

APPETIZERS

SOUP OF THE DAY -4
MADE FRESH DAILY

ARTICHOKE SPINACH DIP—7
CREAMY THREE CHEESE DIP WITH TOASTED PITA WEDGES

FRIED SHRIMP-CRAWFISH-CALAMARI-OR CHICKEN BOWL—8
SERVED WITH OUR HOMEMADE TARTER COCKTAIL CAJUN REMOULADE OR HONEY MUSTARD

PAN FRIED CRAB CAKE—8
CRISPY GOLDEN FRIED CRAB CAKE SERVED WITH
OUR CAJUN REMOLAUE AND PICKLED GREEN TOMATO RELISH
ADD A SECOND CRAB CAKE AND TWO SIDES TO MAKE IT A DINNER AT ANYTIME - 17

FRIED GREEN TOMATOES—8
OUR CORN MEAL CRUSTED TOMATOES SERVED WITH OUR CREAMY COUNTRY HAM GRAVY

JUMBO WINGS—8
BUFFALO- HOT- MILD- CAJUN- TERIYAKI- MALT VINEGAR- BBQ AND LEMON PEPPER
SERVED WITH CELERY AND YOUR CHOICE OF DRESSING
EXTRA DRESSING .50 EXTRZ CELERY .50

OUR HOUSE SMOTHERED YUKON GOLD POTATO CHIPS—8
CHOOSE FROM 4 FLAVORS

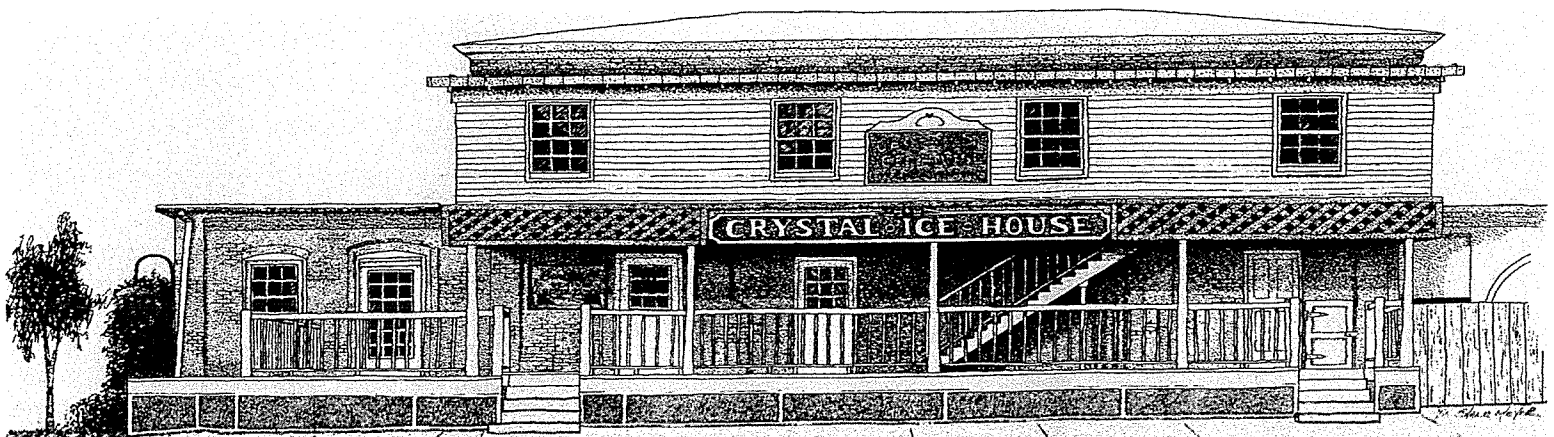
POT ROAST—SPICY SLOW ROASTED BEEF WITH ROASTED MUSHROOMS, CRISPY BACON,
BLUE CHEESE AND MOZZARELLA
TOPPED WITH TOMATOES AND GREEN ONIONS SERVED WITH RANCH DRESSING

SOUTHWESTERN BBQ CHICKEN—CHIPOTLE LIME BBQ CHICKEN TOPPED WITH CHEDDER
MOZZARELLA AND GREEN ONIONS SERVED WITH RANCH DRESSING

CAJUN CHIPS—CRAWFISH ANDOUILLE SAUSAGE PEPPERS ONIONS AND MUSHROOMS
TOPPED WITH MOZZARELLA AND PEPPERJACK CHEESE SERVED WITH CAJUN REMOLAUE

SALMON CHIPS—FRESH FLAKED SALMON WITH CAPERS, RED ONIONS FETA,
MOZZARELLA AND TOMATOES SERVED WITH LEMON DILL SOUR CREAM

THE ICEHOUSE RESTAURANT 843-261-0360



SALADS

HALF—4 WHOLE—7

ICEHOUSE SALAD

**MIXED GREENS TOPPED WITH APPLES,
CHEDDAR, PECANS, AND YOUR CHOICE OF OUR
HOUSE MADE DRESSINGS**

CLASSIC CAESAR SALAD

**CRISP ROMAINE TOSSED WITH OUR CREAMY
CAESAR DRESSING SERVED WITH PARMESAN
AND CROUTONS**

SPINACH SALAD

**BABY SPINACH TOPPED WITH RED PEPPERS,
ONIONS, AND ROASTED MUSHROOMS**

THE CHEF—9

**HAM TURKEY BACON EGG CHEDDAR
TOMATOES CUCUMBER ONIONS AND
CROUTONS ON MIXED GREENS**

THE DUO—7

**HOMEMADE PIMENTO CHEESE AND CHICKEN
SALAD WITH TOASTED PITA WEDGES**

SOUP AND SALAD COMBO—7

**CHOOSE ANY HALF SALAD AND A BOWL OF OUR
SOUP OF THE DAY**

ADDITIONS

FRIED OR GRILLED CHICKEN OR SHRIMP—3

LOBSTER OR CRABCAKE—6

EXTRA BACON OR CHEESE—1

DRESSINGS

**BALSAMIC VINAIGRETTE, SUNDRIED TOMATO
1000 ISLAND, BUTTERMILK BLEU CHEESE,
RANCH, HONEY MUSTARD, OIL AND VINEGAR**

SIDE SALAD—3

SIDES—3

**YUKON GOLD WEDGES, YUKON GOLD CHIPS,
OR FRENCH FRIES
LOADED RED RICE
SWEET AND SPICY COLLARDS
FETA PASTA SALAD
FRESH SEASONAL FRUIT
OUR VEGETABLE OF THE DAY**

SPLIT PLATE—2

SANDWICHES

FRIED SHRIMP OR CRAWFISH POBOY—8

**YOUR CHOICE OF CRAWFISH OR SHRIMP
WITH LETTUCE TOMATO AND**

CAJUN REMOULADE

GRILLED ANGUS BURGER OR CHICKEN—7

**TOMATO LETTUCE ONION AND PICKLES ON
A TOASTED ROLL**

ADD BACON CARMELIZED ONIONS

MUSHROOMS CANADIAN BACON

JALAPENOS OR CHEESE—1 EACH

POT ROAST HOAGIE—8

**POT ROAST SMOTHERED IN CARMELIZED
ONIONS MOZZARELLA AND PROVOLONE
SERVED WITH AU JUS**

CHICKEN APPLE SALAD—7

**HOUSE MADE CHICKEN SALAD IN A WHEAT
WRAP WITH MIXED GREENS AND TOMATOES
OR PLATED WITH TOASTED PITA WEDGES**

TURKEY BACON CLUB—7

BACON, LETTUCE, TOMATO, PROVOLONE

**AND OUR SPECIAL CRANBERRY HONEY
MUSTARD ON YOUR CHOICE OF WHITE OR
WHEAT BREAD HOT OR COLD**

SLIGHTLY CUBAN—7

**SLOW ROASTED PORK LOIN PICKLED GREEN
TOMATOES CANADIAN BACON SWISS CHEESE
AND DIJONAISE ON A TOASTED HOAGIE**

BAKED HAM—7

**WARM OR COLD HAM WITH CHOICE OF
CHEESE AND DIJONAISE ON TOASTED WHITE
OR WHEAT**

CRAB CAKE SANDWICH—9

**WITH LETTUCE TOMATO ONION AND CAJUN
REMOULADE ON A ROLL**

VEGGIE PITA—7

ARTICHOKE HEARTS MUSHROOMS

ONIONS SUNDRIED TOMATOES

OLIVES PEPPERS FETA AND BASIL PESTO

DINNER

SHRIMP AND FRIED CHEDDAR GRIT CAKE—14

SHRIMP SAUTEED WITH ANDOUILLE SAUSAGE AND MUSHROOMS IN A LIGHT BROTH

HOUSE RIBEYE -19

FRESH CUT 12OZ RIBEYE COOKED TO PERFECTION SERVED WITH YUKON GOLD ROASTED POTATOES OUR VEGETABLE OF THE DAY AND OUR HOUSE MADE STEAK SAUCE

ADD FRIED OR GRILLED SHRIMP-4 ADD LOBSTER -7 ADD BLEU CHEESE OR MUSHROOMS-2

PECAN CRUSTED PORK LOIN -14

PORK LOIN BRINED IN SWEET TEA BOURBON WITH A WARM APPLE CHUTNEY YUKON GOLD MASHED POTATOES AND OUR VEGETABLE OF THE DAY

CRISPY FRIED CHICKEN BREAST—12

BUTTERMILK FRIED CHICKEN BREAST SERVED WITH LOADED RED RICE AND SWEET AND SPICY COLLARDS

CAJUN PASTA -14

BLACKENED CHICKEN ANDOUILLE SAUSAGE ROASTED MUSHROOMS RED ONIONS AND PEPPERS TOSSED IN A GARLIC CREAM SAUCE WITH CAVATAPPI PASTA AND PEPPERJACK CHEESE

EXTRA SPICY ADD JALAPENO ADD CRAWFISH OR SHRIMP -4 ADD LOBSTER-7

FRIED SHRIMP-CRAWFISH-OR CALAMARI DINNER - 14

CHOOSE ONE TWO OR THREE WITH CHOICE OF TWO SIDES

AND YOUR CHOICE OF COCKTAIL TARTER OR CAJUN REMOLAUDE

POT ROAST DINNER—14

SLOW ROASTED SERVED WITH A CARAMELIZED ONION JUS OUR YUKON GOLD MASHED POTATOES AND VEGETABLE OF THE DAY

WRAPPED SALMON—16

FRESH ATLANTIC SALMON STUFFED WITH HERBED CREAM CHEESE SPINACH IN A PUFF PASTRY SERVED WITH A CHAMPAGNE CREAM SAUCE AND OUR VEGETABLE OF THE DAY

GRILLED ANGUS BURGER—7

WITH LETTUCE TOMATO ONION AND PICKLES SERVED ON A ROLL WITH FRIES

ADD BACON CHEESE CANADIAN BACON CARMALIZED ONIONS- 1 EACH

FRIED SHRIMP OR CRAWFISH POBOY - 8

WITH LETTUCE TOMATO AND CAJUN REMOULADE ON A HOAGIE SERVED WITH FRIES

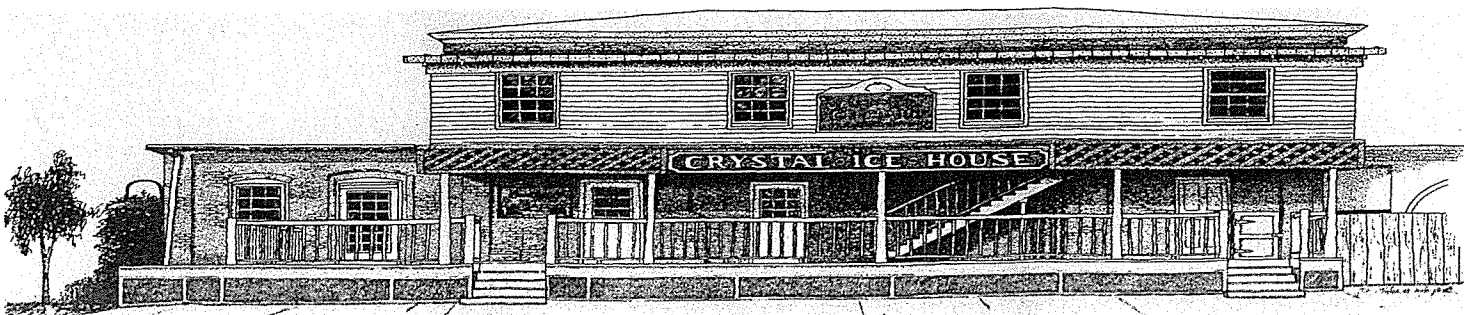
DESSERTS—\$6

TUXEDO BOMBE- A DOME OF CHOCOLATE MOUSSE BETWEEN LAYERS OF CHOCOLATE CAKE

RED VELVET- FILLED WITH CREAM CHEESE FROSTING

MANGO GUAVA CHEESE CAKE- FILLED WITH GUAVA MOUSSE

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CREAMY THREE CHEESE DIP WITH PITA WEDGES

FRIED SHRIMP-CRAWFISH-

CALAMARI-OR CHICKEN BOWL—8

**SERVED WITH OUR HOMEMADE TARTAR, COCKTAIL,
OR CAJUN REMOULADE**

PAN FRIED CRAB CAKE—8

**CRISPY GOLDEN FRIED CRAB CAKE SERVED WITH
OUR GREEN TOMATO RELISH**

**ADD A SECOND CRAB CAKE AND YOUR CHOICE OF
TWO SIDES TO MAKE IT A DINNER AT ANYTIME-17**

FRIED GREEN TOMATOES—8

**OUR CORN MEAL CRUSTED TOMATOES SERVED
WITH OUR CREAMY COUNTRY HAM GRAVY**

JUMBO WINGS—8

**BUFFALO - HOT - MILD - CAJUN - TERIYAKI - MALT
VINEGAR -BBQ- AND LEMON PEPPER
SERVED WITH CELERY AND CHOICE OF DRESSING**

EXTRA DRESSING .50 EXTRA CELERY .50

HOUSE SMOTHERED YUKON GOLD POTATO CHIPS **CHOOSE FROM 4 FLAVORS**

**POT ROAST—SPICY SLOW ROASTED BEEF WITH
ROASTED MUSHROOMS CRISPY BACON BLUE
CHEESE AND MOZZARELLA TOPPED WITH
TOMATOES AND GREEN ONIONS SERVED WITH
RANCH DRESSING**

**SOUTHWESTERN BBQ CHICKEN—CHIPOTLE LIME
BBQ CHICKEN WITH CHEDDAR MOZZARELLA AND
GREEN ONIONS SERVED WITH RANCH DRESSING**

**CAJUN CHIPS—CRAWFISH ANDOUILLE SAUSAGE
PEPPERS ONIONS MUSHROOMS PEPPERJACK AND
MOZZARELLA CHEESE SERVED WITH**

CAJUN REMOULADE

**SALMON CHIPS—FRESH FLAKED SALMON WITH
CAPERS RED ONIONS FETA MOZZARELLA AND
TOMATOES SERVED WITH LEMON DILL SOUR
CREAM**

SPLIT PLATE—2

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SPINACH SALAD

**BABY SPINACH TOPPED WITH RED
PEPPERS, ONIONS AND MUSHROOMS**

THE CHEF - 9

**HAM, TURKEY, BACON, EGG, CHEDDAR,
TOMATOES, CUCUMBER, ONIONS AND
CROUTONS ON MIXED GREENS**

SOUP AND SALAD COMBO—7

CHOOSE ANY SALAD AND SOUP OF THE DAY

ADDITIONS

FRIED OR GRILLED CHICKEN OR SHRIMP—

LOBSTER OR CRABCAKE—6

EXTRA BACON OR CHEESE—1

DRESSINGS

**BALSAMIC VINAIGRETTE, SUNDRIED
TOMATO 1000 ISLAND, BUTTERMILK
BLEU CHEESE, RANCH, HONEY MUSTARD,
OIL AND VINEGAR**

SIDE SALAD—3

SIDES—3

**YUKON GOLD ROASTED WEDGES
YUKON GOLD MASHED POTATOES,**

FRENCH FRIES OR CHIPS

LOADED RED RICE

SWEET AND SPICY COLLARDS

FETA PASTA SALAD

FRESH SEASONAL FRUIT

VEGETABLE OF THE DAY