

# STARTERS & SMALL PLATES

Appetizers perfect for sharing — just like summers on the Grand Strand

## VEGGIE BITES

Zucchini, squash & pepperoncini, lightly breaded & fried. Served with fra diavolo and ranch. \$10

## \* OYSTERS OF THE OLD COAST

Fresh loyca oysters on the half shell with cocktail and mignonette sauce. (6) \$12 | (12) \$23

## ★ CHEESE BREADSTICKS

Hand tossed dough, parmesan, mozzarella and cheddar cheese and pesto sauce. Served with our housemade fra diavolo sauce. \$13

## BUFFALO POPCORN SHRIMP

Lightly fried and tossed in buffalo sauce. \$13

## SHRIMP COCKTAIL

Jumbo shrimp over house made cocktail sauce. \$14

## PAVILION PORK BELLY

Served with peach & pepper jam, topped with aged balsamic glaze. \$14

## PIER CALAMARI

Lightly fried calamari and pepperoncini tossed in sweet chili sauce. \$15

## ★ LOWCOUNTRY FRIED GREEN TOMATOES

Green tomatoes breaded and fried to golden brown, topped with crab meat and shrimp, bacon succotash. \$16

## GRAND DUNES SCALLOPS

Served over lightly breaded sweet potato, topped with caper citrus beurre blanc sauce. \$16

## OYSTER KISSES

8 golden fried oysters over creamy spinach. Topped with house bernaise. \$17

## THE PINE LAKES CRAB CAKE

Jumbo lump crab meat, drizzled with house made remoulade sauce. \$18

★ signature dish



GF gluten free

vegetarian options

# SOUP & SALADS

Served with Fresh Bread

Add: Grilled Chicken \$9 | Shrimp \$12 | Grilled Salmon \$14 | Steak \$16

**SOUP OF THE DAY** cup \$6 bowl \$9

**SEAFOOD CHOWDER** cup \$9 bowl \$12

**CAROLINA HOUSE SALAD** GF

Spring mix iceberg lettuce, cucumber, tomato, onion, carrot, radish and feta cheese. \$11

**THE CABANA CAESAR**

Romaine lettuce head drizzled with our housemade Caesar dressing topped with parmesan cheese. \$12

**TOMATO CAPRESE SALAD** GF

Creamy Burrata cheese with campari tomatoes and roasted peppers, drizzled with house made pesto and balsamic vinegar. \$15

**BOULEVARD BEET SALAD** GF

Beet carpaccio topped with refreshing arugula, crunchy candied pecans, cherry tomatoes, radish, Burrata cheese and crisp fried shallots. All drizzled with rich aged balsamic reduction. \$17

**SPINACH APPLE & STRAWBERRY SALAD** GF

Fresh spinach with Granny-Smith apples, pecans, dried cranberries, feta cheese, and smoked bacon. Drizzled with raspberry vinaigrette. \$17

★ **OCEAN CLUB COBB SALAD** GF

Spring mix & chopped iceberg lettuce, loaded with crab meat, shrimp, cherry tomatoes, cucumber, red onions, corn, egg, bacon and cheddar cheese. \$22

# FROM THE BRICK OVEN

**CABANA CHEESE PIZZA**

Housemade marinara sauce and mozzarella cheese. \$17

**BEACHFRONT PEPPERONI**

Mozzarella cheese, pepperoni and our housemade marinara sauce. \$18

**MARGHERITA PIZZA**

Mozzarella cheese, tomato, fresh basil, and our housemade marinara sauce. \$18

**COASTAL FOUR CHEESE**

Mozzarella, cheddar, parmesan, feta \$18

\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# FROM THE SEA

Served with Soup, House or Caesar salad. Seafood Soup \$5

★ **PALMETTO SHRIMP & GRITS**

Shrimp sautéed in a cream sauce with andouille sausage, bell peppers and caramelized onions. Served over house made pimento cheese grits. \$35

★ **SEAFOOD JAMBALAYA** GF

Scallops, shrimp, mussels and andouille sausage, sautéed with onion, bell pepper and cherry tomatoes in creole sauce. Served over rice. \$36

**OCEAN VIEW SEAFOOD PLATTER**

Choose any two fried items. Served with fries, slaw and our house made tartar sauce. \$38 | CHOOSE 3 + \$14 scallops | shrimp | oysters | flounder

★ **CAROLINA COAST GROUPE** GF

Grilled and served over mashed potatoes, grilled asparagus, and campari tomatoes. Finished with our house made caper citrus beurre blanc sauce. \$38

**ROCKEFELLER BY THE SEA** GF

Grilled Salmon, topped with 4 jumbo shrimp and sautéed spinach. Served over seasonal vegetables and finished with our house made scampi sauce. \$38

**PAN SEARED FLOUNDER OSCAR**

Served over sautéed mushrooms & spinach topped with jumbo lump crab meat and finished with our house made bearnaise sauce. \$39

**SNOW CRAB ON THE STRAND** GF

One pound served with melted butter. Choose 2 sides. Market Price

**KING CRAB LEGS** GF

One pound served with melted butter. Choose 2 sides. Market Price

# SURF & TURF

Served with Soup, House or Caesar salad. Seafood Soup \$5

\* **FILET & SHRIMP** GF

8oz Angus filet mignon topped with four jumbo shrimp scampi. Served with grilled asparagus and mashed potatoes. \$56

\* **FILET & SCALLOPS** GF

8oz filet over mashed potatoes and asparagus topped with house made bearnaise sauce. \$58

\* **FILET OSCAR** GF

8oz Angus filet mignon topped with lump crab meat and bearnaise sauce. Served with mashed potatoes and grilled asparagus. \$59

\* **FILET & LOBSTER TAIL** GF

8oz Angus filet mignon topped with bordelaise sauce and served over mashed potatoes. Accompanied with grilled asparagus and a lobster tail broiled with compound butter. Market Price

\* **COWBOY RIBEYE & SHRIMP FOR 2**

Hand cut 35-40oz Angus bone in ribeye with 8 large shrimp, grilled or fried. Served with choice of two sides. Market Price

# FROM THE LAND

Served with Soup, House or Caesar salad. Seafood Soup \$5

Additional serving of Shrimp, Scallops or Oysters \$15

Add Lobster Tail – Market Price

**MAGNOLIA CHICKEN**

Grilled chicken breast over mashed potatoes topped with spinach, mushrooms, roasted peppers and fried onions. Finished with our house made bordelaise sauce. \$33

**GRILLED PORK CHOP**

16 oz bone-in duroc chop topped with fig rosemary glaze. Served with mashed potatoes and asparagus. \$35

\* **GRAND PAVILION NY STRIP** GF

Handcut 12oz black Angus NY Strip served with mashed potatoes, asparagus and topped with bordelaise sauce. \$39

\* **THE LANDMARK RIBEYE** GF

Hand cut 14oz black Angus ribeye served with mashed potatoes and seasonal vegetables. \$45

\* **OCEAN FOREST FILET**

8oz char-grilled black Angus filet over grilled asparagus and mashed potatoes. Topped with fried onion and bordelaise sauce. \$49

# PASTA & SAUTÉ

Served with Soup, House or Caesar salad. Seafood Soup \$5

**PINK SAUCE PASTA**

Cavatappi pasta tossed in a creamy pink sauce made with ridge tomatoes and velvety cream. \$22  
Add: Chicken \$9 | 8 Large Shrimp \$12

**OCEAN DRIVE ALFREDO**

Wide fettucine pasta with our creamy parmesan sauce. \$23  
Add: Chicken \$9 | 8 Large Shrimp \$12

**VEGGIE PASTA**

Cavatappi pasta and pesto sauce with sautéed seasonal vegetables. \$26

# SIDES

ADDITIONAL SIDE \$7

Rice

Cole Slaw

French Fries

Mashed Potatoes

Asparagus with Beurre Blanc Sauce

Seasonal Vegetables

Mac N' Cheese with Smoked Bacon