

APPETIZERS

Crab Dip

18

Lump blue crab, creamy cheeses, and fresh herbs baked bubbling hot, served with warm parmesan crostini

XL Pretzel

12

Soft salted XL pretzel baked golden and paired with house beer cheese and tangy pub mustard

Filet Mignon Canapes

20

Tender sliced filet mignon on toasted crostini with bell pepper salsa, goat cheese, and a balsamic drizzle

Bang Bang Shrimp

18

Crispy shrimp on a bed of cool greens paired with sweet-heat bang bang sauce

Loaded Fries Or Tots

13

Golden fries or tots piled with silky beer cheese, applewood smoked bacon, and fresh chives

Firecracker Calamari

18

Lightly breaded calamari, crispy and golden, served with a side of sweet honey chili sauce

Mozzarella Sticks

10

Thick cut mozzarella, hand breaded and fried crisp outside and melty inside, with marinara sauce

Basket Sides

9

Choice of Fries, Hushpuppy's, Sweet Potato Fries, Tater Tots, Or Onion Rings

Fried Pickle Spears

11

Crunchy dill pickle spears in a seasoned crust, served with ranch and comeback sauce

Wings (6 or 12)

12/21

Jumbo wings fried to a perfect crunch and tossed in your choice of sauce or dry rub

Blackened Grouper Bites

16

Seasoned grouper bites, lightly fried and finished with blackening seasoning, served with remoulade and lemon

Sauces & Rubs

Bourbon BBQ, Buffalo, Sweet Heat, Garlic Parmesan, Nashville Hot, Teriyaki, Lemon Pepper rub, Old Bay rub, Cajun rub

SALADS AND LIGHTER FARE

Caesar

9/14

Crispy romaine lettuce tossed in Caesar dressing with parmesan cheese and croutons

Wedge

13

Hearty wedge of iceberg lettuce with bacon, Bleu Cheese crumbles, tomatoes, and onions. served with Bleu cheese dressing

Caswell

10/16

Fresh spinach topped with dried cranberries, Goat cheese, candied pecans, onions, and tomatoes. Served with your choice of dressing

Garden

9/15

A bed of mixed greens topped with cucumbers, tomatoes, onions, and carrots. Served with your choice of dressing

Cobb

17

A bed of mixed greens topped with bacon, chicken, boiled eggs, tomatoes, avocado, and Bleu cheese crumbles. served with your choice of dressing

Chef

15

Sliced ham & turkey over a bed of mixed greens with onions, tomatoes, cucumbers, and shredded cheese

Chicken Salad Bowl 12

House made chicken salad, mixed greens, tomatoes, and crackers

½ Sandwich & Soup 13

Choice of Grilled cheese, Ham and cheese, Turkey and cheese, or chicken salad

House Made Dressings

Bleu Cheese, Caesar, Ranch, Thousand Island, Peach Honey Mustard, White Balsamic Vinaigrette

She Crab Soup Cup 9 Bowl 11

A low country favorite, infused with sherry wine, blue crab, and vegetables

Soup Du Jour Cup 8 Bowl 10

Chef's soup of the day

Additions

Chicken 8.50

Flounder 8.50

Salmon or shrimp 9.50

Tuna 11.50

FLATBREADS & BASKETS

All items come with your choice of side

Fig & Proscuitto 19

Sweet Fig spread, crisp Prosciutto, Red onions, Goat cheese, Mozzarella cheese, arugula, Balsamic drizzle, on a toasted Naan

Margherita 17

Red sauce, Mozzarella cheese, Tomatoes, Basil, and a Pesto drizzle on a toasted Naan

BBQ Chicken 17

BBQ chicken, Mozzarella cheese, Bacon, Peppers, and Caramelized onions

Fish & Chips 18

Beer Battered Cod fried golden brown, served with French Fries and Tartar sauce

Calabash Platter

All platters come with French fries, hushpuppies, and coleslaw

All Shrimp 28	Flounder/Shrimp 26
All Flounder 26	Flounder/Oysters 32
All Oysters 35	Oysters/Shrimp 34

Quesadillas 12

Large flour tortilla with mixed cheese, onions, and tomatoes with your choice of filling

Vegetable +4 Chicken +7
Shrimp +8 Steak +11

Hot Honey Pepperoni 18

Red Sauce, Chili flakes, Mozzarella cheese, Pepperoni, and Hot honey on a toasted Naan

Chicken Bacon Ranch 18

Grilled Chicken, Bacon, Mozzarella cheese, House Ranch, green onions on a toasted Naan

Shrimp Basket 17

½ LB of fried shrimp

Chicken Tenders 16

Fresh chicken lightly breaded and fried until golden brown, served with your choice of dipping sauce

SIDES

French Fries
Onion Rings
Hushpuppy's
Tater Tots
Sweet Potato Fries
Sautéed Spinach
Vegetable Du Jour
Chef's Potatoes

HANDHELDS

Smash Burger 14

4oz Angus beef patty with your choice of cheese, lettuce, tomato, onion, pickles, and our house made Secret Sauce on a toasted Hawaiian bun

Smoked Brisket Dog 10

Signature Gleezy smoked brisket dog topped with our Carolina-style house sauce on a warm bun

Crabcake Sandwich 16

5oz house made crabcake with onions, peppers, and smoked bacon with lettuce, tomato, and creole sauce on toasted brioche

Fried Flounder Sandwich 20

Fresh fried flounder with lettuce, tomato, and Tartar sauce on a toasted Hawaiian bun

Prime Rib Sandwich 18

6oz sliced Prime Rib layered on a toasted Hawaiian bun topped with Caramelized onions, Pepperjack cheese, and Secret sauce

Club Sandwich 18

Sliced Turkey, ham, applewood smoked bacon, lettuce, tomato, and cheddar cheese, on sliced sourdough

Bunker Buster 18

8oz Angus patty topped with bacon, your choice of cheese, lettuce, tomato, onion, and pickles on a toasted Hawaiian bun

Buffalo Chicken Wrap 18

Fried chicken tossed with buffalo sauce with romaine lettuce and shredded cheddar in a soft flour tortilla

Grouper or Mahi Tacos 20

Two soft flour tortillas with your choice of Mahi or Grouper, grilled or blackened, topped with Slaw, Pico de Gallo, and Chipotle Crema

The Birdie 16

Fried or grilled chicken with choice of cheese, lettuce, tomato, onion and pickles on a toasted Hawaiian bun

Clubhouse Philly 20

Shaved Ribeye with sauteed peppers, onions, and mushrooms finished with Provolone on a toasted hoagie roll

Reuben 19

Corned Beef
or
Grouper

Thousand Island dressing and Swiss cheese served on toasted marble rye

BLT 14

A clubhouse classic. Toasted sourdough, Applewood smoked bacon and tomato

ENTREES

16oz Bone-In Ribeye 38

Fire-grilled bone-in-ribeye finished with rich red wine demi-glace. Served with Garlic Parmesan bread, Chef's potatoes, and Vegetable Du Jour

8oz Ribeye 28

Cut to order boneless fire-grilled ribeye Montreal rubbed and finished with red wine demi-glace. Served with Garlic Parmesan bread, Chef's potatoes, and Vegetable Du Jour

Grouper Rockefeller 28

Pan-seared Grouper topped with Parmesan creamed spinach and toasted breadcrumbs, served over Rice with Vegetable Du Jour

Orange Chicken Stir-Fry 24

Tender fire-grilled chicken glazed in bright Orange sauce with Wok-seared vegetables and stir-fried Rice

Alfredo Pasta 20

Silky Parmesan Alfredo sauce tossed Cavatappi, served with Garlic Parmesan bread. Chicken +5 Shrimp +9.5

Jambalaya 28

Andouille sausage, seasoned chicken, and shrimp tossed with vegetables in bold cajun rice

Honey Garlic Salmon Bowl 27

Seared salmon glazed with honey garlic sauce over cajun rice with vegetable du jour

Steak Frites 25

Sliced grilled steak with crispy fries, finished with vibrant herb chimichurri

Loaded Chicken 23

Two grilled chicken breasts smothered with mixed cheese, bacon, mushrooms, and green onions served over Chef's potatoes

Crab Cake Platter 28

Two house-made 5oz crab cakes with smoked bacon bits, peppers, onions, and lump crab meat served with creole sauce, chef's potato and vegetable du jour

Duffers Mac Bowl 18

Three-cheese cavatappi with bacon and crispy popcorn chicken, baked in a cast-iron skillet