



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](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.

### **ALLERGEN STATEMENT:**

Many of our menu items may contain, or can come into contact with, milk, wheat, eggs, soy, shellfish, sesame, peanuts, tree nuts and fish. We understand the dangers to those with allergies. Please alert the staff of any allergies you may have. Due to the nature of our facilities, there is always a risk of cross-contamination of major allergens. If cross-contamination is of particular concern speak with the manager so that all possible precautions can be taken to ensure that your meal can be prepared as safely as possible.

## 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 THREE (3) 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

\$50.00 PLUS TAX AND SERVICE CHARGE *(\$64.20 INCLUSIVE)*

#### HOUSE SALAD

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

#### ENTRÉES:

*ENTRÉE SELECTIONS REQUIRED THREE (3) BUSINESS DAYS PRIOR TO RESERVATION DATE:*

#### HONEY PECAN FRIED CHICKEN

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

#### SCOTTISH SUMAC CHAR CRUSTED SALMON

SEARED SCOTTISH SALMON FILLET TOPPED WITH PEACH PICCALILLI SERVED WITH MASHED SWEET POTATOES AND FRESH VEGETABLES.

#### 8 OZ HAND-CUT STEAK (COOKED TO A MEDIUM TEMPERATURE ONLY)

TOPPED WITH A FIG AND ROSEMARY DEMI-GLACE SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

VEGETARIAN & VEGAN ENTRÉE: UPON REQUEST

#### DESSERT:

CHOICE OF SOUTHERN PECAN PIE OR KEY LIME PIE

## THE GALLEON

\$65.00 PLUS TAX AND SERVICE CHARGE (**\$83.46 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 THREE (3) BUSINESS DAYS PRIOR TO RESERVATION DATE)*

**12 oz PRIME NEW YORK STRIPLOIN (COOKED TO A MEDIUM TEMPERATURE ONLY)**

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

### HONEY PECAN FRIED CHICKEN

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

### 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 VEGETABLES.

### LOW COUNTRY SHRIMP N' GRITS

JUMBO SHRIMP SAUTÉED WITH LOCAL GATOR SAUSAGE, FRESH ONIONS & PEPPERS IN A SPICY CREAM SAUCE SERVED OVER LOCAL STONE GROUND GRITS

### BLACKENED FRESH CATCH

OUR FRESH CATCH FISH SERVED BLACKENED WITH A SPICY CRAB CREAM SAUCE SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

**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 VEGETABLES.

**VEGETARIAN & VEGAN ENTRÉE: UPON REQUEST**

### 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

\$80.00 PLUS TAX AND SERVICE CHARGE (\$102.72 INCLUSIVE)

*(ENTRÉE SELECTIONS REQUIRED THREE (3) BUSINESS DAYS PRIOR TO RESERVATION DATE)*

### FIRST COURSE

#### CHOOSE 2:

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

### SECOND COURSE

#### CHOOSE 3:

#### PAN SEARED GROUPEL

FRESH GROUPEL FILLET PAN SEARED TOPPED WITH SPICEY LUMP CRAB SAUCE  
SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES.

#### GRILLED 8 oz FILET

FILET MIGNON, GRILLED MEDIUM, WITH AU JUS SERVED WITH FINGERLING POTATOES  
AND SEASONAL VEGETABLES.

#### GRILLED 4 oz FILET MIGNON & LOBSTER TAIL

FILET MIGNON, GRILLED MEDIUM, WITH AU JUS AND A BROILED LOBSTER TAIL  
WITH BEURRE BLANC, HOME-STYLE 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.

#### SALMON VERACRUZ

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

VEGETARIAN & VEGAN ENTRÉE: UPON REQUEST

### THIRD COURSE

#### CHOOSE 2:

#### WARM APPLE CRUMB

SERVED WITH CINNAMON ICE CREAM

#### SWEET POTATO CAKE

TOPPED WITH CREAMY CHEESE FROSTING AND A PECAN CARMEL GLAZE

#### PEACH COBBLER

SERVED WITH VANILLA ICE 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

\$39.00 PLUS TAX AND SERVICE CHARGE *(\$50.08 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

\$48.00 PLUS TAX AND SERVICE CHARGE *(\$61.63 INCLUSIVE)*

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

### CLIPPER BUFFET

\$55.00 PLUS TAX AND SERVICE CHARGE *(\$70.62 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 POTATOES,  
STEWED OKRA & TOMATOES

#### DESSERTS:

BANANA PUDDING, & KEY LIME PIE

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

PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

SUBSTITUTE FRIED OR STEAMED SHRIMP FOR AN ADDITIONAL	\$8.50/ PERSON
OR ADD FRIED OR STEAMED SHRIMP FOR AN ADDITIONAL	\$12.50/ PERSON
ADDITIONAL VEGETABLES/STARCHES	\$4/PERSON
ASSORTED SALAD BAR	\$5.50/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 \$125/STATION

**CARVING STATIONS**

BAKED VIRGINIA HAM	\$7.00/PERSON
ROASTED PORK LOIN	\$8.00/PERSON
PRIME RIB	\$13.00/PERSON
NEW YORK STRIP LOIN	\$10.50/PERSON
ROASTED BEEF TENDERLOIN	\$15.00/PERSON