

~New Years Eve 2012 Offerings~

In order to serve all of our guests ~ all tables have been allocated for 2 hours - Thank You!

APPETIZERS

Coconut Shrimp <i>6 shrimp served with sweet Honey Mustard Sauce</i>	\$7.95	Filet Mignon Fondue <i>Seared Warm Red with a Gorgonzola Cream Sauce</i>	\$8.50
Onion Rings <i>Cooked Golden Brown and Lightly Seasoned</i>	\$5.50	Flash Seared Rare Tuna <i>Pepper or Sesame-Encrusted with Green Tabasco Butter</i>	\$8.95
Charleston Crab Soup <i>Crabmeat, Sautéed Vegetables, Fresh Cream, Imported Sherry</i>	\$6.50	"Mini" Lump Crabcakes <i>Fresh Lump Crabmeat with Green Tabasco Butter</i>	\$9.50
Sautéed Mussels <i>Tender PEI Mussels in a Rich Red or White Wine Butter</i>	\$8.25	Lobster Cocktail <i>4 Half Cold-Water Tails, Roasted or Tempura</i>	\$12.95
White Truffle Fries <i>w Romano Cheese</i>	\$6.75	Jumbo Lump Crab Cocktail <i>Served Cold with Horseradish Honey Mustard</i>	\$17.95

STEAKS & CHOPS

Served with One Side Item

	TOP 8% Premium Angus	TOP 2% USDA Prime
9 oz Filet Mignon	\$27.95	\$34.95
12 oz Filet Mignon	\$32.95	\$39.95
16 oz New York Strip	\$27.95	\$34.95
20 oz Bone In Ribeye	\$31.95	\$35.95
12 oz Pork Chop	\$18.95	

SEAFOOD & COMBINATIONS

Served with One Side Item

Fresh Jumbo Lump Crabcakes <i>Fresh Lump Crabmeat with Green Tabasco Butter</i>	\$19.95	Salmon & Lump Crabcake <i>Broiled 7 oz Salmon with Lump Crabcake</i>	\$18.95
Cold Water Lobster Tails <i>Oven Roasted served with Drawn Butter & Lemon</i>		Jumbo Scallops <i>Blackened with Cajun Cream or Sautéed in Brown Butter Sauce</i>	\$22.95
Petite Lobster Dinner "3 Whole Tails"	\$24.95	Crabcake & 6oz. Angus Filet	\$24.95
Regular Lobster Dinner "4 Whole Tails"	add 4.55	Lobster & Lump Crabcake	\$27.95
Large Lobster Dinner "5 Whole Tails"	add 8.00	Lobster & 6oz. Angus Filet	\$32.95
Chilean Sea Bass <i>Sautéed & Finished with Beurre Blanc</i>	\$25.95	Broiled Atlantic Coast Salmon 10 oz <i>Choice of Apricot Shallot Glaze or Champagne Cream</i>	\$18.95
Charleston Shrimp & Grits <i>Jumbo Shrimp with Sautéed Vegetables, Prosciutto in a Light Cajun Cream Sauce over Charleston Grits</i>	\$18.95	Flash Seared Rare Tuna <i>Pepper or Sesame - Encrusted with Green Tabasco Butter</i>	\$20.95
Chilled Colossal Crabmeat Cocktail <i>Largest Crab Meat in the World! Served with Creamy Horseradish Honey-Mustard Sauce</i>	\$21.95		

CHICKEN & PASTA

Served with One Side Item

Chicken Parmesan <i>Lightly breaded with Tomato Sauce & Mozzarella</i>	\$16.95	Shrimp Carbonara <i>Prosciutto and Sweet Peas in Light Cream Sauce</i>	\$18.95
Chicken Marsala <i>Mushrooms, Imported Marsala Wine in Rich Demi-Glaze Sauce</i>	\$16.95	Chicken Carbonara <i>Prosciutto and Sweet Peas in Light Cream Sauce</i>	\$16.95

MOB SIDES (For 2 or More)

Sauteed Mushrooms	\$6.50
Sauteed Onions	\$3.95
Asparagus Bernaise	\$7.50
Cajun Cream Grits	\$6.50

DESSERT

Our Famous 7 Layer Chocolate Cake	\$13.95
1/2 Slice	\$7.95
White Chocolate Raspberry Cheesecake	\$6.50
Signature Carrot Cake	\$12.95
1/2 Slice	\$6.95

CHOOSE ONE SIDE ITEM

Simple Salad	Alferdo Pasta	Broccoli
Bleu Cheese Slaw		Green Beans
Braised Cabbage		Baked Potatoes
French Fries		Pasta
Mashed Potatoes (load 'em for \$1.95)		

UPGRADE YOUR SIDE ITEM

Charleston Crab Soup	\$3.75
Wedge Salad	\$3.50
House Salad	\$2.95
<i>Mixed greens, croutons, carrots, mixed cheese, tomatoes, cucumbers choice of candied walnuts or</i>	

MICKEY & MOOCH

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FEATURED SPECIALS

APPETIZERS

Oysters Rockefeller	\$8.95
<i>Roasted Oysters with Saute Fresh Spinach, Bacon and a touch of Sambucca the Topped with Our Special Sauce</i>	
Oyster Shooters!	\$8.95
<i>Oysters with Homemade Cocktail Sauce and Lemon</i>	
Add 2oz Smirnoff Lemon Vodka	\$12.45

ENTREES

Served with One Side

Veal Osso Buco 18oz	\$26.95
<i>Veal Shanks braised with Vegetables, Wine in a rich Demi Sauce</i>	
Black Grouper 8oz	\$21.95
<i>Pan Seared on a Bed of Spinach with Sundried Tomatoes with a Lemon Capper Butter Sauce</i>	
Alaskan King Crab Legs 24oz	\$49.95
<i>Lightly Poached in a White Wine, Lemon Butter Broth</i>	
Rack of Lamb 12oz	\$28.95
<i>Broiled with Dijon Mustard and Fresh Chopped Herbs and Served with a Port Wine Demi Sauce</i>	