



THE AWARD WINNING

Pirates' House

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

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.

Attention guests with food allergies:

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you have any dietary requirements, please let our Group Sales Manager know and speak to a staff member upon arrival.

THE PIRATES' HOUSE FLEET OF PLATED DINNERS

AVAILABLE 7 DAYS A WEEK FROM 4PM - 9PM

INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS

ENTREE 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

\$42.00 PLUS TAX AND SERVICE CHARGE *(\$53.99 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

GEORGIAN PEACH GLAZED SALMON

SEARED CHILEAN SALMON FILLET TOPPED WITH A GEORGIAN PEACH 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 (AVAILABLE WITH ADVANCED NOTICE)

DESSERT:

CHOICE OF SOUTHERN PECAN PIE OR KEY LIME PIE

THE GALLEON

\$58.00 PLUS TAX AND SERVICE CHARGE (\$74.47 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

\$72.00 PLUS TAX AND SERVICE CHARGE *(\$92.45 INCLUSIVE)*

FIRST COURSE

CHOOSE 2:

THE CRAB SOUP, MIXED GREEN SALAD, HOUSE SALAD, OR SEASONAL SALAD

SECOND COURSE

CHOOSE 3:

PARMESAN ENCRUSTED GROUPEL

FRESH GROUPEL FILLET PAN SEARED WITH PARMESAN CHEESE AND FRESH HERBS. SERVED WITH AN ANSON MILLS GRITS AND COLLARD GREENS

GRILLED FILET MIGNON & LOBSTER TAIL

FILET MIGNON, GRILLED MEDIUM, WITH AU JUS AND A BROILED LOBSTER TAIL WITH BEURRE BLANC, HOME-STYLISH MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES

JUMBO LUMP CRAB CAKE

BAKED JUMBO LUMP CRAB CAKES WITH A CITRUS BEURRE BLANC SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

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 SEASONAL VEGETABLES 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 CARAMEL 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

\$35.00 PLUS TAX AND SERVICE CHARGE *(\$44.94 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

\$40.00 PLUS TAX AND SERVICE CHARGE *(\$51.36 INCLUSIVE)*

ASSORTED SALADS (HOUSE SALAD, COLESLAW, & PASTA SALAD)
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

\$47.00 PLUS TAX AND SERVICE CHARGE *(\$60.35 INCLUSIVE)*

SALADS:

HOUSE SALAD, COLESLAW, & PASTA SALAD

ENTRÉES:

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

VEGETABLES:

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	\$8.5/PERSON
ADDITIONAL VEGETABLES/STARCHES	\$4/PERSON
ASSORTED SALAD BAR	\$5/PERSON
ASSORTED DESSERTS	\$5/PERSON
COFFEE STATION OR COFFEE SERVICE	\$3/PERSON

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

CHEF ATTENDANT \$50/STATION

CARVING STATIONS

BAKED VIRGINIA HAM	\$6.00/PERSON
ROASTED PORK LOIN	\$7.00/PERSON
PRIME RIB	\$12.00/PERSON
NEW YORK STRIP LOIN	\$10.50/PERSON
ROASTED BEEF TENDERLOIN	\$14.00/PERSON

ORGANIC STONE GROUND GRIT BAR

\$8 PER PERSON

ORGANIC STONE GROUND YELLOW GRITS SERVED WITH CHOICE OF FIVE (5) TOPPINGS:
POPCORN SHRIMP, SCALLIONS, TOMATOES, CHEDDAR CHEESE, DICED HAM, BLEU CHEESE,
APPLEWOOD SMOKED BACON, ANDOUILLE SAUSAGE

MASHED POTATO BAR

\$8 PER PERSON

MASHED RED SKIN POTATOES SERVED WITH CHOICE OF FIVE (5) TOPPINGS:
SCALLIONS, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, SOUR CREAM, POPCORN SHRIMP,
DICED HAM AND RED EYE GRAVY