



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.

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.

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	\$6.00
SWISS CHEESE, SHAVED RED ONIONS AND HORSERADISH SAUCE	
HERB MARINATED CHICKEN CROSTINI	\$4.50
SUN-DRIED TOMATO PESTO & GOAT CHEESE	
GRILLED SHRIMP CROSTINI	\$5.50
BASIL PESTO & PARMESAN CHEESE	
CHICKEN TENDERLOIN SATAY	\$4.50
THAI CHILI SAUCE	
APPLEWOOD BACON WRAPPED SHRIMP	\$6.50
JUMBO SHRIMP WRAPPED WITH APPLEWOOD SMOKED BACON AND BROILED WITH SAGE BUTTER	
SHRIMP & CRAB STUFFED BABY 'BELLA	\$4.50
TOMATO BALSAMIC REDUCTION	
JUMBO LUMP CRAB CAKE	\$6.50
SPICY RED PEPPER SAUCE	
TUNA TARTAR	\$5.50
AVOCADO WASABI CREMA, SUSHI GRADE CAROLINA TUNA, MICO GREENS, SOY SAUCE ON A TOASTED CROSTINI	
SMOKED SALMON BRUSCHETTA	\$4.00
SMOKED SALMON WITH CREAM CHEESE & CHIVES ON TOASTED PITA POINT	
LOW COUNTRY SPRING ROLL	\$4.00
PULLED PORK & COLLARD GREENS WITH SPICY MUSTARD AND BBQ SAUCE	
NASHVILLE HOT CHICKEN SLIDER	\$4.00
FRIED CHICKEN BREAST ON A BRIOCHE BUN WITH SPICY HOT SAUCE AND A DILL PICKLE	
MUSHROOM FLATBREAD	\$4.00
CHEFS BLEND MUSHROOMS, HERBED GOAT CHEESE SPREAD, MICRO ARUGULA	
HOT HORSERADISH SPIKED CRAB DIP	\$45/QUART
SERVED WITH TOASTED PITA POINTS	
SMOKED GOUDA PIMENTO CHEESE	\$40/QUART
SERVED WITH TOASTED PITA POINTS	
SPINACH & ARTICHOKE DIP	\$35/QUART
SERVED WITH CORN TORTILLA CHIPS	