

# *From our Hearth Oven*

*Roasted Duck Breast with a Grand Marnier Cranberry Glaze  
served with a Polenta Cake*

8.50

*Bruschetta with Fresh Roma Tomatoes, Parmesan and Basil Pesto*

4.25

*Cedar Plank Salmon with a Jezebel Sauce served with Asparagus*

7.95

*Parmesan Crusted Shrimp served with a Rustic Tomato Sauce*

7.95

*Southwestern Chicken Kabobs with Jasmine Rice and Salsa*

6.95

*Seared Scallops served with Wilted Spinach*

9.95

*Shrimp Cakes with a Lemon Caper Sauce served with Mixed Greens*

7.95

*Eggplant and Roma Tomato Napoleon with Fresh Mozzarella,  
Basil Oil and a Balsamic Reduction*

6.95

*Mushroom Crusted Lamb Chops with  
Cabernet Demi Glaze and Roasted New Potatoes*

8.50

*Roasted Asparagus or Wilted Spinach*

3.25

## ***Appetizers***

### ***Artichoke and Crab Spread***

*A blend of artichokes, crab and spices. Served with fresh bread.*

6.95

### ***Crab-Stuffed Mushrooms***

*Stuffed mushrooms covered with parmesan cheese.*

6.75

### ***Fried Dill Pickles***

*Local favorite served with ranch dressing.*

4.50

### ***Sampler Platter***

*Onion rings, fried pickles, fried mushrooms and potato boats.*

7.75

### ***Shrimp Cocktail***

*Chilled jumbo shrimp served with a tangy cocktail sauce.*

7.95

### ***Potato Boats***

*Served with sour cream, green onions, cheddar cheese and bacon.*

4.50

## ***Salads***

### ***Wedge Salad***

*Wedge of iceberg lettuce, bacon, roasted tomatoes and blue cheese dressing.*

6.25

### ***Poached Pear Salad***

*Mixed field greens, candied walnuts, blue cheese wedge and orange vinaigrette.*

6.95

### ***Caprese Salad***

*Fresh mozzarella, tomatoes, basil, Mediterranean olive oil and sea salt.*

5.50

### ***House Salad***

*Mixed greens and vegetables.*

3.75

## ***Soups***

### ***Homemade French Onion***

*Cup 1.95 Bowl 3.50*

### ***Soup of the Day***

*Cup 2.25 Bowl 3.95*

# ***Entrées***

## ***Filet Mignon***

*Eight-ounce portion of whole beef  
tenderloin prepared to order  
18.25*

## ***Rib-eye***

*Twelve-ounce choice cut of rib-eye  
steak prepared to order  
16.25*

## ***Prime Rib***

*Traditional slow-roasted  
prime rib of beef  
Ten-ounce 16.95  
Fourteen-ounce 19.50*

## ***Teriyaki Chicken***

*Grilled chicken breast topped with  
sauteed peppers, onions and shrimp  
14.50*

## ***Rack of Lamb***

*Herb crusted flame-broiled  
rack of lamb  
19.75*

*The above entrées are served with the choice of  
two items – stone ground grits, hand-battered onion rings,  
baked potato, french-fried potatoes, vegetables or mixed green salad.*

# ***Seafood***

## ***Fillet of Salmon***

*Salmon fillet grilled, broiled or blackened*  
14.95

## ***Fried Gulf Shrimp***

*Hand-battered, golden-fried shrimp*  
14.75

## ***Fillet of Flounder***

*Golden-fried or broiled in  
lemon butter sauce*  
13.50

## ***Stuffed Lobster Tails***

*Stuffed lobster tails served  
with drawn butter*  
24.75

## ***Stuffed Jumbo Shrimp***

*Broiled jumbo shrimp stuffed with  
crab meat and spices*  
14.75

## ***Stuffed Flounder***

*Broiled fillet of flounder stuffed  
with crab meat*  
14.50

## ***Fillet of Halibut***

*Halibut steak grilled,  
broiled or blackened*  
16.95

## ***Alaska King Crab Legs***

*Steamed king crab legs served  
with drawn butter*  
Market Price

*The above entrées are served with the choice of  
two items – stone ground grits, hand-battered onion rings,  
baked potato, french-fried potatoes, vegetables or mixed green salad.*

# ***Combinations***

## ***Medallions of Tenderloin with Shrimp***

*Grilled filet covered with sautéed mushrooms,  
scallions and herbs with sautéed shrimp*

*18.50*

## ***Filet Mignon and Stuffed Lobster Tail***

*Grilled filet with a stuffed lobster tail*

*25.50*

## ***Filet Mignon & Shrimp***

*Grilled filet with fried gulf shrimp*

*21.95*

## ***Prime Rib & Shrimp***

*Roasted prime rib with fried gulf shrimp*

*19.75*

*The above entrées are served with the choice of  
two items – stone ground grits, hand-battered onion rings,  
baked potato, french-fried potatoes, vegetables or mixed green salad.*

### ***Private Functions***

***The Galley Restaurant offers private banquet facilities.  
If you are planning a special occasion, or business function,  
our catering staff would be pleased to help you.  
Thank you for dining with us this evening.***

*An 18% gratuity added for parties of eight or more*

## ***Desserts***

***Fudge Overboard***

4.75

***New York Cheesecake***

5.75

***Strawberry Cake***

4.25

***Bourbon Chocolate Pecan Pie  
with Vanilla Ice Cream***

4.95

***Key Lime Pie***

4.25

***Crème Brûlée***

4.95

## ***Beverages***

***Coffee, Tea or Soda***

2.20

### ***Private Functions***

***The Galley Restaurant offers private banquet facilities.  
If you are planning a special occasion, or business function,  
our catering staff would be pleased to help you.  
Thank you for dining with us this evening.***

*An 18% gratuity added for parties of eight or more*