



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.

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

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

\$50.00 PLUS TAX AND SERVICE CHARGE (*\$64.20 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 FLORENTINE,
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	\$7/PERSON
ASSORTED DESSERTS	\$5/PERSON
COFFEE STATION OR COFFEE SERVICE	\$3/PERSON

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)
\$23.00/CHILD (AGES 14 AND UNDER)... \$31/ADULT PLUS TAX AND SERVICE CHARGE
(\$29.53 INCLUSIVE/CHILD... \$39.80 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 THREE (3) BUSINESS DAYS PRIOR TO RESERVATION DATE.
\$25.00/CHILD (AGES 14 AND UNDER)... \$37/ADULT PLUS TAX AND SERVICE CHARGE
(\$32.10 INCLUSIVE/CHILD... \$47.51 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.

BANANA PUDDING

ADULT MENU (AVAILABLE TO SCOUTS/STUDENTS AGES 15 & OLDER AND ADULTS)
HOUSE SALAD WITH CHOICE OF RANCH OR WHITE BALSAMIC VINAIGRETTE

CHOICE OF ENTRÉE:
CHICKEN GUMBO
SAUTEED CHICKEN BREASTS AND ANDOUILLE SAUSAGE IN A CREOLE SPICED CLASSIC TOMATO AND OKRA BROTH. SERVED WITH SAVANNAH RED RICE.

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

BLACKENED TILAPIA
TILAPIA FILET, BLACKENED AND PAN SEARED 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.

DESSERT: KEY LIME PIE OR PECAN PIE

THE PIRATES' HOUSE FLEET OF PLATED DINNERS

AVAILABLE 7 DAYS A WEEK FROM 4PM - 9PM

INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS

**ENTRÉE & DESSERT 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

\$55.00 PLUS TAX AND SERVICE CHARGE (***\$70.62 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 MASHED SWEET 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 HOUSE-MADE STEAK SAUCE 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 STRIPOIN (COOKED TO A MEDIUM TEMPERATURE ONLY)
CHARBROILED NEW YORK STRIPOIN 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 HOUSE MADE CHORIZO SAUSAGE, FRESH ONIONS & PEPPERS IN A SPICY CREAM SAUCE SERVED OVER LOCAL STONE GROUND GRITS

POTATO CRUSTED HALIBUT

OUR FRESH HALIBUT SERVED WITH CREAMED CORN AND CHIPOTLE AIOLI 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 SPICY CRAB CREAM SAUCE. 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

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 GROUper

FRESH GROUper 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 WITH LOBSTER

FILET MIGNON, GRILLED MEDIUM, WITH RED WINE DEMI GLACE AND SERVED WITH LOBSTER SAFFRON
CREAM SAUCE, 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 VANILLA ICE CREAM

SWEET POTATO CAKE

TOPPED WITH CREAMY CHEESE FROSTING AND A PECAN CARMEL GLAZE

PEACH COBBLER

SERVED WITH VANILLA ICE CREAM

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	\$8.00/PERSON
ROASTED PORK LOIN	\$10.00/PERSON
PRIME RIB	\$15.00/PERSON
NEW YORK STRIP LOIN	\$18.00/PERSON