



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)

PRIME RIB CROSTINI	\$7.00
TOASTED BAGUETTE TOPPED WITH SEARED BEEF, PICKLED RED ONION, AND HORSERADISH CREMA	
HERB MARINATED CHICKEN CROSTINI	\$5.50
SUN-DRIED TOMATO PESTO & GOAT CHEESE	
SHRIMP CEVICHE	\$7.00
A MIXTURE OF COCONUT, LIME, DICED PEPPERS AND ONION, SERVED WITH CILANTRO	
PECAN CHICKEN BITES	\$5.50
TENDER BREAST MEAT CRUSTED WITH CRUSHED PECANS AND DRESSED WITH A HONEY BUTTER SAUCE	
APPLEWOOD BACON WRAPPED SHRIMP	\$7.50
JUMBO SHRIMP WRAPPED WITH APPLEWOOD SMOKED BACON AND BROILED WITH A SWEET SOY GLAZE	
PROSCIUTTO CROSTINI	\$6.50
TOASTED BAGUETTE TOPPED WITH FRESH MOZZARELLA, PROSCIUTTO, SWEET MELON RELISH, BALSAMIC VINAIGRETTE, AND FRESH BASIL	
JUMBO LUMP CRAB CAKE BITES	\$7.50
SPICY RED PEPPER SAUCE	
TUNA TARTAR	\$6.50
SUSHI GRADE TUNA DICED AND TOSSED WITH A SWEET SOY GLAZE WITH SLICED JALAPENO, CILANTRO, AND SESAME ON A FRIED WONTON	
SMOKED SALMON MOUSSE	\$6.00
WHIPPED SMOKED SALMON SERVED ON A CUCUMBER SLICE WITH EVERYTHING SEASONING AND DILL	
CAPRESE SKEWERS	\$5.00
FRESH MOZZARELLA, CHERRY TOMATOES, AND BASIL DRESSED WITH WHITE BALSAMIC VINAIGRETTE	
NASHVILLE HOT CHICKEN SLIDERS	\$6.00
FRIED CHICKEN ON A SLIDER BUN WITH SPICY HOT SAUCE AND CREAMY COLESLAW	
BBQ PORK SLIDERS	\$6.00
CHOICE OF HOUSE MADE CAROLINA GOLD OR PIRATE'S HOUSE TRADITIONAL BBQ SERVED WITH PICKLED ONION	
STEAK SLIDERS	\$7.00
THINLY SLICED SEARED FILET SERVED WITH CREAM HORSERADISH CREMA AND PICKLED ONION	
CRAB CAKE SLIDERS	\$7.50
SERVED WITH CHIPOTLE AIOLI ON A HAWAIIAN ROLL	

(PRICED PER PERSON; DOES NOT INCLUDE TAX AND SERVICE CHARGE)
(MINIMUM ORDER OF 1 QUART OR 25 PIECES PER ITEM)

DIPS

HOT HORSERADISH SPIKED CRAB DIP SERVED WITH TOASTED PITA POINTS	\$45/QUART
SMOKED GOUDA PIMENTO CHEESE SERVED WITH TOASTED PITA POINTS	\$40/QUART
SPINACH & ARTICHOKE DIP SERVED WITH CORN TORTILLA CHIPS	\$35/QUART
SMOKED FISH DIP SERVED WITH HOUSE MADE KETTLE CHIPS	\$40/QUART

BOARDS

CHARCUTERIE BOARD HOUSE MADE CURED AND SMOKED MEATS SERVED WITH CROSTINI, PICKLES, AND MUSTARD	\$10.00
CHEESE BOARD CHEESES SELECTED FROM LOCAL GEORGIA CREAMERIES. SERVED WITH CROSTINI, PICKLES, AND MUSTARD	\$8.00
CRUDITÉ BOARD A MIXTURE OF FRESH AND GRILLED VEGGIES AND PICKLES. SERVED WITH PITA BREAD, HUMMUS, AND RANCH	\$6.00