

Maggie's Galley

Seafood Restaurant

Spring/Summer Cocktail List

Martinis:

- Maytag** - Belvedere, Olive Juice, Maytag Stuffed Olives. 9.50
- Limoncello Lemon Drop** - Ketel One, Limoncello, Triple Sec, Simple Syrup, Sugar Rim. 9.25
- Coconut** - Tito's, Malibu Rum, Pineapple Juice, Vanilla Syrup, Coconut Cream, Blue Curacao, Sugar Rim. 9.25
- Spring Breeze** - Malibu Rum, Belvedere, Pineapple Juice, Grenadine. 9.25
- Blackberry Sidecar** - VSOP Cognac, Cointreau, Lime Juice, Simple Syrup, Muddled Blackberries, Sugar Rim. 9.25
- Black Diamond Margarita** - Corralejo Reposado Tequila, Agave, Sour Mix, Black Lava Salt Rim, Grand Marnier, Lime. 9.25
- Watermelon Margarita** - Patron Silver, Watermelon Syrup, Simple Syrup, Sour Mix, Salt Rim. 9.25
- Coconut Margarita** - 1800 Coconut, Pineapple Juice, Sour Mix, Lime Juice, Sugar Rim. 9.25
- Blackberry Mule** - Gray Goose, Blackberry Syrup, Goslings Ginger Beer®, Lime. 9.25
- Paloma** - Corralejo, Ruby Red Grapefruit Juice, Lime, Salt Rim. 9.25
- Rum Punch #4** - Captain Morgan, Malibu Coconut Rum, Grenadine, Orange Juice, Mango Syrup, Pineapple Juice. 9.25
- Blackberry Mojito** - Bacardi, Fresh Muddled Blackberries and Mint, Simple Syrup, Club Soda. 9.25
- Woodford Reserve Old Fashioned** - Woodford Reserve, Demerara Syrup, Angostura Bitters, Muddled Orange, Cherry. 9.95
- Elijah Craig Manhattan** - Elijah Craig Bourbon, Sweet Vermouth, Angostura Bitters, Cherry. 9.95
- Cucumber Basil Gimlet** - Bombay, Cucumber & Basil Syrup, Lime 9.25
- Galley Cosmo** - Tito's Pomegranate Syrup, Cranberry, Cherry, Bitters, Lime. 9.25
- Our Galley Bloody Mary** - House Vodka, Zing Zang, Dash Hot Sauce, Garnish. 7.25

Wine List

Our house wines by the glass Canyon Road Vineyards:

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon,
Blackberry Sangria 6.95

Whites

Voga Moscato, Italy	7.50	34.00
Chateau St. Michelle, Riesling, Columbia Valley	7.50	34.00
Sartori, Pinot Grigio, Italy	7.50	34.00
Meiomi, Rose, California	8.25	38.00
Whispering Angel, Rose, France	8.25	38.00
Kim Crawford, Sauvignon Blanc, Marlborough	7.50	34.00
Whitehaven, Sauvignon Blanc, Marlborough	8.25	38.00
Estancia Chardonnay, Monterey	7.50	36.00
Rodney Strong, Chardonnay, Sonoma	7.50	34.00
Kendall Jackson, Chardonnay, California	7.50	36.00
Frei Borthers, Russian River Chardonnay, Sonoma	8.25	38.00
La Marca, Prosecco Split	6.75	
San Pellegrino	4.25	
Truly Wild Berry or Watermelon Kiwi, Seltzee	4.25	

Reds

La Crema, Pinot Noir, California	8.50	39.00
Francis Coppola Diamond, Pinot Noir, Monterey	8.25	38.00
Estancia Pinot Noir, Monterey	7.75	36.00
Meiomi, Pinot Noir, Russian River	8.50	39.00
Estancia, Merlot, Central Coast California	7.75	36.00
Ghost Pines, Merlot, Sonoma & Napa Valley		38.00
Louis Martini, Cabernet Sauvignon, Sonoma	7.75	36.00
Rodney Strong, Cabernet Sauvignon, Sonoma	7.75	36.00
Roth Alexander Valley, Cabernet Sauvignon		46.00
Decoy Limited, Cabernet Sauvignon, Napa Valley		46.00
Josh Vineyards, Cabernet Sauvignon, California	7.75	38.00
Alamos, Malbec, Mendoza	7.75	34.00
Prisoner Red Blend, Napa Valley		44.00

Beer

Domestic

Budweiser, Bud Light, Michelob Ultra, Coors Light,
Yuengling, Miller Lite **3.25**

Import

Corona, Heineken, Stella Artois **4.25**

Micro/Craft

Fat Tire, Highland Gaelic Ale, Highland Mocha Stout,
Sam Adams Boston Lager, Sierra Nevada, Bold Rock Cider,
Hi Wire Bed of Nails Brown Ale, Brekenridge Vanilla Porter,
New Belgium Summer Bliss **4.25**

(Ask your server for our rotating options)

On Draft

Bud Light **3.25** Shocktop Belgian White **4.25**

Natahala Dirty Girl Blond **4.25**

Bold Rock Hard Cider **4.25**

(Ask your server for our rotating options)

Join us

On Mondays for:

1/2 priced all bottles of wine

\$2.75 Bud Light Drafts

\$9.75 Peel -n- Shucked *(dine-in only)*

1/4 lb Cold U-Peel-Em Shrimp

On Tuesdays for:

1/2 priced Estancia and

Rodney Strong Wine Bottles

\$2.75 Bud Light Drafts

On Thursdays for:

\$9.75 Peel -n- Shucked *(dine-in only)*

1/4 lb Cold U-Peel-Em Shrimp &

1/2 dozen Raw Gulf Oysters

1/2 priced Estancia and

Rodney Strong Wine Bottles

On Sundays for:

Brunch 11am-3pm

All day Bloody Marys or Mimosas

\$5.75

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Desserts

- Chocolate Tower Cake
- Lemon Italian Cream Cake
- Peanut Butter Pie
- Black Walnut Pie
- Key Lime Pie
- Southern Praline Cheesecake
- Godiva® Chocolate Cheesecake
- Seasonal Cheescakes

Oysters

Gulf Oysters - Louisiana Gulf, Apalachicola Bay, plump meat, low salinity, mild, soft.

Blue Point Oysters - Connecticut, Long Island Sound, medium size, pleasingly salty, meaty, a great choice for beginners.

Beausoleil - New Brunswick, petite deep cups, firm meat, delicate mild brininess, salty with a sweet finish.

Wellfleet - Wellfleet Harbor Mass., clean cold water, medium size, briny, salty with a crisp finish.

James River - Chesapeake Bay, lower salinity, meaty and mild, slight brininess.

Malpeque - PEI, full, firm, petite balance of extreme saltiness & sweetness, crisp clean finish.

Kumamoto - Pacific Washington Coast, slow growing, small, very deep cup firm texture, rich flavor, creamy, slightly salty finished with a buttery sweet, fruity mild finish.

* Consuming raw or under cooked meat, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness.