



Appetizers

- Cabana New England Clam Chowder or Soup Du Jour Cup 6. Bowl 8.
- White Bean & Ham Stew, Collard Greens Pesto Cup 7. Bowl 9.
- Baja Crispy Fish Tacos* (2) Mango Salsa, Chipotle Aioli 12.
- Chili or Chicken Black Bean Nachos- Cheddar, Salsa, Pepperjack, Scallions, Guacamole & Sour Cream 14.
- Bill's Blue Crab Cake with Southern Succotash, Lemon Caper Dill Tartar 14.
- Fried Green Tomatoes, Jalapeno Ranch 9. w/Crab 13.
- Cabana Fried Grouper Strips - Homemade Tartar 14.
- Buttermilk Battered Crispy Chicken Strips* - with Honey Mustard 10.
- Popcorn Shrimp with Mango Cocktail Sauce 10.
- Fried Oysters & Okra with Cajun Remoulade 12.

Hot Plates

- Pawleys Pasta - Penne with Shrimp, Basil, Tomatoes, Creamy Parmesan Sauce 18.
- Bronzed Grouper Filet* - Southern Succotash, Lemon Caper Dill Aioli 20.
- Fish Du Jour* - Pan Seared or Blackened Seasonal Veggie Saute & Herb Butter 18.
- Oyster Basket - French Fries, Peach Slaw and Remoulade Sauce 17.
- Grouper Basket* - French Fries, Peach Slaw and Homemade Tartar Sauce 18.
- Fried Seafood Platter - Flounder, Shrimp, Oysters, Tartar, French Fries, Peach Slaw 21.
- Battered Chicken Strip Basket* - French Fries, Peach Slaw, Honey Mustard 14.
- Popcorn Shrimp Basket - French Fries, Peach Slaw, Mango Cocktail Sauce 14.
- Pecan Crusted Catfish - Mac & Cheese, Fried Okra, Remoulade 15.
- 12oz. Ribeye & Fries*, Herb Steak Butter 22.
- Sorrento's Chicken* - Prosciutto, Mozzarella, Tomato Basil Sauce over Angel Hair Pasta 18.

Desserts

- Vanilla or Chocolate Ice Cream Chocolate Sauce, Whipped Cream 5.
- Key Lime Pie 8. * Chocolate Godiva Mousse 8.
- Warm Brownie Island - Vanilla Ice Cream 9.
- Ocean One Chocolate Demon Layer Cake Caramel Drizzle & Whipped Cream 9.

CABANA NIGHTLY SPECIALS

- Tuesday Taco Plate Night**
Korean Short Rib Tacos(2) Black Beans & Rice \$14.
- Wednesday Fried Shrimp Dinner Night**
Jumbo Fried Shrimp Dinner with Fries & Slaw \$17.
- Thursday Spaghetti & Meatballs Night**
Bill's Spaghetti & Meatballs. Garlic Toast \$12.
- Friday Flounder Night**
Fried Flounder Basket or Flounder BLT with Fries \$15.
- Saturday Shrimp & Grits Night**
Ocean One Shrimp & Grits, Bacon Orleans Sauce \$15.

Sides

- House French Fries 6.
- Sauteed Broccoli 7.
- Ocean Chips 8.
- w/Blue Cheese & Bacon 10.
- Baby Bean, Bacon and Sweet Corn Succotash 8.
- Cabana Peach Slaw 5.
- Angry Mac & Cheese 7.
- add Blackened Shrimp 14.

Salads

- Nice Little House Salad** - Greens, Cucumber, Tomato, Carrot, Black Olives. Dressing Choices: Blue Cheese, Soy Ginger, Ranch, Creamy Tarragon, Raspberry Vinaigrette 7. w/Bowl of Soup 14. w/Grilled Chicken 11. w/Grilled Shrimp 14.
- Grilled Salmon Strawberry Spinach Salad*** - Salmon Filet, Baby Spinach with Tomatoes, Fresh Strawberries & Creamy Tarragon dressing 20.
- Brussel Sprout Caesar Salad** - Croutons, Roasted Red Peppers & Imported Parmesan 12. w/Grilled Chicken* 16. w/Blackened Shrimp* 19.
- Chinese Chicken Salad** - Iceburg & Baby Greens, Tomato, Cucumber, Shredded Chicken, Carrots, Sesame Seeds, Wonton Crisps, Soy Ginger Vinaigrette Dressing 17.

Sandwiches

- Cabana Burger*** Angus Sirloin Burger on Brioche Bun - Tomato, Lettuce, Bill's Burger Sauce 14. **with Cheese** 15. - *American, Pepperjack, Blue Cheese, Cheddar, Pimento or Swiss*
- Ocean One Short Rib Burger***
Short Rib & Ground Chuck, Crispy Onions, Bacon, Red Onion Jam, melted Provolone, Roasted Garlic Aioli, Lettuce & Tomato, French Fries 17.
- Austin's Fried Grouper Sandwich***
w/Cheddar, Lettuce, Tomato, Tartar Sauce & French Fries 18.
- Southern Dip*** - Sliced Roast Beer, Hoagie Roll, Melted Swiss, French Fries & Au Jus Dip 15.
- TBLT Wrap** - Turkey BLT Wrap with Basil Mayo, Potato Salad & Pickle 14.
- Pimento Grilled Cheese**
Bacon, Tomato, Potato Salad 12.

All Burgers & Steaks are cooked to Medium Well unless otherwise requested at your own risk. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**At the Litchfield Inn - Cabana Cafe Tues-Sat, Happy Hour 4-6 PM, Dinner 4-9 PM
Ocean One Tues-Sat, Lunch 11:30-2:30 PM, Dinner 5-9 PM * 843-235-8700**