

## APPETIZERS

- Fried Green Tomatoes** with goat cheese & tomato chutney  
*Eight dollars*
- Pulled Pork Eggroll** with BBQ sauce, hot mustard & peach chutney  
*Seven dollars*
- \*Classic Oysters Rockefeller** with fresh spinach, smoked bacon, asiago cheese & sambuca  
*Ten dollars*
- Crispy Calamari** with pickled peppers, citrus chile glaze & feta cheese  
*Ten Dollars*
- Crab Cake** green tomato chow chow & roasted red pepper aioli  
*Ten Dollars*
- Award Winning Crawfish Beignets** with Tabasco syrup  
*Nine dollars*
- Black & Blue Chips** house fried potato chips, blackened tenderloin tips, caramelized onions, blue cheese sauce, corn & red pepper confetti  
*Twelve Dollars*
- Colossal Shrimp Cocktail** with blueberry-vanilla BBQ sauce  
*Thirteen dollars*

## SOUPS & GREENS

- French Onion Soup** by the crock, with sweet onions & baby Swiss cheese  
*Six Dollars*
- Georgia Shrimp Bisque** Drambuie scented crème fraiche  
*Seven Dollars*
- Grilled Chicken & Vegetable Salad** grilled zucchini, grilled squash & artichokes with parmesan cheese, grilled pistou chicken & a roasted red pepper vinaigrette  
*Nine Dollars*
- Grilled Shrimp, Spinach & Arugula Salad** roasted butternut squash, dried cranberries, feta cheese, maple & honey walnuts and ginger vinaigrette  
*Twelve Dollars*
- Crobb Salad** lump crab over baby mixed greens with apple wood smoked bacon, goat cheese, pineapple, tomato & cucumber. Creamy citrus vanilla dressing  
*Twelve Dollars*
- Romaine Caesar Salad** parmesan cracker, buttermilk croutons & white anchovies  
*Six Dollars*
- Vic's Petite Iceberg Wedge Salad**  
*Three dollars*
- Add grilled chicken for \$4.00, salmon for \$5.00 or shrimp for \$6.00 to any salad*  
*Choice of dressings: Vic's White Balsamic vinaigrette, Creamy blue cheese, Honey mustard & Vic's Ranch*

## LUNCH ENTRÉES

- Local Shrimp & Smoked Cheddar Stone Ground Grits** with smoked bacon & rosemary barbecue  
*Thirteen dollars*
- Fish Tacos** flaky fish strips, fried & served in soft shell flour tortillas with red cabbage, Mandarin orange segments, chipotle cream, black bean salsa & a side of salsa verde. Served with roasted tomato and sweet corn rice pilaf  
*Twelve dollars*
- Herb Crusted Salmon** roasted potatoes, haricots verts & sweet corn cream sauce  
*Twelve dollars*
- Crab Stuffed Wild Georgia Shrimp** with lemon herb sauce, grilled asparagus & sweet corn rice pilaf  
*Fourteen dollars*
- Local Fried Shrimp or Oysters** with Old Bay seasoned French fries  
*Fourteen dollars*
- Chicken Cordon Bleu** Prestige Farms chicken breast, stuffed with smoked ham & baby swiss cheese served with Creole mustard cream sauce, haricots verts & roasted potatoes  
*Twelve dollars*
- Vic's Meatloaf** with Vic's BBQ sauce, haricots verts, rosemary potato croquettes and crispy onions  
*Twelve dollars*
- Southern Pasta Carbonara** with English peas, applewood smoked bacon & Gemelli pasta, topped with a fried chicken breast  
*Twelve dollars*

## LUNCH SANDWICHES

- (All sandwiches are served with Vic's French fries)*
- \*8 oz. Certified Angus Beef® Burger\*** with lettuce, tomato, shaved red onions, & sweet pickles  
*(add baby swiss, cheddar, blue cheese, mushrooms, caramelized onions, or bacon for fifty cents each)*  
*Eight dollars*
- Fried Green Tomato BLT** with goat cheese & sun-dried tomato pesto on toasted sourdough  
*Nine dollars*
- Roasted Pork Loin Sandwich** brown sugar brined pork loin, apple and fennel slaw, cranberry mayonnaise on a Brioche bun  
*Ten dollars*
- Shrimp Salad Roll** with shredded iceberg lettuce and roasted garlic & chive aioli, served on a buttered toasted roll.  
*Eleven dollars*
- \*Savannah Cheese Steak** with tenderloin tips, caramelized onions, sautéed mushrooms, Swiss cheese & green tomato chow-chow  
*Twelve dollars*
- Tuscan Roasted Turkey Wrap** tomato marmalade, buffalo mozzarella, baby arugula & basil aioli in a sun dried tomato wrap  
*Eight dollars*
- Classic Reuben** house cured corned beef, sauerkraut, Thousand Island dressing & Swiss cheese on grilled rye bread  
*Nine dollars*
- Fried Chicken Liver Sliders** Creole cole slaw on fresh baked yeast rolls with lemon aioli  
*Eight dollars*
- Crispy Local Flounder Po Boy** with remoulade sauce, leaf lettuce & tomatoes  
*Ten dollars*
- Fried Shrimp Po Boy – Fourteen Dollars / Fried Oyster Po Boy – Twelve Dollars*

## SIDE ITEMS

- Individual sides are \$3.00 each.*  
*Build your own plate of four items for \$9.00*
- Macaroni & Cheese, Smoked Cheddar Grits, Old Bay French Fries, Grilled Asparagus, Collard Greens, Haricots Verts
- \*The consumption of raw or undercooked meats or fish, that may contain harmful bacteria, may cause serious illness or death.*
- \*\*An 18% gratuity will be added for parties of six or more.*
- \*\*\*Checks can not be split more than six ways*