



LOWCOUNTRY'S SIGNATURE SEAFOOD BOIL

Jumbo Georgia white shrimp, large crawfish, sweet white corn, red new potatoes, smoked Andouille sausage and onions boiled together with unique LowCountry seasoning, bay leaves and lemon. Served with cocktail sauce.

Add snow crab for an additional cost per person. Service required

OYSTER ROAST

Premium oysters steamed or roasted on the grill and served in a large wooden bowl.

We provide oyster knives, gloves and aprons for this unique Southern crowd pleaser.

Served with horseradish, cocktail sauce, lemon wedges, hot drawn butter and Saltine crackers.

Add snow crab legs for an additional cost per person. Service required.

SALMON FILET

Fresh Atlantic salmon grilled to perfection and served with zesty mango pineapple salsa.

Service required.

SHRIMP SKEWERS

Seasoned jumbo Georgia white shrimp tossed in our sweet and spicy coconut sauce and grilled to perfection.

SOUTHERN SHRIMP AND GRITS

LowCountry's creamy stone ground grits served with sautéed large Georgia white shrimp.

Served with Applewood smoked bacon, scallions, tomatoes and shredded cheddar cheese.

LOWCOUNTRY SHRIMP COCKTAIL

Jumbo Georgia white shrimp peeled, deveined then cooked with our LowCountry seasonings.

Accompanied by homemade cocktail sauce and lemon wedges.

LOWCOUNTRY PICKLED SHRIMP

Large Georgia white shrimp marinated with lemons, capers, onions and pickling spices.

SMOKED SALMON

Cold smoked thinly sliced Atlantic salmon served with capers,

diced red onions, hard boiled eggs, cream cheese and assorted crackers and crostini.

