



## PRIVATE DINING/GROUP MENUS

*"Our Most Precious Treasure is our Food!"*

FOR BOOKING INFORMATION PLEASE CONTACT  
GROUP SALES MANAGER AT (912) 233-2225  
[GROUPSALES@THEPIRATESHOUSE.COM](mailto:GROUPSALES@THEPIRATESHOUSE.COM)

SINCE 1753 THE PIRATES' HOUSE HAS BEEN ENTERTAINING VISITORS WITH A BOUNTY OF DELICIOUS FOOD, DRINK, AND ROUSING GOOD TIMES. LOCATED ONLY A SCANT BLOCK FROM THE SAVANNAH RIVER, THE PIRATES' HOUSE HAS BEEN NOTED AS A RENDEZVOUS FOR BLOODTHIRSTY PIRATES AND SAILORS FROM THE SEVEN SEAS.

THESE MENUS HAVE BEEN CULLED FROM OUR TALENTED CHEF'S VAST ARRAY OF SPECIALTIES WE ARE PROUD TO OFFER, AND REPRESENT OUR MOST POPULAR AND PLEASING MEALS. IN ADDITION TO THE SELECTIONS OFFERED, WE ARE CAPABLE AND WILLING TO CUSTOM DESIGN A MENU TO BEST SUIT YOUR PARTY'S SPECIFIC NEEDS.

## THE PIRATES' HOUSE FLEET OF PLATED DINNERS

AVAILABLE 7 DAYS A WEEK FROM 4PM - 9PM

INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS

ENTRÉE SELECTIONS FOR EVERY GUEST MUST BE CALLED IN TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE

FOOD SELECTIONS FOR YOUR GUESTS ARE NOT GUARANTEED IF WE DO NOT RECEIVE THE ENTRÉE SELECTIONS IN ADVANCE

### THE FRIGATE

\$30.00 PLUS TAX AND SERVICE CHARGE (\$38.52 INCLUSIVE)

#### HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBER, SHREDDED CARROTS, & CROUTONS WITH CHOICE OF HOUSE BUTTERMILK RANCH OR WHITE BALSAMIC VINAIGRETTE

#### ENTRÉES:

ENTRÉE SELECTIONS REQUIRED TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE:

#### HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED FRIED CHICKEN. ACCOMPANIED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

#### MANGO CHILI GLAZED SALMON

SEARED CHILEAN SALMON FILLET TOPPED WITH A MANGO CHILI GLAZE  
SERVED WITH MASHED SWEET POTATOES AND FRESH VEGETABLE

#### NEW YORK STRIP... 10 OZ. (COOKED TO A MEDIUM TEMPERATURE ONLY)

CHARBROILED NEW YORK STRIPLOIN TOPPED WITH A HOUSE GLAZE  
SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE.

VEGETARIAN & VEGAN ENTRÉE: PAN FRIED SOY TEMPEH SERVED WITH QUINOA PILAF AND FRESH VEGETABLE

#### DESSERT:

CHOICE OF SOUTHERN PECAN PIE OR KEY LIME PIE

## THE GALLEON

\$34.00 PLUS TAX AND SERVICE CHARGE (*\$43.66 INCLUSIVE*)

### HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBER, SHREDDED CARROTS, & CROUTONS WITH CHOICE OF HOUSE BUTTERMILK RANCH OR WHITE BALSAMIC VINAIGRETTE

OR

### SHE CRAB SOUP

A DELICIOUS BLEND OF CRABMEAT, SHERRY, & CREAM. A SAVANNAH TRADITION

### ENTRÉES:

CHOOSE 3 OF THE FOLLOWING FOR YOUR EVENT:

*(ENTRÉE SELECTIONS REQUIRED TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE)*

### NEW YORK STRIP... 12 oz. (COOKED TO A MEDIUM TEMPERATURE ONLY)

CHARBROILED NEW YORK STRIPLOIN TOPPED WITH A HOUSE GLAZE. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED FRIED CHICKEN. ACCOMPANIED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### JUMBO LUMP CRAB CAKE & BROILED SHRIMP

BAKED CRAB CAKE AND BROILED FANTAIL SHRIMP WITH A CITRUS BEURRE BLANC SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### SHRIMP N' GRITS

JUMBO SHRIMP SAUTÉED WITH LOCAL ANDOUILLE SAUSAGE, FRESH ONIONS & PEPPERS IN A LIGHTLY SPICED CREAM SAUCE. SERVED OVER ANSON MILLS STONE GROUND GRITS

### BLACKENED FRESH CATCH

OUR FRESH CATCH FISH SERVED BLACKENED WITH A LIGHTLY SPICED CREOLE GUMBO SAUCE OVER SAVANNAH RED RICE & CIDER BRAISED COLLARD GREENS

### SURF & TURF ... 4 oz (COOKED TO A MEDIUM TEMPERATURE ONLY)

GRILLED FILET & BROILED SHRIMP SKEWER WITH A ROSEMARY JUS. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### DESSERT:

*CHOOSE 2 OF THE FOLLOWING FOR YOUR EVENT:*

SOUTHERN PECAN PIE OR CHOCOLATE TORTE OR KEY LIME PIE

## THE BRIGANTINE

AVAILABLE TO GROUPS OF UP TO 60 PEOPLE  
CREATE YOUR OWN MENU FROM YOUR OPTIONS BELOW  
\$62.00 PLUS TAX AND SERVICE CHARGE (\$79.61 INCLUSIVE)

### FIRST COURSE

#### CHOOSE 2:

SHE CRAB SOUP, SEASONAL MIXED GREEN SALAD, HOUSE SALAD, OR ICEBERG WEDGE SALAD

### SECOND COURSE

#### CHOOSE 3:

#### PARMESAN ENCRUSTED GROUPEL

FRESH GROUPEL FILLET PAN SEARED WITH PARMESAN CHEESE AND FRESH HERBS. SERVED WITH A FRIED GRIT CAKE AND COLLARD GREENS

#### GRILLED FILET MIGNON & STUFFED LOBSTER TAIL

FILET MIGNON, GRILLED MEDIUM. SERVED WITH A CRAB STUFFED LOBSTER TAIL, HOME-STYLE MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES

#### JUMBO LUMP CRAB CAKE

BAKED JUMBO LUMP CRAB CAKES WITH A CITRUS BEURRE BLANC  
SERVED WITH SAVANNAH RED RICE AND BROCCOLINI

#### SEARED DUCK BREAST

SEARED MAPLE FARMS DUCK BREAST COOKED MEDIUM AND TOPPED WITH GREEN TOMATO CHOW CHOW. SERVED OVER WILD MUSHROOM RISOTTO AND SAUTÉED SEASONAL VEGETABLES

#### SALMON VERACRUZ

PAN SEARED ATLANTIC SALMON TOPPED WITH FRESH TOMATOES, CAPERS, ONIONS, PEPPERS & A SQUEEZE OF FRESH LIME. SERVED WITH BROCCOLINI AND ROASTED POTATOES

### THIRD COURSE

#### CHOOSE 2:

#### FLOURLESS CHOCOLATE TORTE

GLUTEN FREE RICH CHOCOLATE CAKE TOPPED WITH WHIPPED CREAM

#### SWEET POTATO CAKE

TOPPED WITH CREAMY CHEESE FROSTING AND A PECAN CARMEL GLAZE

#### KEY LIME PIE

MADE WITH 100% FRESH KEY LIME JUICE. TOPPED WITH WHIPPED CREAM

## PRIVATE DINNER BUFFETS

AVAILABLE 7 DAYS A WEEK FROM 4 P.M.-9 P.M.  
INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS.  
AVAILABLE ONLY TO GROUPS OF 30 OR MORE.

### SCHOONER BUFFET

\$22.97 PLUS TAX AND SERVICE CHARGE *(\$29.50 INCLUSIVE)*

SOUTHERN FRIED CHICKEN (MIXED PIECES), FRIED OR BAKED TILAPIA IN A LEMON CAPER CREAM SAUCE, ROAST PORK LOIN WITH NATURAL JUS, MASHED POTATOES & GRAVY, MACARONI & CHEESE, COLLARD GREENS, OKRA & TOMATOES  
DESSERT OF THE DAY

### MIZZEN BUFFET

\$28.99 PLUS TAX AND SERVICE CHARGE *(\$37.25 INCLUSIVE)*

ASSORTED SALADS  
SOUTHERN FRIED CHICKEN (MIXED PIECES), LEMON & DILL BAKED SALMON, ROASTED RED POTATOES, SAVANNAH RED RICE, CHOICE OF VEGETABLE (GREEN BEANS, COLLARD GREENS, OR OKRA & TOMATOES)  
DESSERT OF THE DAY

### CLIPPER BUFFET

\$39.95 PLUS TAX AND SERVICE CHARGE *(\$51.30 INCLUSIVE)*

#### SALADS:

HOUSE SALAD, COLESLAW, & PASTA SALAD

#### ENTRÉES:

FRIED & STEAMED SHRIMP, CRAB STUFFED FLOUNDER, SALMON CROQUETTES, SHRIMP N' GRITS, GRILLED SAUSAGE OR BBQ PULLED PORK

#### VEGETABLES:

CORN ON THE COB, HOPPIN' JOHNS, ROASTED RED POTATOES, STEWED OKRA & TOMATOES

#### DESSERTS:

BANANA PUDDING, & KEY LIME PIE SQUARES

### ITEMS YOU MAY ADD TO YOUR PRIVATE BUFFET:

PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

STEAMED OR FRIED SHRIMP	\$6/PERSON
ADDITIONAL VEGETABLES/STARCHES	\$3/PERSON
ASSORTED SALAD BAR	\$3.50/PERSON
ASSORTED DESSERTS	\$3.75/PERSON
COFFEE STATION OR COFFEE SERVICE	\$1.50/PERSON

**CHEF ATTENDED STATIONS**  
**REQUIRES A MINIMUM OF 30 GUESTS**  
PER PERSON PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

**CARVING STATIONS**

BAKED VIRGINIA HAM	\$5.00/PERSON
ROASTED PORK LOIN	\$6.00/PERSON
PRIME RIB	\$8.00/PERSON
NEW YORK STRIP LOIN	\$8.00/PERSON
ROASTED BEEF TENDERLOIN	\$10.50/PERSON

**ORGANIC STONE GROUND GRIT BAR**

\$7 PER PERSON

ORGANIC STONE GROUND YELLOW GRITS SERVED WITH CHOICE OF FIVE TOPPINGS:  
POPCORN SHRIMP, SCALLIONS, TOMATOES, CHEDDAR CHEESE, DICED HAM, BLEU CHEESE,  
APPLEWOOD SMOKED BACON, ANDOUILLE SAUSAGE

**MASHED POTATO BAR**

\$7 PER PERSON

MASHED RED SKIN POTATOES SERVED WITH CHOICE OF FIVE TOPPINGS:  
SCALLIONS, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, SOUR CREAM, POPCORN SHRIMP,  
DICED HAM AND RED EYE GRAVY

## HORS D'OEUVRES

(PRICED PER PIECE; DOES NOT INCLUDE TAX AND SERVICE CHARGE)  
(MINIMUM ORDER OF 1 QUART OR 25 PIECES PER ITEM)

SEARED BEEF TENDERLOIN CROSTINI	\$3.00
SWISS CHEESE, SHAVED RED ONIONS AND HORSERADISH SAUCE	
HERB MARINATED CHICKEN CROSTINI	\$2.50
SUN-DRIED TOMATO PESTO & GOAT CHEESE	
GRILLED SHRIMP CROSTINI	\$3.00
BASIL PESTO & PARMESAN CHEESE	
CHICKEN OR SHRIMP TENDERLOIN SATAY	\$2.50
THAI CHILI SAUCE	
APPLEWOOD BACON WRAPPED SHRIMP	\$4.00
JUMBO SHRIMP WRAPPED WITH APPLEWOOD SMOKED BACON AND BROILED WITH SAGE BUTTER	
SHRIMP & CRAB STUFFED BABY 'BELLA	\$3.50
TOMATO BALSAMIC REDUCTION	
JUMBO LUMP CRAB CAKE	\$5.50
SPICY RED PEPPER SAUCE	
TUNA TARTAR	\$3.50
WASABI AIOLI & CUCUMBER RELISH SERVED ON A BLUE CORN CHIP	
BLACK N' BLUE OYSTER	\$3.00
BLACKENED OYSTERS TOPPED WITH BLUE CHEESE AND FINISHED IN THE OVEN	
SMOKED SALMON	\$3.00
SMOKED SALMON WITH CREAM CHEESE & CHIVES ON TOASTED PITA POINT	
BLT FOCACCIA	\$2.00
VINE RIPE TOMATO, CRISP BACON, AND SPINACH PESTO	
LOW COUNTRY SPRING ROLL	\$3.25
PULLED PORK & COLLARD GREENS WITH SPICY MUSTARD AND BBQ SAUCE	
ROASTED PORK LOIN BISCUIT	\$3.00
THIN-SLICED PORK, BBQ SAUCE AND SLAW	
JUMBO SHRIMP COCKTAIL	\$3.75 OR \$100 FOR 30 PIECE PLATTER
WITH A SWEET PEACH COCKTAIL SAUCE	
CRAB & SHRIMP GUACAMOLE	\$3.00/PIECE OR \$30/QUART
DICED TOMATOES, SCALLIONS & SOUR CREAM ON BLUE CORN TORTILLA CHIPS	
HOT HORSERADISH SPIKED CRAB DIP	\$3.00/PIECE OR \$30/QUART
TOASTED PITA POINTS	
SMOKED GOUDA PIMENTO CHEESE	\$25/QUART
SERVED WITH TOASTED BISCUITS	
SPINACH & ARTICHOKE DIP	\$20/QUART
SERVED WITH CORN TORTILLA CHIPS OR TOASTED PITA POINTS	

## THE PIRATES' HOUSE LUNCH BUFFET

### THE PIRATES' HOUSE BUCCANEER BUFFET FOR GROUPS UNDER 30

\$15.99/ADULTS ..... \$11.00/CHILD (14 AND UNDER) PLUS TAX AND SERVICE CHARGE.  
*(\$20.53 INCLUSIVE/ADULT....\$14.12 INCLUSIVE/CHILD)*

WE HAVE BEEN PERFECTING OUR SOUTHERN LUNCH STAPLES OVER THE YEARS. WHILE WE'LL ALWAYS HAVE OUR AWARD WINNING FRIED CHICKEN, OTHER SELECTIONS VARY DAILY.

SOME OF THE TRADITIONAL SOUTHERN ITEMS YOU MAY SEE DAILY ARE FRIED CHICKEN, FRIED FISH, MACARONI & CHEESE, MASHED POTATOES & GRAVY, COLLARD GREENS, GREEN BEANS....AND MUCH MORE. WE ARE ALWAYS COOKING UP A DESSERT OF THE DAY TO SOOTHE YOUR SWEET TOOTH AT THE END OF YOUR MEAL.

SOME OF OUR KITCHEN CREW HAVE BEEN WITH US FOR OVER 30 YEARS! THEY ARE THE CAPTAINS BEHIND THE SOUTHERN INSPIRED DISHES WE SERVED ON OUR FAMOUS BUFFET!

AVAILABLE 7 DAYS A WEEK FROM 11 AM – 3 PM  
INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS

FOR GROUPS OF 30 OR MORE WE WILL SET UP A PRIVATE BUFFET. PLEASE ASK FOR SELECTIONS.



## STUDENT/ SCOUT GROUP DINNER MENUS

INCLUDES LEMONADE OR ICED TEA AND FRESHLY BAKED BISCUITS.  
(VEGETARIAN AND VEGAN ENTRÉE AVAILABLE IN ADVANCE)

### PIRATE'S TREASURE

STUDENT GROUP & SCOUT BUFFET (MINIMUM OF 30)

\$16.00/CHILD (AGES 14 AND UNDER)... \$21.95/ADULT PLUS TAX AND SERVICE CHARGE  
*(\$20.54 INCLUSIVE/CHILD... \$28.18 INCLUSIVE/ADULT)*

SALAD WITH CHOICE OF RANCH OR WHITE BALSAMIC VINAIGRETTE  
BAKED SALMON  
CHICKEN FINGERS  
FRIED POPCORN SHRIMP  
MACARONI & CHEESE  
MASHED POTATOES & GRAVY  
GREEN BEANS  
BANANA PUDDING

### SCOUT/STUDENT GROUP PLATED DINNER

ENTRÉE SELECTIONS REQUIRED TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE.

\$16.00/CHILD (AGES 14 AND UNDER)... \$23.95/ADULT PLUS TAX AND SERVICE CHARGE  
*(\$20.54 INCLUSIVE/CHILD... \$30.75 INCLUSIVE/ADULT)*

### STUDENT/SCOUT (AVAILABLE TO STUDENTS/SCOUTS AGES 14 AND UNDER ONLY)

HOUSE SALAD WITH CHOICE OF RANCH OR WHITE BALSAMIC VINAIGRETTE

CHOICE OF ENTRÉE (EACH SERVED WITH FRENCH FRIES):

FRIED SHRIMP OR CHEESEBURGER OR CHICKEN FINGERS

#### CHICKEN PARMESAN

GRILLED CHICKEN TOPPED WITH MARINARA & CHEESE. SERVED OVER LINGUINI.

#### GRILLED SALMON

GRILLED SALMON FILLET. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE MEDLEY.

BANANA PUDDING

### CHAPERONE MENU (AVAILABLE TO SCOUTS/STUDENTS AGES 15 & OLDER AND ADULTS)

HOUSE SALAD WITH CHOICE OF RANCH OR WHITE BALSAMIC VINAIGRETTE

CHOICE OF ENTRÉE:

#### CHICKEN JAMBALAYA

GRILLED CHICKEN AND ANDOUILLE SAUSAGE SIMMERED WITH ONION, CELERY, AND PEPPERS IN A CREOLE SPICED CREAM SAUCE. TOSSED WITH LINGUINI PASTA.

#### FRIED SHRIMP SAVANNAH

FANTAILS LIGHTLY BREADED AND QUICKLY FRIED. SERVED WITH FRENCH FRIES, COCKTAIL & TARTAR SAUCE.

#### PARMESAN TILAPIA

TILAPIA FILET, PAN SEARED WITH A PARMESAN HERB CRUST AND FINISHED WITH A CITRUS BUTTER SAUCE. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE MEDLEY.

#### HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED FRIED CHICKEN. ACCOMPANIED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE MEDLEY.

#### SHRIMP CREOLE

SAUTÉED SHRIMP, ANDOUILLE SAUSAGE, ONIONS & BELL PEPPERS STEWED WITH TOMATOES. SERVED WITH RED RICE.

DESSERT: KEY LIME PIE OR PECAN PIE