

PALMETTO'S SMOKEHOUSE & OYSTER BAR

APPETIZERS

Cajun Brochettes (GF) Pronounced "bro-shet"	\$10.99
Cajun flavor bombs made with grilled chicken strips, cream cheese, jalapeno, and onion, wrapped in bacon and then pan fried. Served with ranch dressing and Cajun seasoning!	
Southern Stack	\$12.25
Alternating layers of Fried Green Tomatoes, our house made Pimento Cheese, and a heapin' helping of our Spicy Collard Greens. Topped with our own home made Remoulade Sauce.	
Haystack	\$11.25
Your choice of Fritos or Seasoned Fries, topped with pulled pork, cheddar cheese, sour cream, jalapenos, and drizzled with mild BBQ sauce and ranch dressing. Big enough to eat with a pitchfork!	
Sausage and Pimento Cheese	\$11.99
Georgia Smoked Sausage with our house made pimento cheese, served with crackers	
Fried Green Tomatoes	\$9.99
Lightly fried green tomatoes served with homemade Remoulade sauce.	
Fried Pickles	\$8.99
Dill pickle chips lightly fried served with homemade Remoulade sauce.	
Mozzarella Cheese Sticks	\$9.99
Lightly breaded Mozzarella sticks, served with a tangy marinara	

OYSTERS & SHRIMP

Peel & Eat Shrimp (GF)
Served Hot or Chilled w/Drawn Butter & Old Bay
\$16.50/half lb. \$26.99/full lb.

***Fresh Shucked Raw Oysters**
See Chalk Board for Variety & Market Price

***Fresh Steamed Oysters (you shuck!)**
See Chalk Board for Variety & Market Price



*4 kinds of Fire Grilled Oysters

New Orleans Style CHAR-GRILLED OYSTERS

***Fire Grilled Oysters** (GF) *Acme Style!* Market Price (see chalk board)
If you like steamed oysters you will LOVE these tastier oysters shucked raw and char-grilled with butter, garlic, and Italian dressing. Inspired by the Famous Acme Oyster House just off Bourbon Street!

***Mack's Grilled Oysters** (GF) *Drago's Style!* Market Price (see chalk board)
So this guy, named Mack, came into our place the first week we opened and asked us if we had tried Drago's Grilled Oysters from New Orleans. We hadn't...but now they are our most popular oysters by far. Freshly shucked oysters are char-grilled then topped with Garlic Butter, Coarse Black Pepper, Oregano, Parsley, and Melted Parmesan and Asiago Cheeses. *Thanks Mack!*

***Redneck Rock-A-Feller Oysters** (GF) Market Price (see chalk board)
Our friend Tim F. came to get some Oysters Rockefeller. "But Tim!", we said, "We don't have spinach here!". So we tried putting our Spicy Collard Greens (South Carolina's Official State Veggie) on the already very popular Mack's Drago Oysters then added bacon....and Booyah!!! Instant hit!

***VooDoo Oysters** Market Price (see chalk board)
Our newest oyster flavor...we use Chef Paul Prudhomme's Blackening Seasoning topped with melted Pimento Cheese. If you like spicy, this oyster is for you!

***Grilled Oyster Sampler** Market Price (see chalk board)
Can't decide which grilled oyster to try? Create a sampler with 3 or 4 of our delicious options. Great as a Meal or Appetizer.

* NOTE: CONSUME OYSTERS AT YOUR OWN RISK.

**There may be a risk associated with consuming raw shellfish as in the case with other raw products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders you should eat these products fully cooked.

* NOTE to Customers Ordering Raw or Grilled Oysters:

Our oysters are shucked to order and can sometimes take as much as 30 minutes to prepare. Please ask your server to check on lead times if you are in a hurry. We will attempt to get appetizer oysters out before your meal.

PALMETTO'S SMOKEHOUSE & OYSTER BAR

(GF) = Gluten Free! *Brisket Better than Texas and Seafood So Good You'll Think You're at the Beach!*

Surf

Shrimp and/or Oyster Plates \$17.99
Fried Oysters and/or Fried, Grilled or Blackened Shrimp, served with 2 sides and choice of cornbread or roll. *1/2 Shrimp and 1/2 Oysters by request.*

Soft Shell Crab \$16.99
 1 Lightly Breaded and deep fried Soft Shelled Crabs with 2 sides. **Add a Crab** \$ 5.99

Fried Catfish Filet \$17.50
 Large Fried Catfish Filet with 2 sides. **Add a Filet** \$ 5.00

Blackened Catfish over Grits \$17.50
 Catfish Filet blackened over cast iron with Chef Paul's Prudhomme's Blackening Spices served over our Adluh yellow stone ground grits.

LOW COUNTRY BOIL

Served in a bowl or dumped right on the table! w/sausage, corn, potatoes, onions served with drawn butter and Old Bay.



Shrimp or Crawfish \$16.99
 Shrimp and Crawfish \$19.99

Home of the BEST PO BOYS

We start with a Hoagie roll and fill it full of your choice of Grilled or Fried Shrimp, Fried Oysters, Catfish, or soft shell crab, then top it with homemade Remoulade sauce and marinated slaw. Don't want the bread? Ask to go Bun-less!

	Sandwich w/1 side	Sandwich w/2 sides
Grilled or Fried Shrimp Po Boy	\$13.50	\$16.50
Fried Oyster Po Boy	\$13.50	\$16.50
Fried Catfish Po Boy	\$13.50	\$15.99
Fried Soft Shell Crab Po Boy	\$16.50	\$18.99



Mrs. M's Shrimp N Grits \$14.99
 Charleston style grits made with Adluh yellow stone ground grits milled in Columbia SC, and smothered with shrimp gravy, topped with shrimp, smoked sausage, sautéed peppers and onions.

Seafood Jambalaya \$17.50

This spicy Creole style recipe is straight from New Orleans and is made with fresh shrimp and Smoked Georgia sausage.



Turf

OUR SMOKED MEATS Sandwich w/1 side Plate w/2 sides

Pulled Pork BBQ (GF) \$10.99 \$13.99
 Rubbed with love, then slow smoked for 15 hours, then piled high on a freshly toasted Brioche bun!

Beef Brisket (GF) (limited quantities) \$13.99 \$15.99
 Slices of Tender Hickory Smoked Brisket topped with our slightly sweet Brisket Sauce and served with horseradish mayo sauce on the side.

Double Decker \$13.99 \$16.99
 A pile of Pork and Brisket on a toasted Brioche bun with your choice of 2 sides.

Scott K's Brunswick Stew (GF) \$13.99
 A hearty blend of our smoked brisket, pulled pork, and chicken simmered to perfection with tomatoes, corn, potatoes, lima beans, onions, and other smokehouse seasonings to make a delicious stew served with cornbread.



SANDWICHES & BURGERS Sandwich w/1 side Sandwich w/2 sides

NEW! Chophouse Burger \$12.99 \$16.50
 We mix brisket with our Angus Beef to make a 1/3 lb. hand-pattied burger chargrilled with our smoky brisket sauce w/lettuce, tomato, mayo or try it with our creamy Horseradish Sauce...Mmmm!

PSHOB BLT \$10.99 \$13.99
 Traditional BLT on Texas Toast topped with our Homemade Pimento Cheese, 2 Fried Green Tomatoes and Remoulade Sauce.

Cheese Burger \$9.75 \$11.99
 Chargrilled 1/2 lb hand-pattied cheeseburger with your choice of lettuce, tomato, red onion, pickle.

BBQ Cheese Burger \$12.99 \$14.99
 Chargrilled 1/2 lb hand-pattied cheeseburger topped with pulled pork and BBQ sauce... Totally Amazing!

Bacon Pimento Cheese Burger \$12.50 \$14.99
 Chargrilled 1/2 lb hand-pattied burger topped w/bacon & our homemade pimento cheese. Add a fried green tomato for \$2.

SIDE DISHES \$4.00 each unless otherwise marked

- Seasoned French Fries
- Onion Rings
- Tater Tots
- Fried Okra
- Corn on the Cob
- BBQ Baked Beans (contains pork)
- Baked Sweet Potato (GF) (served w/butter and brown sugar)
- Baked Potato (GF) butter, sour cream, cheese, bacon bits)
- Mrs. M's Cheese Grits (GF)
- Buttery Green Beans (GF)
- Collard Greens (GF) (Slightly Spicy, contains Bacon)
- Marinated Slaw (GF)
- Macaroni & Cheese (add \$1.00 with entree)
- Fried Green Tomatoes (2) (add \$2.00 with entree)
- Garden Side Salad (add \$2.50 with entree)
- Brunswick Stew (GF) (\$5.00)

CHICKEN TENDERS

Chicken Tenders \$11.50
 Hand breaded tenders fried crispy golden brown with 2 sides. Also can be grilled or blackened.

SALADS (GF without croutons or fried proteins)

Pulled Pork Salad \$11.99
 Pulled Pork BBQ, drizzled w/BBQ Sauce on a lettuce mix with your choice of tomato, onion, cheese, bacon, and croutons. Topped with dressing (we recommend our homemade ranch!).

Southern Salad \$13.99
 Your choice of fried chicken tenders or smoked chopped chicken on top of our lettuce mix, tomato, onion, cheese, bacon, and croutons with choice of dressing.

Edisto Shrimp or Oyster Salad \$15.99
 Choose grilled, fried, blackened, or buffalo shrimp or fried oysters to top our lettuce mix, tomato, onion

Dressings: (1000 Island, Ranch, Honey Mustard, Blue Cheese, Caesar, Italian, Raspberry and Balsamic Vinaigrettes)