

The Pirates' House Thanksgiving Menu

Thanksgiving Specials

- Roasted and Carved Turkey** - Turkey Breast with Mashed Potatoes, Sausage and Herb Stuffing, Green Beans, Collard Greens and Turkey Gravy \$23.95
- English Cut Prime Rib** - Brown Sugar Crusted Ribeye with Mashed Potatoes, Vegetable Medley, Served with Au Jus and Creamy Horseradish Sauce \$29.95

Anne Bonney's Appetizers

- She Crab Soup** - A Delicious Blend of Crabmeat, Sherry and Cream. A Savannah Tradition. \$6.95
- Fried Green Tomatoes** - Buttermilk Dipped Fried Green Tomatoes served with House-Made Smoked Gouda Pimento Cheese and Drizzled with Chipotle Aioli. \$10.95
- Low Country Spring Rolls** - BBQ Pulled Pork and Collard Greens Wrapped and Fried in a Spring Roll, served with Spicy Mustard and BBQ Sauce. \$10.95
- Savannah Crab Dip** - A blend of Crab Meat, Cheese, Horseradish and Spices. Served with Toasted Pita Points. \$11.95
- Fried Calamari** - Lightly Fried Calamari, served with Basil Oil, Grape Tomatoes, Parmesan Cheese and Marinara. \$11.95

Salads & Sandwiches

- Pirates' House Salad** - Mixed Greens Topped with Carrots, Tomatoes, Cucumber, Croutons, Goat Cheese and your choice of dressing. \$8.95
- Classic Wedge Salad** - Quarter Head of Iceberg Lettuce, Bleu Cheese Crumbles, Red Onions, Grape Tomatoes, Candied Bacon, and Blue Cheese Dressing. \$10.95
- Fried Green Tomato Salad** - Skewered Fresh Mixed Greens with a Roasted Garlic Vinaigrette Served with Fresh Mozzarella, Fried Green Tomatoes topped with Candied Bacon and drizzled with Raspberry White Balsamic Glaze. \$12.95
- Spinach and Arugula Salad** - Arugula and Spinach tossed with White Balsamic Vinaigrette, with Bleu Cheese, Craisins, Toasted Almonds and Crispy Tortilla Strips. \$10.95
- Crab Cake Sandwich** - Maryland Style Crab Cake Pan Fried and Served on a Brioche Bun with Lettuce, Tomato and Herb Aioli \$15.95
- Pirates' House Hamburger*** - Charbroiled and served on a Brioche Bun with Lettuce, Tomato and Onion. Add Cheese ...75 Add Bacon ...\$1.00 \$11.95
- Caprese Chicken Sandwich** - Herb Marinated Boneless Chicken Breast topped with Fresh Mozzarella, Tomatoes, Fresh Basil and Finished with Fried Onions and Herb Aioli \$12.95
- Crab Cake Benedict** - Poached Eggs over Biscuits with Petite Crabcakes topped with a Tabasco Hollandaise and served with Fresh Fruit \$15.95

Captain Flint's Favorites

- Fried Shrimp Savannah** - Fantail Shrimp, Lightly Breaded and Quick Fried. Served with French Fries. \$23.95
- Seafood Harvest Platter** - Shrimp, Scallops, Oysters and Fish, Lightly Breaded and Deep Fried. Served with French Fries. \$32.95
- Shrimp & Grits** - Sautéed Shrimp tossed with Andouille Sausage, Peppers, Onions in a Rich Cream Sauce served over Stone Ground Grits \$23.95
- Angry Seas Pasta** - Sautéed Shrimp, Mussels, Clams, Bay Scallops and Grouper Bites, Tossed in a Spicy Arrabiatta Sauce \$24.95
- Jumbo Lump Crab Cake & Broiled Shrimp** - Finished with a Beurre Blanc. Served with Mashed Potatoes and Fresh Vegetables. \$26.95
- Blackened Snapper** - Seasoned then Griddle Seared, Served with a Fried Grit Cake and Collard Greens, Finished with a Lightly Spiced Lump Crab Cream Sauce \$28.95
- Mango Chili Glazed Salmon*** - Seared Atlantic Salmon Fillet Topped with a Mango Chili Glaze and Served with Mashed Sweet Potatoes and Sautéed Broccolini. \$24.95

For The Land Lovers

- Pirates' House Award Winning Honey Pecan Fried Chicken** - Our Signature Pecan Sauce drenched over perfectly cooked Fried Chicken, Served with Vegetable Medley and Sweet Mashed Potatoes \$19.95
- New York Strip*** - 12 oz New York Strip grilled to your liking, Served with Roasted Fingerling Potatoes and Sautéed Broccolini. \$29.95
- Slow Cooked Baby Back Ribs** - Smothered in House Made BBQ Sauce with Collard Greens and Fried Sweet Onion Rings. \$24.95

Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness

18% SERVICE CHARGE IS ADDED TO ALL PARTIES OF EIGHT OR MORE