



APPETIZERS

Calamari 8.5

spicy marinara • thai chili mayo

Lump Crab Cake 13

répoulade • lemons

Buttermilk & Thyme Chicken Tenders 8.5

comeback sauce

Quarterdeck Share Dip 9

hot feta • andouille • peppadew • corn tortillas

SOUPS & SALADS

Crab Bisque 8

aged sherry • lump crab

Seafood Gumbo 7.5

okra • andouille

Caesar Salad 8

romaine hearts • parmesan

Garden Salad 7

lettuce • tomatoes • cucumbers • feta

dressings: ranch • balsamic • 1000 island • honey mustard • blue cheese • fat-free sun-dried tomato vinaigrette • fat-free raspberry vinaigrette • olive oil & balsamic vinegar

add: grilled or blackened shrimp 7 • chicken 6 • salmon 7 • crab cake 12

Quarterdeck Cobb 14

romaine • tomatoes • cucumber • bacon • feta • avocado

your choice of grilled atlantic salmon, grilled chicken breast, grilled shrimp

South Carolina Code 44-1-145: Possible health risk may exist in eating undercooked ground beef at an internal temperature of less than 155 degrees Fahrenheit.

Please be respectful of other guests and refrain from cell phone use in the restaurant.

\$5 split plate charge

SEA SNACKS

BBQ Shrimp Soft Taco 10

shredded cabbage • black bean corn salsa • avocado • salsa verde

Baja Shrimp Cocktail regular 7 | large 12

avocado-tomato-orange crush cocktail sauce • tortilla chips

Local Peel 'N' Eat Shrimp half-pound 11 | pound 19.5

cocktail sauce • seaweed salad

Local Half-Shell Oysters 2 each

cocktail sauce • horseradish • lemons

QUARTERDECK SANDWICHES

sandwiches are served on a brioche roll with kettle chips & a pickle

Certified Angus Beef Burger 12

lettuce • tomato • red onion • fresh herb aioli

Chicken Breast 11

arugula • tomato • smoked tomato-serrano jam • fresh herb aioli

Pulled Pork 11

carolina red sauce • slaw • herb aioli

Surf & Turf Burger 16

certified angus beef burger • fried oysters • bacon • manchego cheese • fresh herb aioli

Crab Cake 15

fried green tomato • rémoulade

add: american • swiss • cheddar • pepper jack • bacon • jalapeños • avocado \$1

QUARTERDECK FAVORITES

served with kettle chips & a pickle

Chef's Fried Seafood Platter 18

daily local fish selection • shrimp • oysters • fries • kale & cabbage slaw

Fresh Fish Melt 14

local daily fish selection • manchego cheese • lemon-caper aioli • griddled sourdough

Blackened Fish Wrap 13

black bean-corn salsa • shredded lettuce • queso fresco

Portabella Sandwich 12

tomato focaccia • baby spinach • feta • red pepper coulis

DESSERTS

Key Lime Pie 7

fresh seasonal berries • whipped cream

Bourbon Pecan Pie 8

vanilla bean ice cream

White Chocolate Macadamia Cheesecake 8

Ice Cream 3.5

vanilla bean • chocolate

Sorbet 4

mango • raspberry

substitute the following for kettle chips

french fries 3 • garden salad 3 • caesar salad 4 • fresh fruit 3

SIDES

fries 4 • garden salad 4 • caesar salad 5 • cole slaw 3 • fresh fruit 4 • kettle chips 2