

CAPTAIN'S QUARTERS



Locally owned since 2007

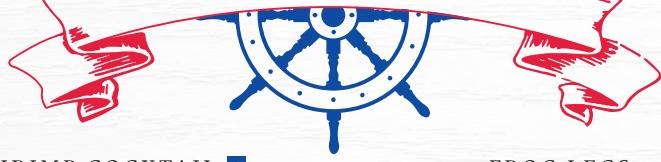
Santee, SC

9053 OLD NUMBER SIX HWY
SANTEE, SC 29142 • 803-854-4695

CPTNQUARTERS.COM

ASK ABOUT BOOKING YOUR NEXT PRIVATE PARTY
OR SPECIAL EVENT WITH US!!!

APPETIZERS



SHRIMP COCKTAIL GF

Served with cocktail sauce 12

✳ POPCORN CRAWFISH BITES

Lightly breaded, tender tail meat 12

FRIED GREEN TOMATOES

Southern favorite, hand breaded 12

✳ SHRIMP JAMMERS

Stuffed with Jalapeno and cheese 12

FROG LEGS

Lightly breaded 11

✳ CALAMARI RINGS

Lightly Breaded 12

SPICY CHICKEN WINGS

Served with ranch or bleu cheese 12

CHICKEN TENDERS

Served with dipping sauce 12

FRESH GREENS

CHOICE OF DRESSING

Ranch, Bleu Cheese, Thousand Island, Honey Mustard, French, Caesar, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn, Oil & Vinegar

HOUSE SALAD GF

Tossed greens, Roma tomato, cucumber, purple cabbage and carrots. 5
Extra ingredients .50 each.

BLEU HOUSE SALAD GF

Tossed greens with crumbled bleu cheese, chopped pecans and served with Balsamic vinaigrette. 5

THE WEDGE

Iceberg lettuce with crispy bacon, bleu cheese crumbles, diced tomatoes, creamy bleu cheese dressing and balsamic drizzle. 13

CALIFORNIA COBB

Tossed greens, grilled chicken, bacon, tomatoes, egg, avocado, crumbled bleu cheese. 21

BLACKENED CHICKEN CAESAR

Lightly blackened chicken over fresh chopped romaine, Parmesan cheese, croutons and Caesar dressing. 19

✳ SANTEE COBB

Tossed greens, grilled chicken, bacon, tomatoes, egg, avocado, crumbled feta cheese. 21

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. 24

CHICKEN PARMESAN

Lightly breaded chicken covered in hearty marinara, mozzarella and Parmesan cheeses, served with angel hair pasta. 21

ANGEL HAIR PASTA WITH MARINARA SAUCE

A local favorite! 16

ANGEL HAIR PASTA WITH MEATBALLS

With hearty marinara sauce 19

GF GLUTEN FREE

20% gratuity added to parties of 6 or more. 3.5% Service Fee added to all Card payments.

Consuming raw or under cooked meats, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness and is not recommended.

SEAFOOD SPECIALTIES

SHRIMP SCAMPI

Jumbo shrimp sautéed in garlic butter, lemon and white wine, served over a bed of angel hair pasta. 27
(For Gluten Free, try our Shrimp Scampi over grits.) 

SHRIMP AND GRITS

Bacon wrapped shrimp, grilled and served over a bed of creamy dinner grits, seasoned with sausage and cheddar cheese. 26

SALT AND PEPPER CATFISH

Petite catfish fillets coated with our special salt and pepper breading. 24

BROILED SALMON OR MAHI MAHI

Prepared in white wine, lemon, butter and special seasoning. 31

CRAB STUFFED ASIAN STRIPED SWAI

Asian striped swai stuffed with our lump crab cake mix, 3 broiled and blackened jumbo shrimp and topped with a light Alfredo sauce. 33

CAPTAIN'S CRAB CAKES

Lump crab meat blended with our special seasoning and grilled. 34

6 OZ MAINE LOBSTER TAILS

Broiled and served with clarified butter. Single MKT Twin MKT

MIXED SEAFOOD GRILL

Broiled shrimp and scallops with your choice of Asian striped swai, mahi mahi or wild caught salmon. 38

WHOLE CRISPY FLOUNDER

Scored and Deep Fried 32

ALMOND CRUSTED SWAI

Baked Toasty and Buttery 31

PINEAPPLE TERIYAKI SALMON

A Healthy Sweet & Sour Version served with Broccoli over Rice 34

JAMBALAYA

Mild or Cajun Style Comfort served over rice 32

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 add .50

JUMBO SHRIMP 24

HAND BREADED POPCORN SHRIMP 22

ASIAN STRIPED SWAI 29

FRIED SEAFOOD PLATTER Flounder, popcorn shrimp and oysters 38

JUMBO SEA SCALLOPS MKT

FRIED OYSTERS Hand Breaded 28

FLOUNDER FILLET 29

TILAPIA 24

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

NEW YORK STRIP GF 12 oz. 38

GROUND SIRLOIN STEAK GF

Fresh ground sirloin 18

HALF POUND SIRLOIN BURGER

Served with Fries 18 add cheese for 1.00

RIBEYE GF

fresh cut and trimmed. 10 oz. 36

PRIME RIB

Slow roasted in house, served with creamy horseradish and au jus. 12 oz. 38

PRIME RIB AND SHRIMP

Slow roasted in house, served with creamy horseradish and au jus. 45

TWIN GRILLED PORK CHOP GF 26

SIDES

SAUTEED MUSHROOMS GF 5

BAKED SWEET POTATO GF 4

SAUTEED ONIONS GF 4

FRENCH FRIES 3

DINNER SALAD GF 5

COLE SLAW 3

BAKED POTATO GF 3

BROCCOLI GF 5

CREAMY DINNER GRITS GF 3

ASPARAGUS GF 5

BEVERAGES

TEA • COFFEE • COKE PRODUCTS 3

SOUP

NE CLAM CHOWDER Cup 6 | Bowl 8

Our Homemade Original

ASK ABOUT OUR FULL-SERVICE BAR

ASK ABOUT DESSERT MENU

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