

# PAWLEY'S RAW BAR

## APPETIZERS

- HUSHPUPIES (6) 2 (14) 5**  
Crispy golden hushpuppies served with honey butter.
- BANGIN' SHRIMP 12**  
Fried Gulf shrimp tossed with house-made bangin' sauce.
- GROUPE BITES 12**  
Fried grouper served with house-made cilantro lime aioli.
- GATOR BITES 13**  
Hot sauce and buttermilk-marinated, fried alligator tail served with house-made ranch dressing.
- BLUE CRAB DIP 13**  
House-made served with crispy tortilla chips.
- FRIED ONION RINGS 7**  
Hand-cut and breaded, served with house-made bangin' sauce.

- FRIED GREEN TOMATOES 9**  
Hand-cut and breaded served with house-made cilantro lime aioli.
- CRAB CAKE 12**  
Hand-pattied and served with house-made Old Bay tartar.
- LOW COUNTRY CRAB NACHOS**  
**PERSONAL 10 SHAREABLE 16**  
Crispy tortilla chips topped with crab cake, blended monterey jack, tomatoes, scallions, and drizzled with creamy She Crab soup.
- FRIED CALAMARI 14**  
Flash fried with banana peppers served with house-made bangin' sauce.
- NEW! BUFFALO CHICKEN DIP 10**  
House-made dip, oven baked and served with crispy tortilla chips.

- BACON WRAPPED SCALLOPS 14**  
Three scallops wrapped in hickory smoked bacon, hand-breaded, deep fried, topped with sweet thai chili sauce and served with house-made cilantro lime aioli.
- OYSTERS ROCKEFELLER 15**  
Baked with creamy spinach and topped with hickory smoked bacon, parmesan, and bread crumbs.
- BONELESS CHICKEN WINGS 12**  
Crispy fried chicken bites prepared in your choice of sauce.  
**TERIYAKI, BUFFALO, SWEET THAI CHILI, HOUSE-MADE BANGIN', BBQ**
- LOW COUNTRY SKILLET 11**  
Jalapeño cornbread sauced with jambalaya, topped with blackened Gulf shrimp, smoked sausage, blended monterey jack, and green onions.

## HOUSE-MADE SOUPS

**SHE CRAB SOUP** 6 cup • 8 bowl

**JAMBALAYA** 6 cup • 8 bowl

## FRESH SALADS

- SIDE SALAD 4**  
Fresh greens, cucumbers, tomato, cheddar cheese, hickory smoked bacon, and chopped egg.
- NEW! BUFFALO CHICKEN SALAD 14**  
Mixed greens, tomato, hickory smoked bacon, blue cheese crumbles, banana peppers, topped with grilled chicken tossed in buffalo sauce.
- BANGIN' SHRIMP SALAD 15**  
Fried Gulf shrimp tossed in house-made bangin' sauce over fresh greens with tomato, cucumber, monterey jack, fried wonton strips, and choice of dressing.
- DRESSINGS: HOUSE-MADE RANCH, HOUSE DRESSING, BLEU CHEESE, BALSAMIC VINAIGRETTE, WASABI CUCUMBER, HONEY MUSTARD, ORIENTAL SESAME**
- HOUSE SALAD 8**  
Fresh greens, cucumbers, tomato, cheddar cheese, hickory smoked bacon, and chopped egg.  
Add grilled chicken 5  
Add grilled or fried Gulf shrimp 6  
Add grilled or blackened salmon\* 8  
Add grilled or blackened Mahi Mahi 8  
Add seared tuna\* 8
- CAESAR SALAD 10**  
Romaine lettuce tossed with tangy caesar dressing, topped with parmesan cheese and garlic croutons.  
Add grilled chicken 5  
Add grilled or fried Gulf shrimp 6  
Add grilled or blackened salmon\* 8  
Add grilled or blackened Mahi Mahi 8  
Add seared tuna\* 8

## SANDWICHES

All sandwiches served with lettuce, tomato, red onion, pickle spear, Carolina slaw, and french fries. (Sub slaw or fries for any other side for \$1 each or sub a side salad for \$2)

- CRAB CAKE SANDWICH 16**
- FRIED CREEK SHRIMP PO-BOY 13**
- SMOTHERED CHICKEN SANDWICH 12**  
Blackened, grilled, or fried with grilled onions, hickory smoked bacon, monterey jack, and house-made bangin' sauce.
- GRILLED MAHI MAHI SANDWICH 16**  
Grilled or blackened Mahi Mahi on a toasted bun with monterey jack, tomato, spinach, and house-made cilantro lime aioli.
- GROUPE PO-BOY 14**
- FRIED OYSTER PO-BOY 15**
- CRAB MELT SANDWICH 15**  
House-made blue crab salad served open-faced on toasted sourdough bread with grilled onions, cheddar cheese, tomato, and scallions.
- PAWLEYS ISLAND BURGER\* 14**  
Topped with cheddar cheese, an onion ring, and BBQ sauce.

**SIDES 3.5** RED POTATOES • GARLIC MASHED POTATOES • BLACK BEANS & RICE  
ONION RINGS • CAROLINA SLAW • CORN ON THE COB • FRIED OKRA • VEGETABLE OF THE DAY  
FRENCH FRIES 4 • SWEET POTATO WAFFLE FRIES 5

## PAWLEY'S SPECIALTIES

- BLACKENED GROUPE TACOS 16**  
Three blackened grouper tacos, served with shredded lettuce, house-made cilantro lime aioli, house-made pico de gallo, and served with a side of black beans and rice.
- CAJUN SHRIMP GUMBO 17**  
Blackened Gulf shrimp over white rice, topped with jambalaya, fried okra, and served with a side of jalapeño cornbread.
- NEW! TERIYAKI SALMON 20**  
Blackened salmon in Teriyaki sauce over white rice, topped with house-made pico de gallo and the vegetable of the day.
- BEER BATTERED FISH N' CHIPS 15**  
Beer battered cod and french fries served with house-made Old Bay tartar.
- BLACKENED MAHI MAHI 21**  
Blackened Mahi Mahi served with red potatoes and sautéed spinach topped with hickory smoked bacon and tomatoes.
- BANGIN' SHRIMP TACOS 16**  
Three Gulf shrimp tacos grilled or fried with shredded lettuce, house-made pico de gallo, house-made bangin' sauce, and served with a side of black beans and rice.
- SHRIMP & GRITS 18**  
Grilled Gulf shrimp and smoked sausage over yellow stone ground grits topped with jambalaya, blended monterey jack, topped with scallions and a side of jalapeño cornbread.
- PAWLEYS ISLAND SURF & TURF 28**  
Grilled 10 oz ribeye with grilled Gulf shrimp, garlic mashed potatoes, and the vegetable of the day.
- NEW! BALSAMIC CHICKEN 15**  
Grilled chicken breast served on a bed of spinach and cauliflower, topped with sliced tomatoes, balsamic glaze, and shredded Parmesan cheese.

## FRESH CATCH

Choose your favorite method of preparation from grilled or blackened. Served with your choice of two sides.

**MAHI MAHI • 21 SALMON\* • 18 TUNA\* • 19**  
**CATCH OF THE DAY • MARKET PRICE**

## PLATTERS

All platters served with hushpuppies, Carolina slaw, and french fries. (Sub slaw or fries for any other side for \$1 each or sub a side salad for \$2)

**ANY COMBO CHOICE OF (2) 25 OR (3) 28**

<b>FLOUNDER</b>	17	<b>COD</b>	18
<b>CREEK SHRIMP</b>	18	<b>CALAMARI</b>	20
<b>GROUPE</b>	18	<b>GATOR TAIL</b>	23
<b>SCALLOPS</b>	25	<b>OYSTERS</b>	22
<b>CRAB CAKE</b>	22		

**PAWLEY'S PLATTER 32**  
CREEK SHRIMP, CRAB CAKE, GROUPE FINGERS, CALAMARI, FLOUNDER (NO SUBSTITUTIONS)

## RAW BAR SELECTIONS

<b>MUSSELS</b>	<b>SHRIMP</b>	<b>CRABLEGS</b>	<b>LITTLE NECK CLAMS</b>	<b>APALACHICOLA OYSTERS*</b>	<b>COLD WATER SELECTS*</b>
1 lb 13	1/2 lb 15 1 lb 22	1/2 lb Market Price 1 lb Market Price	1 Dozen 13 2 Dozen 23	1/2 Dozen 18 1 Dozen 34	1/2 Dozen 16 1 Dozen 30

## LOW COUNTRY BOILER POTS\*

**SINGLE & DOUBLE - MARKET PRICE**

Shrimp, mussels, clams, oysters, crab legs, corn on the cob, sausage, red potatoes, with drawn butter and classic Old Bay seasoning. (No substitutions.)

# BEER ON TAP

## DOMESTICS

MICH ULTRA 5  
YUENGLING 5

## LOCAL CRAFTS

HUGER STREET IPA 7  
WHITE ZOMBIE 7  
SELECT SEASONAL 7

# BOTTLED BEER

PBR 4.5  
BUD 4.5  
BUD LIGHT 4.5  
COORS LIGHT 4.5  
MILLER LITE 4.5  
HEINEKEN (NON-ALCOHOLIC) 4.5  
MICH ULTRA 4.75  
BLUE MOON 5.5  
WHITE CLAW 5.5

CORONA 5.5  
CORONA PREMIER 5.5  
HEINEKEN 5.5  
ANGRY ORCHARD 5.5  
LANDSHARK 5.5  
PLUFF MUD 5.5  
NEW SOUTH (SEASONAL) 5.5  
STELLA ARTOIS 5.5  
DIRTY MYRTLE 7

## FROSTY & FRUITY

10

STRAWBERRY

• PINA COLADA

• MARGARITA

• STRAWBERRY MARGARITA

## PAWLEY'S SPECIALTIES

### MARGARITA 7

Our classic margarita on the rocks with a salted rim.

### PAWLEY'S LEMONADE 7

Fire Fly Sweet Tea Vodka and pink lemonade.

### CITRUS SUNSET 8

Citron Vodka, Coconut Rum, cranberry juice, and pineapple juice.

### NEW! PAWLEYS ISLAND TEA 8

Vodka, Gin, Rum, Tequila, sour mix, Coke, with a splash of Triple sec.

### SUNRISE MARGARITA 8

Silver tequila, sour mix, orange juice and Blue Curacao.

### PLANTATION PUNCH 8

Silver rum, Myer's Dark Rum, pineapple juice, orange juice, and grenadine.

### PAWLEY'S BLOODY MARY 9

Tito's Vodka and clamato juice with a skewer of hickory smoked bacon, peel n' eat shrimp, olive, celery, pickle spear, and cucumber. Garnished with lemon and lime wedges.

### TOP SHELF MARGARITA 10

Patron Silver and Jose Cuervo Gold tequilas with our house-made sour mix, orange juice, and a Grande Marnier floater with a salted rim.

## CANYON ROAD WINES

CABERNET 6  
CHARDONNAY 6  
PINOT NOIR 6  
PINOT GRIGIO 6  
SAUV BLANC 6

## VARIETY WINES

FETZER RIESLING 7  
WILLIAM HILL CHARDONNAY 7  
ECCO DOMANI PINOT GRIGIO 8  
BANFI CENTINE ROSSO  
RED BLEND 8  
WYCLIFF BRUT CHAMPAGNE 8

## KID'S MENU

8

All kid's meals include choice of french fries, fruit cup, or applesauce, and a 16oz drink in a souvenir cup.

CHEESEBURGER

HAMBURGER

GRILLED CHEESE

CORN DOG

CHICKEN NUGGETS

SHRIMP

FLOUNDER

## DESSERTS

CUP OF BAIT 3

Vanilla ice cream topped with crushed Oreos and gummy worms. Go fish!

HOUSE-MADE KEY LIME PIE 5

A perfectly tart island classic in a graham cracker crust.

HOUSE-MADE PEANUT BUTTER PIE 5

A crushed Oreo crust filled with our velvety peanut butter recipe.

SODAS & TEA 3  
TEA (SWEET & UNSWEET)



DASANI BOTTLED WATER  
16.9OZ ONLY \$1.00



## DON'T FORGET YOUR PAWLEY'S MERCH!

LIVE THE PAWLEYS ISLAND LIFE IN YOUR NEW FAVORITE TEE OR HAT!

Ask your server about our current styles and take the good vibes home today.



Proud member of the Divine Dining Group family of restaurants!  
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