

Maggie's Galley

Seafood Restaurant

Dinner Menu

Seafood Starters

*Raw Oysters	1/2 Doz or 1 Doz	Market
<i>Ask your server for our daily raw oyster selection.</i>		
Cooked U Peel Em's	1/4 Lb 6.00	1/2 Lb 9.25
<i>Peel and eat shrimp served cold or hot with melted butter.</i>		
Chilled Jumbo Shrimp Cocktail		8.50
<i>Six jumbo peeled and deveined shrimp with cocktail sauce.</i>		
Shrimp in Cajun Butter		12.50
<i>Ten large shrimp steamed in a spicy butter, served with garlic bread.</i>		
Calamari		9.25
<i>Fried in Italian seasoned breading, served with a side of marinara sauce.</i>		
Boom Boom Shrimp		10.25
<i>8 large shrimp crispy fried then tossed in a Boom Boom Sauce over shredded lettuce, topped with green onion.</i>		

Home-made Soups

	Cup	Bowl
Maggie's Seafood Chowder	4.25	8.50
<i>New England style chowder with shrimp, clams and crabmeat.</i>		
Soup of the Day	4.00	8.00
<i>Ask your server for daily selection.</i>		
Seafood Gumbo	6.00	9.25
<i>A tomato based gumbo with shrimp, crawdad meat and Andouille sausage.</i>		

Fresh Salads

Galley Wedge		7.25
<i>A wedge of Iceberg lettuce topped with Bleu cheese dressing, tomato, bacon, and Bleu cheese crumbles</i>		
Add Chicken or Shrimp		6.95
Add Sirloin Tips		7.00
Spinach Salad	sm 6.50	lg 9.50
<i>Spinach leaves topped with sliced egg, bacon, mushrooms, served with Hot Bacon Dressing.</i>		
Greek Salad	sm 6.50	lg 9.50
<i>Mixed greens, with a mustard potato salad, carrots, broccoli, cauliflower, Kalamata olives, pepperoncini, feta cheese, served with house-made Greek dressing and topped with a shrimp.</i>		
House Salad		3.95
<i>A traditional salad of mixed greens, tomatoes, cucumbers and carrots, served with your favorite house-made dressing.</i>		
Turkey Chef		11.75
<i>Mixed salad greens, topped with turkey, bacon, egg, cheddar cheese, tomato, cucumbers and avocado. Served with your favorite house-made dressing.</i>		

Starters

Onion Petals		8.50
<i>Battered and fried, served with a side of ranch dipping sauce.</i>		
Mozzarella Cheese Sticks		8.50
<i>Fried and served with a side of Marinara sauce.</i>		
Breaded Catfish Fingers		8.50
<i>Fried and served with a side of Jezebel sauce.</i>		
Okefenokee Gator Tail Meat		10.75
<i>Served blackened or fried with honey mustard dipping sauce.</i>		
Galley Hot Wings	6 / 10.00	12 / 16.25
<i>Sauce-free but spicy, served with crisp celery and a side of Bleu cheese or Ranch.</i>		
Maggie's Nachos		10.75
<i>Tortilla chips topped with a warm cream cheese base of shrimp, peppers, onions, green chilies topped with cheddar cheese.</i>		

Sandwiches

*Served on a brioche roll, with lettuce and tomato.
Can be blackened, broiled, grilled or fried. Served with one side or a cup of our Seafood Chowder or Soup of the Day.*

Grouper	15.00	Trout	10.25
Mahi	13.00	Catfish	10.25
Flounder	10.50	Chicken Breast	10.50
Shrimp	10.50	Crabcake	14.50
Add Bacon or Cheese			.75 each
Lobster Roll			19.50
<i>New England style on a split top bun.</i>			

Burgers 'n Beef

*Hamburger	9.75
<i>8 oz. ground beef hand pattied and cooked any way you like, served on a toasted brioche bun with lettuce and tomato, includes one side.</i>	
Add Cheese - American, Swiss, Provolone, Cheddar	.75
*Steak Sandwich	13.95
<i>6 oz Ribeye steak cooked to order, served on a toasted Ciabatta roll with lettuce and tomato, includes one side.</i>	

Add On Sides

Slaw, Chips, Seasoned Fries, Twice-Baked Potato, Sweet Potato Casserole, Collards, Steamed Veggies, Red Beans and Rice, or Side of the Day.

Additional Sides - 3.75

Dressings

Ranch, Blue Cheese, Honey Mustard, 1000 Island, Parmesan-Peppercorn, Raspberry Vinaigrette, or Greek.
Ask for Fat Free Options.

Ask your server about our Gluten-Free offerings.
Let us know if you have any food allergies.

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

Maggie's Galley Seafood Restaurant

Dinner Menu

Entrées

All entrées can be blackened, broiled, grilled or fried unless specified and served with choice of two sides.

Your choice of Seafood Chowder, Soup of the Day, Collards, Slaw, Red Beans 'n' Rice, Sweet Potato Casserole, Twice Baked Potato, Seasoned Fries, Steamed Vegetable, or Side of the Day.

Seafood

Fresh Fish <i>Ask your server about our fresh daily selections.</i>	Market Price	Frog Legs <i>Lightly Breaded and Fried, a delicacy of the South.</i>	20.75
North Carolina Rainbow Trout <i>8 oz trout fillet fresh from Andrews, NC.</i>	17.50	Galley Fish-n-Chips <i>Two beer-battered, fried Atlantic Cod fillets, served with Maggie fries and Coleslaw.</i>	18.50
North Carolina Catfish <i>Two - 4 oz NC catfish fillets cooked to order.</i>	16.75	Okefenokee Gator Dinner <i>8 oz. portion served blackened or fried with a honey mustard dipping sauce.</i>	20.50
Atlantic Flounder <i>8 oz of mild, flaky Flounder fillets.</i>	16.75	Alaskan King Crab Legs <i>One pound steamed and served warm with a side of melted butter.</i>	market
Sea Scallops <i>Fresh, wild-caught North Eastern sea scallops.</i>	25.00	Snow Crab Clusters <i>One pound steamed and served warm with a side of melted butter.</i>	market
Select Oysters <i>Fresh, select, premium Gulf oysters.</i>	24.50	Gulf Popcorn Shrimp <i>Generous portion from the Gulf served lightly-breaded or Cajun-breaded and fried.</i>	16.50
Dinner Shrimp <i>Ten large tail-on shrimp cooked your way.</i>	16.75	Lump Crabcakes <i>Two house-made Jumbo Lump crabcakes, grilled and topped with a red pepper aioli.</i>	26.00
Hawaiian Shrimp <i>Ten beer-battered tail-on large shrimp dipped in coconut and fried, served with our Jezebel sauce.</i>	17.75	High Country Shrimp over Blackened Grit Cakes <i>Shrimp and lobster meat served over Two blackened grit cakes in a creamy leek sauce, includes garlic bread and a house salad.</i>	26.50
Almond Shrimp <i>Ten beer-battered tail-on large shrimp dipped in almonds and fried, served with our Jezebel sauce.</i>	17.75	Pasta Alfredo <i>Creamy Parmesan cheese sauce served over fettuccine noodles, includes garlic bread and a house salad.</i>	13.50
Shrimp Scampi <i>Ten large tail-on large shrimp sautéed in garlic butter and finished with white wine, served over fettuccine noodles and one side item.</i>	17.75	Add Shrimp or Chicken	6.95
Combo Platter <i>Any two items - shrimp, oysters, flounder, catfish, popcorn shrimp. All cooked one way No duplications.</i>	17.00	Seafood Lasagna <i>Shrimp, lobster and crabmeat with ricotta parmesan and mozzarella cheese in a white Alfredo sauce. Served with salad and garlic bread.</i>	19.95
Each additional item	3.50		
Seafood Casserole <i>Shrimp, scallops and crabmeat in a white wine cream sauce over Rice Pilaf. Served with house salad and garlic bread.</i>	21.50		

Steaks

*All steaks are hand-cut from USDA Choice beef.

*Ribeye - 10oz <i>2.25 each additional ounce.</i>	23.25
*New York Strip - 12oz <i>2.50 each additional ounce.</i>	26.50
*Bacon Wrapped Filet Mignon - 6oz <i>3.00 each additional ounce.</i>	25.95
*Lobster Colorado <i>5 oz filet topped with Lobster meat sauteed in garlic butter.</i>	31.95

Poultry and Pork

Fresh Boneless Chicken Breast <i>Two 5oz chicken breasts blackened or grilled, served with two sides.</i>	16.25
Grilled 8oz Pork Ribeye <i>8 oz premium reserve grilled pork ribeye served with two sides.</i>	15.50

Drinks

Pepsi Products • Sweet and Unsweet Tea • Coffee - 2.75
Enjoy your favorite Mixed Beverage, Wine, or Beer
from our full-service bar

Not So Much Dinners

4 oz portions of our fresh seafood or chicken breast broiled, grilled, blackened, fried. Served with one side or a cup of our Seafood Chowder or Soup of the Day.

Grouper - 15.00	Trout - 10.25
Mahi - 13.00	Catfish - 10.25
Popcorn Shrimp - 10.25	Flounder - 10.50
Hawaiian Shrimp - 10.75	Almond Shrimp - 10.75
Shrimp - 10.50	Chicken Breast - 10.50
Crabcake - 14.50	

Add-Ons

Add to any steak or seafood entrée.

Quarter Pound of Shrimp	6.95
Half Pound of Snow Crab	market
1/4 lb. Fried Oysters	12.00
8oz Warm Water Lobster Tail - with melted butter	market
1/4 lb. Scallops	10.00

Add on Sides

Slaw, Chips, Seasoned Fries, Twice-Baked Potato, Sweet Potato Casserole, Collards, Steamed Veggies, Red Beans and Rice, or Side of the Day.
3.75 each

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