



## SNACKS

<b>Asian "Street" Corn</b>	<b>8</b>
Grilled Local Corn on the Cob Topped with Soy Drizzle, Queso Fresco & Chile Dust Finished with Fresh Cilantro	
<b>Hot Sherried Crab Dip</b>	<b>14</b>
House Recipe Creamy Crab Dip Laced with Sherry & Roasted Corn Served with Warm Pita	
<b>Pork Belly Brochette</b>	<b>10</b>
Crispy Fried Harissa Braised Pork Belly Finished with Local Honey Drizzle	
<b>Roasted Sprouts</b>	<b>10</b>
Roasted Brussels Sprouts Tossed with Pickled Mustard Seed Served with Black Garlic-Bacon Aioli	
<b>Lobster Biscuit</b>	<b>16</b>
House Made Potato Biscuits Loaded with Surf Club Lobster Salad	
<b>Crispy Calamari</b>	<b>13</b>
Masa Dusted Calamari & Jalapeno Rings Served with Tomatillo Salsa & Fresh Lime	

## SOUP

<b>Surf Club Clam Chowder</b>	Cup 6/Bowl 10
House Recipe "New England" Style Clam Chowder	
<b>Soup Du Jour</b>	Cup 5/Bowl 9
Chef's Daily Soup Offering	

## FRESH SALADS

<b>Add-ons: Grilled Chicken 7</b>	<b>Crab Cake 9</b>	<b>Grilled Shrimp 9</b>	<b>Fresh Catch 14</b>
<b>House Garden Salad</b>	<b>9</b>		
Crisp Summer Greens Tossed with Cherry Tomatoes, Cucumber, Carrot & Bermuda Onion Served with House Vinaigrette			
<b>Shrimp Louie</b>	<b>16</b>		
Crisp Iceberg Topped with Grilled Shrimp, Cucumber, Tomato, Avocado & Grilled Shrimp Finished with House Remoulade			
<b>Asian Spinach Salad</b>	<b>13</b>		
Fresh Baby Spinach Loaded with Carrot, Tomato, Radish & Toasted Almond Finished with a Ginger-Miso Vinaigrette			
<b>Southern Greens</b>	<b>12</b>		
Fresh Mozzarella, Crispy Ham, Grape Tomato & Watermelon On a Bed of Fresh Picked Baby Greens Finished with Honey-Bourbon Vinaigrette			
<b>57 COBB</b>	<b>12</b>		
Crisp Baby Greens Topped with Grape Tomatoes, Red Onion, Bacon, Egg, Blue Crab & Grilled Shrimp Finished with Cider-Ranch Dressing			
<b>CAESAR</b>	<b>12</b>		
Crisp Romaine Tossed with House Made Croutons, Shredded Parmigiano & Classic Caesar Dressing			

\*Consuming or undercooked fish, shellfish, meat or eggs increases your risk of food borne illness  
20% gratuity will be added to all parties of six or more



## 57<sup>th</sup> Street Seafood

**Oysters on the Half Shell** ½ Dozen **10**/Full Dozen **16**

Local Oysters Served with Smoked Cocktail Sauce

**Steamed Shrimp** **14**

½ Pound of Steamed Local Prawns Tossed in Surf Club Seasoning  
Served with Smoked Cocktail & Drawn Butter

**Snow Crab Legs** **18**

One Pound of Steamed Crab Legs Tossed with Surf Club Seasoning  
Served with Lemon & Drawn Butter

**Poke Tuna Nachos** **18**

Crispy Wonton Chips Topped with Poke Tuna, Scallions, Toasted Sesame  
Pickled Radish & Sambal Crema Drizzle

**Crab Cakes** One Cake **20**/Two Cake **27**

Signature Recipe Crab Cake Served over Avocado Risotto  
Finished with a Citrus Salad

**Seafood Extravaganza!** **38**

Fried Oyster(3), Grilled Jumbo Shrimp(3), Crab Leg Cluster, Broiled Lobster Tail  
Served with Drawn Butter, House Cocktail & Fresh Lemon

**Lobster Pot Pie** **18**

Warm Stewed Lobster Topped with Golden Flaky Crust  
Finished with a Scoop of Sweet Corn Ice Cream

**Fresh Catch\*** **25**

Your Selection of Today's Fresh Catches Prepared Blackened, Grilled or Broiled  
Served with Mashers, Veggie & Tarragon Butter

## Hand Cut Steaks

All Steak Entrees Served with Smashed Potatoes, Grilled Veggies & Choice of Herbed Butter or Peppercorn Demi

**14 oz. New York Strip\*** **26**

**12 oz. Ribeye\*** **26**

**Filet (7oz)\*** **36**

**Flat Iron\*** **22**

## Surf Club Favorites

**Garlic Chicken** **14**

Sea Salt & Black Garlic Broasted Half Chicken Served over Smashed Potato & House Veggies

**Shrimp N Grits** **17**

Jumbo Shrimp & Andouille Sausage Tossed in Gouda-Pimento Cream  
Served over Stone Ground Grits

**"Sticky" Ribs** Half Rack **15**/Full Rack **20**

Slow Roasted Pork Ribs Lathered with Hoisin-Plum Bbq  
Served over Cilantro Rice & Asian Slaw

**Stuffed Flounder** **28**

Local Flounder Stuffed with Hand Picked Crab Over Parmesan Risotto & House Veggies  
Finished with Tarragon Butter & Tomato Oil