

Pressley's at the Marina

STARTERS



Calamari Sweet Chili Sauce	14.95
Bang-Bang Shrimp Sweet Chili sauce	15.95
10 Wings w/ Celery	15.95
<i>Flavors: Hot, Mild, Carolina BBQ, Teriyaki, Garlic butter, Lemon pepper, & Dry Ranch</i>	
Lump Blue Crab Cake w/ Beurre Blanc Cream Sauce & Tomato Preserve	16.95
Seasoned Shrimp Boil with Cocktail Sauce ¼ lb. Cocktail	11.95
Fried Mushrooms Ranch	10.95
Hushpuppies Sweet Honey Butter	10.95
TooGooDoo Chicken Bites Honey Mustard	11.95
Mozzarella Sticks Marinara Sauce	12.95
Fried Pickles Ranch	10.95
Fried Clams Cocktail	10.95
Bacon Wrapped Scallops Skewer Beurre Blanc Cream Sauce	16.95

SALADS

Large Caesar Salad	8.95
Large Garden Salad	8.95
Wedge Topped with Bacon, Tomatoes, & Blue Cheese Crumbles	12.95

Create Your Salad as an Entrée

Additional

Grilled Tuna	13.95
Grilled Salmon	12.95
Flat Iron Steak	15.95
Fried or Marinated Chicken	10.95
Fried or Broiled Shrimp	11.95
Fried Oysters	14.95

House Made Dressings: Ranch, Balsamic Vinaigrette, Caesar, Honey Mustard, Blue Cheese, 1000 Island

STEAMBOAT SANDWICHES *SERVED WITH SLAW AND FRIES*

Fried Chicken Sandwich	Lettuce, Tomato, Onion, Pickle	13.95
Marinated Chicken Sandwich	Lettuce, Tomato, Pineapple, Roasted Onions	13.95
Fried Flounder Sandwich	Lettuce, Tomato, Tarter Sauce	14.95
Cheeseburger	Lettuce, Tomato, Onion, Pickle	13.95

SIDES & SIDE SALADS

Daily Veggie, Grits, Red Rice, Slaw, French Fries, Potato	3.75
Small garden salad, or small Caesar to your entrée <u>for additional</u>	4.75

KIDS 12 AND UNDER

Chicken Tenders & Fries	7.95
Flounder & Fries	7.95
Shrimp & Fries	8.95
Grits & Veggie	6.95
Corndog (2) & Fries	7.95

***LIMIT 4 CHECKS PER PARTY ***

LARGE PARTY GRATUITY INCLUDED

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food

FRIED & BROILED SEAFOOD

Shrimp <i>Fried, Broiled, or Grilled</i>	20.95
Scallops <i>Fried, Broiled</i>	27.95
Oysters <i>Fried, Broiled</i>	27.95
Flounder <i>Fried, Broiled</i>	24.95
Edisto Creek Shrimp <i>Fried, Broiled</i>	20.95
Clams <i>Fried only</i>	18.95
Choose 2 Seafood Combo Choose 2 from above	29.95
Choose 3 Seafood Combo Choose 3 from above	31.95
Choose 4 Seafood Combo Choose 4 from above	33.95
Two Lump Crab Cakes <i>Beurre Blanc Cream Sauce & Tomato Preserve</i>	33.95
Two Bacon Wrapped Scallops Skewers <i>Beurre Blanc Cream Sauce & Tomato Preserve</i>	35.95
Blackened Salmon	24.95
Parmesan Encrusted Grouper	26.95
Sesame-Encrusted Ahi Tuna <i>w/ Teriyaki Glaze, Sesame Seeds, Wasabi</i>	24.95
Shrimp & Grits Creamy Stone-Ground Grits* <i>w/ Sweet BBQ Mesquite Brown Butter</i>	21.95
Stuffed Flounder <i>Broiled Flounder Crab Cake Stuffed, Creek Shrimp & Beurre Blanc</i>	35.95
Joey's Big Bay Boil* <i>Shrimp, Sausage, Fingerling Potatoes, & Corn Served w/ Coleslaw</i>	24.95

***Entrees and Seafood Specialties served with choice of side with exception of Big Bay Boil and Shrimp & Grits**

OFF THE ISLAND SPECIALTIES CHOICE OF SIDE & VEGGIE OF THE DAY

Southern Fried Chicken Tenders	15.95
Boneless Marinated Chicken Breast	17.95
Big A** Ribeye <i>BEST STEAK ON THE ISLAND 16OZ, Hand Cut & Dry Aged</i>	35.95
Hamburger Steak <i>Sauteed Mushrooms, Onions, Peppers & Gravy</i>	20.95
Flat Iron Steak <i>8OZ Grilled to PERFECTION</i>	23.95

CAPRI'S ITALIAN SPECIALTIES SERVED WITH GARLIC BREAD

Chicken Picatta <i>Garlic butter, Lemon & Capers over Angel Hair</i>	21.95
Shrimp Scampi <i>Shrimp, Garlic, White Wine Butter, over Angel Hair</i>	22.95
Blackened Chicken Alfredo <i>Blackened Chicken, Romano Cream Sauce</i>	20.95
Blacken Shrimp Alfredo <i>Blackened Shrimp, Romano Cream Sauce</i>	22.95

DESSERTS

Tuxedo Cake	10.95
Seasonal Cheese Cake	9.95
Key Lime Pie	9.95

BEVERAGES Iced Tea, Lemonade, Soda (Pepsi Products) 3.25

Enjoyed the Meal? Appreciate the Kitchen staff by tipping them a round of drinks for after work
15.00

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Edit: Fall 2021

Pressley's Specialty Cocktails

MIMI's Panty Buster Vodka, Cranberry & Pineapple with a splash of soda and lime

The Entrepreneur Crown Royal, Club Soda & Lime

The Big Nasty 12 year old single malt scotch on the rocks and a splash of soda

Bay Creek Bloody Mary zing-zang, pickled okra, olive, salted rim

The Big Bay Banger Tequila, Blueberry schnapps, Triple sec, Pineapple & Lime

Edi-slo Gin, Lime juice, Raspberry syrup & Ginger ale

Sha Sha's Cooler Vodka, grapefruit, and a splash of cranberry & lime

Edistini Dirty, dirty, martini with Titos

Edisto-Joe Jack, Lemon juice, & Triple sec

Megarita Margarita with a shot of grand Marnier.

Captain Drew Captain Morgan rum with amaretto, Cranberry juice & Sour mix with an Orange

The Fuzzy Queen Elizabeth Peach schnapps, vodka and O.J.

Chad-a-lacka's Mind Eraser Malibu & Dark Rum with Orange, Cranberry & Pineapple juice

The Bean Vodka, Baileys and crème

The Amorous Nana Gin, Lemonade, Soda with a splash of Cranberry

The Poppy Jim Beam, Club Soda, and Lemon Juice

[*Upgrade your specialty cocktail to premium liquor for an additional \\$2](#)

Premium Liquors

Vodka: Tito's, Grey Goose, Absolute, Kettle One, Deep Eddy Assorted Flavors

Gin: Bombay, Tangier

Bourbon: Jim Beam, Makers Mark, Woodford, Knob Creek, Basil Hayden

Whiskey: Seagram's 7, VO, Canadian Club, Jack Daniels, Jameson, Bullet Rye, George Dickle

Tequila: Patron, Patron XO

Rum: Bacardi, Captain Morgan Malibu, Mt. Gay, Myers Dark

Whites

	Glass/Bottle
Chardonnay Latour Ardeche France	8.50 / 30.00
Chardonnay Columbia Crest Columbia Valley	8.50 / 32.00
Ferrari Carano Fume Blanc Sonoma	11.00 / 36.00
Pinot Grigio Folonari Delle Venezie	7.50 / 30.00
Riesling Washington Hills Late Harvest	7.50 / 30.00
White Zinfandel Shadow Brook California	7.50 / 25.00
Prosecco Cavicchioli 1928 Brute Prestige Collection	10.00 / 36.00
Rose Beiler Rose , Cote de France	10.00 / 42.00

Reds

Finca la Linda Malbec , Argentina	9.25 / 32.00
Columbia Crest Cabernet Columbia Valley	9.00 / 32.00
Ferrari Carano Cabernet Sonoma County	15.95 / 49.00
Memage a Trois Pinot Noir , California	8.50 / 32.00
Belle Gloss Pinot Noir . 2019 Santa Maria Valley	15.95 / 52.00
Bogle Merlot	8.00 / 25.00

By the Bottle

Caymus Cabernet , Napa	140.00
Jordon Cabernet , Napa	89.00

Classic Beer 3.59

Bud Light, Budweiser, Yuengling, Miller, Ultra, Coors, Corona Light, Corona Extra, Blue Moon, Angry Orchard

Specialty Beer 4.39-4.95 Ask your server about our specialty beer