



**JINKS CREEK**  
WATERFRONT GRILLE

**SOUP**

**She Crab | 12**

**SMALL PLATES**

**\*Shucked Raw Oysters | GF**

Peach schnapps jalapeno mignonette

1/2 Dozen | 12    Dozen | 24

**Hot and Fire Shrimp | 15**

Calabash fried shrimp, boom-boom sauce, and pickled coleslaw

**Jumbo Shrimp Cocktail | 14 GF**

Six large shrimp, served with house-made cocktail sauce

**Fried Oysters**

Fried oysters, with spicy pepper tartar, pommes frites

8 piece | 12    16 piece 24

**\*Sesame Seared Ahi Tuna Bites | 16 GF**

Seaweed salad, citrus ponzu, mango puree, wasabi and pickled ginger

**Southern Eggroll | 14**

Diced chicken, kale, arugula, bacon with spicy sweet and sour sauce

**FROM THE GARDEN**

All salads can be topped with crab cake 16 / salmon 12 / shrimp 10 / chicken 8

**Classic Caesar Salad | 11**

With romaine lettuce, croutons, shaved parmesan and Caesar dressing

**Power Salad | 19**

Arugula and baby kale greens, topped with our Hot Fire Shrimp, candied walnuts, dried cranberries, feta, mandarin oranges, tossed in citrus honey vinaigrette

**The Wedge Salad | 13 GF**

Baby Iceberg, brown sugar glazed hickory smoked bacon strips, diced tomato, blue cheese crumble, house made ranch dressing

**Jinks Creek Salad | 12 GF**

Mixed greens, dried cranberries, feta cheese, spiced pecans, balsamic vinaigrette

**Tossed Garden Salad | 7 V**

With iceberg lettuce, cherry tomato and cucumbers  
Choice of ranch or balsamic dressing

**GF - GLUTEN FREE    V - VEGAN**

A 20% gratuity will be added to the checks of parties of 8 or more

*\*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## FROM THE SEA

### Jewels of the Sea | 32

Sautéed shrimp, scallops, lump crab meat, lemon wine beurre blanc served over angel hair pasta

### Grouper Francaise with Shrimp | 29

Diced tomato, basmati rice pilaf, southern corn, bacon, Maple View Farm cream, fresh chive and dill

### Calabash Style Fried Seafood Platters

Flounder and Shrimp combo | 29      Flounder only | 28      Shrimp only | 27

All come with pickled slaw and fries

### Lobster Ravioli | 29

Topped with shrimp and crab, finished with a lobster cream

## CLASSICS

### Roasted Grilled Chicken Breast | 23 GF

With asparagus and basmati rice pilaf, served with wild mushroom demi-glace

### Crab Cakes / Sauce Vin Blanc | 34

Sauté spinach with garlic, herb roasted potato

### Grilled Salmon with Lemon Buerre Blanc | 28 GF

Herb roasted potatoes, fresh asparagus

### Filet Mignon / Red Wine Demi\* 8 ounce | 34 GF

Herb roasted potatoes, fresh asparagus

### Surf and Turf \* | 32

Petite filet mignon and petite crab cake, herb roasted potatoes, fresh asparagus

### Wild Mushroom Risotto | 19 V

Cremini, shitake and oyster mushrooms, served with Glenview Farms cream

Add chicken | 8 or shrimp | 10

### Charleston Grits with Succotash | 19 GF V

Corn, edamame, okra, red onion, tomato

Add chicken | 8 or shrimp | 10

## HANDHELDS

Served with choice of french fries or sweet potato fries

### Jinks Burger\* | 14

8-ounce, ground chuck, brisket and short rib, choice of american, provolone or cheddar, leaf lettuce, tomato, bacon on a toasted brioche bun

### Fried Carolina Chicken Sandwich | 14

With brie cheese spread, bacon lettuce and tomato, citrus aioli on a toasted brioche bun

### Authentic Philly Cheesesteak | 14

Thinly sliced and chopped ribeye steak, American or provolone, hoagie roll

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