RICE MILL CAFE Catering Available On or Off Premises

Bacon Wrapped Scallops\$20.00 with mango chutney glaze served with two side dishes
Lobster and Grits\$25.00 in a sweet red chili lime butter with salad
Triple Platter of Flounder, Soft Shell Crab and Scallops
Fried Oyster Dinner (when available)Market Price with two side dishes
Pan-fried Soft Shell Crabs\$18.00 over house-made pimiento cheese and grits with salad
Shrimp Scampi\$18.00 over rice or linguine with salad
Louisiana Shrimp and Grits with Country Ham\$20.00 with salad
Hunter Duck Stew\$17.00 over grits, rice or mashed potatoes with salad
Steak Grillades and Grits\$17.00 with salad
Napoleon Wild Rice Cakes\$18.00 with garlic butter shrimp, grilled asparagus and avocado cream with a salad
Chicken Scallopini

Shrimp Creolé Egg Rollswith salad	\$16.00
Fried Flounder Dinnerwith two sides	\$16.00
Low Country Gumbowith andouille sausage, chicken and shrimp over rice with salad	\$16.00
Crab Cake Low Country Gumboover rice with salad	.\$20.00
Fried Oyster Low Country GumboMarke over rice with salad	t Price
Pan-fried Rainbow Troutwith sauces of the evening and two side dishes	\$18.00
Pan-fried Talapiawith sauces of the evening and two side dishes	.\$17.00
Grilled Salmonwith sauces of the evening and two side dishes	.\$19.00
Pasta of the Eveningmarke with salad	t price
Crab Cake Dinnerwith two side dishes	.\$24.00

SIDE DISHES

Butter Rice

Vidalia Onion Slaw Asparagus Relish Salad Caesar Salad Mashed Potatoes Creamy Grits Black Beans and Cream Spinach

DINNER APPETIZERS

Crab Cakewith red onion tartar	\$9.50
Black Bean & Artichoke Cake	\$7.00
Lobster and Shrimp Nachos with a creamy white cheddar sauce, jalapeños, tomato and green onion	\$15.00
Jalapeño Pimiento Cheese and Crab Dip (Hot or Cold)	\$9.50
Fried OystersMa (when available)	rket Price
Lobster and Grits	13.00
White Cheddar Guacamolewith tortilla chips	\$7.50
Soups of the DayCup \$4.50 B	35.50 Sowl

All items subject to change.