

PAWLEY'S RAW BAR

- HUSHPUPPIES (6) 3 (12) 5**
Crispy golden hushpuppies served with honey butter.
- JAMBALAYA CUP 6 • BOWL 8**
- SHE CRAB SOUP CUP 7 • BOWL 10**
- NEW! SHRIMP COCKTAIL 11**
Jumbo shrimp served chilled with cocktail sauce.
- NEW! LOBSTER BITES 16**
Fried lobster served with house-made bangin' sauce.
- NEW! WASABI TUNA BITES 13**
Blackened and seared yellow fin tuna on cucumber slices with fresh spring mix, diced tomato, drizzled with cucumber wasabi dressing.
- FRIED GREEN TOMATOES 10**
Hand-cut and breaded served with house-made cilantro lime aioli.
- BANGIN' SHRIMP 13**
Fried jumbo shrimp tossed in house-made bangin' sauce.

APPETIZERS

- CALAMARI 14**
Flash fried and served with house-made bangin' sauce.
- GROUPER FINGERS 13**
Fried grouper served with house-made cilantro lime aioli.
- CHICKEN WINGS**
BONE-IN 16 • BONELESS 12.5
Prepared in your choice of sauce.
TERIYAKI, BUFFALO, SWEET THAI CHILI, HOUSE-MADE BANGIN', BBQ
- LOW COUNTRY CRAB NACHOS**
PERSONAL 13 • SHAREABLE 18
Topped with crabmeat, cheddar and Monterey jack, house-made pico de gallo, covered with house-made She Crab soup, topped with Old Bay and scallions.

- BACON WRAPPED SCALLOPS 14**
Three scallops wrapped in hickory smoked bacon, deep fried, topped with sweet thai chili sauce and served with house-made cilantro lime aioli.
- FRIED ONION RINGS 8**
Hand-cut and breaded, served with house-made bangin' sauce.
- GATOR BITES 14**
Hot sauce and pickle juice-marinated, fried alligator tail served with house-made ranch dressing.
- LOW COUNTRY SKILLET 12**
Jalapeño cornbread sauced with jambalaya, topped with blackened jumbo shrimp, smoked sausage, blended Monterey jack, and green onions.
- CRAB CAKE 12**
Hand-pattied and served with tartar sauce.
- BLUE CRAB DIP 14**
House-made served with crispy tortilla chips.



RAW BAR



- SHRIMP**
1/2 lb **16** • 1 lb **26**
- COLD WATER SELECTS***
1/2 Dozen **16** • 1 Dozen **30**
- APALACHICOLA OYSTERS***
1/2 Dozen **18** • 1 Dozen **35**
- LITTLE NECK CLAMS**
1 lb **14** • 2 lbs **24**
- MUSSELS**
1 lb **14**
- CRAB LEGS**
1/2 lb Market Price • 1 lb Market Price

Mussels and Little Neck Clams are served in a white wine, garlic butter sauce.

FRESH SALADS

- SIDE SALAD 4.5**
- HOUSE SALAD 9**
Fresh greens, cucumbers, tomato, blended cheddar and Monterey jack, hickory smoked bacon, and chopped egg.
- SIDE CAESAR SALAD 5.5**
- CAESAR SALAD 10**
Romaine lettuce tossed with tangy caesar dressing, topped with parmesan cheese and garlic croutons.
- ADD A PROTEIN:**
Grilled Chicken 5
Grilled Or Fried Jumbo Shrimp 6
Seared Tuna* 8
Grilled Or Blackened Salmon* 8
Grilled Or Blackened Grouper 8
Grilled Or Blackened Mahi Mahi 8
- GRILLED TUNA SALAD 17**
Grilled tuna steak drizzled with wasabi cucumber dressing over fresh greens with tomato, cucumber, blended cheddar and Monterey jack, bacon bits, fried wonton strips, and choice of dressing.
- BANGIN' SHRIMP SALAD 15**
Fried jumbo shrimp tossed in house-made bangin' sauce over fresh greens with tomato, cucumber, blended cheddar and Monterey jack, fried wonton strips, and choice of dressing.
- DRESSINGS: HOUSE-MADE RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, WASABI CUCUMBER, HONEY MUSTARD, ORIENTAL SESAME**

PAWLEY'S SPECIALTIES

- SHRIMP & GRITS 22**
Grilled jumbo shrimp and smoked sausage over yellow stone-ground grits topped with jambalaya, blended cheddar and Monterey jack, scallions, and served with a side of jalapeño cornbread.
- NEW! SOUTHERN GROUPE 27**
Grilled grouper filet over white rice topped with garlic crab cream sauce and crabmeat, served with the vegetable of the day.
- CAJUN SHRIMP GUMBO 20**
Blackened jumbo shrimp over white rice, topped with jambalaya, fried okra, and served with a side of jalapeño cornbread.
- BEER BATTERED FISH N' CHIPS 18**
Beer battered cod served with Carolina slaw, and french fries.
- BLACKENED MAHI MAHI 23**
Blackened Mahi Mahi topped with hickory smoked bacon and tomatoes, served with red potatoes and sautéed spinach.
- BLACKENED GROUPE TACOS 17**
Three blackened grouper tacos with shredded lettuce, house-made cilantro lime aioli, house-made pico de gallo, and served with a side of black beans and rice.
- BANGIN' SHRIMP TACOS 17**
Three fried jumbo shrimp tacos with shredded lettuce, house-made pico de gallo, house-made bangin' sauce, and served with a side of black beans and rice.
- BANGIN' CHICKEN TACOS 16**
Three grilled chicken tacos with blended cheddar and Monterey jack, shredded lettuce, house-made pico de gallo, house-made bangin' sauce, and served with a side of black beans and rice.
- GARLIC BUTTER SIRLOIN 26**
Grilled 10 oz center-cut sirloin topped with onion straws and house-made seasoned garlic butter, served with seasoned red potatoes, and the vegetable of the day.
Add grilled jumbo shrimp 6
Add fried lobster bites 12

BAKED OYSTERS

- OYSTERS ROCKEFELLER 18**
Baked with creamy spinach and topped with hickory smoked bacon, parmesan, and bread crumbs.
- CAJUN BAKED 18**
Baked with jambalaya, blended cheese, bread crumbs, Cajun seasoning and topped with green onions.
- CRAB BAKED 18**
Baked with house-made she-crab soup, parmesan cheese, Old Bay, and topped with crab meat.
- SOUTHWESTERN BAKED 18**
Baked with house-made pico de gallo, blended cheese, bread crumbs, and topped with chopped jalapenos.

SANDWICHES

All sandwiches served with 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**
- GROUPE PO-BOY 15**
- FRIED CREEK SHRIMP PO-BOY 14**
- FRIED OYSTER PO-BOY 16**
- GRILLED MAHI MAHI SANDWICH 16**
Grilled or blackened Mahi Mahi, red onion, lettuce, tomato, and house-made cilantro lime aioli on a toasted bun.
- SMOTHERED CHICKEN SANDWICH 13**
Grilled with hickory smoked bacon, grilled onions, cheddar, and house-made bangin' sauce.
- CRAB MELT SANDWICH 16**
House-made blue crab salad served open-faced on toasted sourdough bread with grilled onions, cheddar, tomato, and scallions.
- PAWLEYS ISLAND BURGER* 15**
Topped with cheddar, onion rings, and BBQ sauce.
- GRILLED TUNA BLT 16.5**
Grilled tuna steak, hickory smoked bacon, grilled onions, lettuce, tomato, and house-made cilantro lime aioli, on toasted sourdough bread.

SIDES 4: RED POTATOES • CAROLINA SLAW • ONION RINGS • FRIED OKRA
CORN ON THE COB • VEGETABLE OF THE DAY • BLACK BEANS & RICE
5: FRENCH FRIES 6: FARM-TO-TABLE SWEET POTATO FRIES



FRESH CATCH

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

MAHI MAHI 23 • SALMON* 22 • TUNA* 23
GROUPE 23 • CATCH OF THE DAY 26

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) 27 OR (3) 31

CREEK SHRIMP	19	CALAMARI	22
JUMBO SHRIMP	22	CRAB CAKE	25
FLOUNDER	20	GATOR TAIL	26
COD	21	OYSTERS	26
GROUPE FINGER	22	SCALLOPS	29

PAWLEY'S PLATTER 36 (SERVED FRIED • NO SUBSTITUTIONS)
CREEK SHRIMP, CRAB CAKE, GROUPE FINGERS, CALAMARI, FLOUNDER

LOW COUNTRY BOILER POTS* SINGLE 34 & DOUBLE 59

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

KID'S MENU

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

8

CHEESEBURGER*
HAMBURGER*
GRILLED CHEESE
CORN DOG

CHICKEN NUGGETS
SHRIMP
GROUPE FINGERS

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.

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

PAWLEY'S SPECIALTIES

OYSTER SHOOTER 5

Vodka and shooter mix with a raw oyster.

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.

FROSTY & FRUITY 10

STRAWBERRY

PINA COLADA

MARGARITA

STRAWBERRY
MARGARITA

BEER ON TAP

MICH ULTRA 5
YUENGLING 5
AIRBRUSH HAZY IPA 7.5
MANGO CART 8
SELECT SEASONAL 8

BOTTLED

CANNED

PBR 3.75
BUD 4.5
BUD LIGHT 4.5
COORS LIGHT 4.5

MILLER LITE 4.5
MICH ULTRA 4.75
BLUE MOON 5.5
TWISTED TEA 5.5

CORONA 5.5
CORONA PREMIER 5.5
LANDSHARK 5.5
STELLA ARTOIS 5.5

NEW SOUTH BREWING • DIRTY MYRTLE 8
WICKED WEED BREWING • PERNICIOUS 8
TIDAL CREEK BREWHOUSE • BREEZY BLONDE (16oz) 8.5

SODAS & TEA 3.30

TEA (SWEET & UNSWEET)



DASANI BOTTLED WATER
16.9oz ONLY \$2.00



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



SHIRTS
S-XL 20 • XXL 22
HATS 15

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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