**Pawley's Specialties**

**PT** beer battered fish n' chips 16
deo gallo and the vegetable of the day. white rice, topped with house-made pico served with a side of jalapeño cornbread.

Blackened Gulf shrimp over white rice, cajun shrimp gumbo 18
cayenne potatoes, and the vegetable of the day. garlic butter, served with seasoned red onions straws and house-made seasoned cornbread.

Grilled 10 oz center-cut sirloin topped with house-made cilantro lime aioli.

**NEW!**

Fried Gulf shrimp tossed in house-made bangin' sauce, Monterey jack, fried wonton strips, and choice of dressing.

**Bangin'**

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.

**NEW!**

Garlic butter sirloin 22

Grilled tuna steak drizzled with wasabi cucumber, honey mustard, oriental sesame sauce.

**New Salads Sandwiches**

**She Crab Soup** 7 cup - 9 bowl

**Jambalaya** 6 cup - 8 bowl

**Subs**

Monterey jack, fried wonton strips, and choice of dressing.

**Blackened Mahi Mahi** 23

Blackened Mahi Mahi served with red potatoes and sautéed spinach topped with house-made bangin' sauce and house-made cilantro lime aioli.

**NEW!**

Bangin' Shrimp Tacos 17

Three fried Gulf shrimp tacos with shredded lettuce, house-made pico de gallo, house-made bangin' sauce, and served with a side of black beans and rice.

**NEW!**

Garlic butter sirloin 22

Grilled tuna steak, hickory smoked bacon, grilled onions, lettuce, tomato, and house-made cilantro lime aioli, on toasted sourdough bread.

**Sides**

**Red Potatoes** 3.5 - Black Beans & Rice

**Oriyon Rings**

**Carolina Slaw**

**On the Cob**

**Fried Okra**

**Vegetable of the Day**

**French Fries**

**Farm-to-Table**

**Sweet Potato Fries**

**New**

**Crab Melt Sandwich** 15

House-made blue crab salad served on toasted sourdough bread with grilled onions, blended cheddar and Monterey jack, potato, and scallions.

**Pawleys Island Burger** 15

Topped with blended cheddar and Monterey jack, onion straws, and BBQ sauce.

**Grilled Tuna BLT** 16

Grilled tuna steak, hickory smoked bacon, grilled onions, lettuce, tomato, and house-made cilantro lime aioli, on toasted sourdough bread.

**Catch of the Day** 26

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

**Mahi Mahi** 23 • **Salmon** 22 • **Tuna** 23

**Any Combo Choice of (2)** 26 or (3) 30

**Flounder** 18

**Cod** 19

**Calamari** 22

**Group** 20

**Tuna** 24

**Scallops** 27

**Oysters** 26

**Crab Cake** 23

**Pawley's Platter** 36

**Crab Cake**, **Grilled Shrimp**, **Calamari**, **Flounder** (Served Frozen - No Substitutions)

**Raw Bar Selections**

**Mussels**

1 lb 13

**Little Neck Clams**

1 Dozen 13

**Shrimp**

1/2 lb 16

**Crab Legs**

1 lb 26 Market Price

**Apalachicola Oysters**

1/2 Dozen 18

**Cold Water Selects**

1/2 Dozen 16

**Low Country Boiler Pots**

**Single 33** & **Double 58**

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Rev 5/23*

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**Appetizers**

**Crab Cake** 12

Hand-pattied and served with house-made cilantro lime aioli.

**Low Country Crab Nachos**

Personal 13 Shareable 18

Topped with crabmeat, blended cheddar and Monterey jack, house-made pico de gallo, covered with house-made She Crab soup, topped with Old Bay and scallions.

**Calamari** 14

Flash fried and served with house-made bangin' sauce.

**Buffalo Chicken Dip** 11

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 heat chili sauce and served with house-made cilantro lime aioli.

Oysters Rockefeller 18

Baked with creamy spinach and topped with hickory smoked bacon, parmesan, and bread crumbs.

Boneless Chicken Wings 12.5

Crispy fried chicken bites garnished in your choice of sauce.

Teryaki, Buffalo, Sweet Thai Chili, House-Made Bangin', BBQ

Low Country Skillet 11.5

Jalapeno cornbread served with blackened Gulf shrimp, smoked sausage, blended Monterey jack, and green onions.

New! Chesapeake Cheese Curds 9.5

Bite-sized Chesapeake flavored cheese curds served with our house-made ranch dressing.
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.

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 10
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 11
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

WILLIAM HILL CHARDONNAY 7
ECCO DOMANI PINOT GRIGIO 8
MARK WEST PINOT NOIR 8

FROSTY & FRUITY

10

STRAWBERRY +

PINACOLADA +

MARGARITA +

STRAWBERRY MARGARITA

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 6
A perfectly tart island classic in a graham cracker crust.

HOUSE-MADE PEANUT BUTTER PIE 6
A crushed Oreo crust filled with our velvety peanut butter recipe.

SODAS & TEA 3.30
TEA (SWEET & UNSWEET)

Free refills served in a 22oz souvenir cup that you can take home.

DON’T FORGET YOUR PAWLEYS 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!
www.divinedininggroup.com • www.pawleysrawbar.com

SHIRTS 5-XL 20 • XXL 22
HATS 15

BEER ON TAP

MICH ULTRA 5
YUENLING 5
HUGER STREET IPA 7
WHITE ZOMBIE 7
SELECT SEASONAL 7.5

BOTTLED

PBR 3.75
BUD 4.5
BUD LIGHT 4.5
MILLER LITE 4.5
MICHI ULTRA 4.75
BLUE MOON 5.5
CORONA 5.5
CORONA PREMIER 5.5
LANDSHARK 5.5
STELLA ARTOIS 5.5

NEW SOUTH BREWING - DIRTY MYRTLE 8
TIDAL CREEK BREWHOUSE - BREEZY BLONDE 8
GRAND STRAND BREWING - AIRBRUSH HAZY 7

SODAS & TEA 3.75
COCA COLA
COKE
SODAStream
TUPPERWARE
HIC
CUP CAMPER
FROSTY & FRUITY

STRAWBERRY
PINACOLADA
MARGARITA
STRAWBERRY MARGARITA

MICH ULTRA 5
YUENLING 5
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WHITE ZOMBIE 7
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TIDAL CREEK BREWHOUSE - BREEZY BLONDE 8
GRAND STRAND BREWING - AIRBRUSH HAZY 7

MINERALS
MICHAEL J. MILLER
PAWLEY’S
Peter PW
P.Left