17.99
-----------------	-------------------	------------------	-------------------------

Choice of Two 18.99 Seafood Platter of all Four 19.99

(NO SUBSTITUTIONS PLEASE)

All Southern Fried served with Red Rice or Shem Spuds and fresh vegetables. Substitute house salad for vegetables for \$1.99 more

---

### Sandwiches & Such

---

#### Sandwiches

Bacon Cheeseburger	9.50
Crab Cake	11.99
BBQ Chicken	9.50

#### Salads

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

For your convenience 18% gratuity will be added to parties of 7 or more