

FRESH FROM THE SEA TO YOU!

FRESH FISH



SCALLOPS

Seafood

LOBSTER

OYSTERS

Shrimp

CRAB



**CAPTAIN'S
QUARTERS
SEAFOOD AND
STEAKS**

Locally owned since 2000

Appetizers

Shrimp Cocktail

Served with cocktail sauce

Popcorn Crawfish Bites

Lightly breaded, tender tail meat

Fried Green Tomatoes

Southern favorite, hand breaded

Shrimp Jammers

Stuffed with Jalapeno and Cheese

Frog Legs

Lightly breaded

Calamari Rings

Lightly breaded

Spicy Chicken Wings

Served with ranch or blue cheese

Chicken Tenders

Served with dipping sauce

Fresh Greens

House Salad

Tossed greens, roma tomato, celery, purple cabbage and carrots.

California Cobb

Tossed greens, grilled chicken, bacon, tomatoes, egg, avocado, crumbled blue cheese.

Blue House Salad

Tossed greens with crumbled blue cheese, chopped pecans and served with Balsamic vinaigrette.

Santee Cobb

Tossed greens, grilled chicken, bacon, tomatoes, egg, avocado, crumbled feta cheese.

The Wedge

Iceberg lettuce with crispy bacon, blue cheese crumbles, diced tomatoes, creamy blue cheese dressing and balsamic drizzle.

Blackened Chicken Caesar

Lightly blackened chicken over fresh chopped romaine, Parmesan cheese, croutons and Caesar dressing.

Italian Corner

Italian dinners served with house salad or slaw and garlic bread.

Homemade Lasagna

A generous portion of lasagna filled with ground beef, four cheeses and a hearty marinara.

Chicken Parmesan

Lightly breaded chicken covered in hearty marinara, mozzarella and Parmesan cheeses, served with angel hair pasta.

Angel Hair Pasta with Marinara Sauce

A local favorite!

Angel Hair Pasta with Meat Balls

With hearty marinara sauce

SEAFOOD AND SPECIALTIES

Shrimp Scampi

Jumbo shrimp sautéed in garlic butter, lemon and white wine, served over a bed of angel hair pasta.

Shrimp and Grits

Bacon wrapped shrimp, grilled and served over a bed of creamy dinner grits, seasoned with sausage and cheddar cheese.



Crab Stuffed Asian Striped Swai

Asian striped swai stuffed with our lump crab cake mix, 3 broiled and blackened shrimp and topped with a light Alfredo sauce.



Captain's Crab Cakes

Lump crab meat blended with our special seasoning and grilled.



8 oz Maine Lobster Tails

Broiled and served with clarified butter. Single MKT Twin MKT

Salt and Pepper Catfish

Petite catfish fillets coated with our special salt and pepper breading.



Mixed Seafood Grill

Broiled shrimp and scallops with your choice of Asian striped swai, mahi mahi or wild caught salmon.

Broiled Salmon or Mahi Mahi

Prepared in white wine, lemon, butter and special seasoning. with black bean salsa

FRIED ** BLACKENED ** BROILED

Unless specified, above and below dinners served with house salad or slaw, choice of baked potato, sweet potato, french fries or creamy grits. Loaded baked potato.

Jumbo Shrimp

Asian Striped Swai

Jumbo Sea Scallops

Flounder Fillet

Tilapia

Hand Breaded Popcorn Shrimp




Fried Seafood Platter


Flounder, popcorn shrimp and oysters

USDA CHOICE STEAKS

Served with house salad or slaw, choice of baked potato, sweet potato, French fries or grits. Loaded potato .50 extra.

 Ribeye, fresh cut and trimmed.
10 oz.

New York Strip
12 oz.

 Prime Rib
Slow roasted in house, served with creamy horseradish and au jus. 12 oz.

Twin Grilled Pork Chops

Ground Sirloin Steak
Fresh ground sirloin

Half Pound Sirloin Burger
Served with Fries add cheese

Side Dishes

Creamy Dinner Grits
Baked Potato
Baked Sweet Potato
French Fries

Dinner Salad
Cole Slaw
Sauteed Mushrooms
Sauteed Onions

Children's Favorites

Homemade Fish Sticks and Fries Chicken

Tenders and Fries

Popcorn Shrimp and Fries

Spaghetti and Meatballs with Garlic Bread

Beverages, Tea, Coffee and Coke Products

Full-Service Bar