



MURRELLS INLET, SOUTH CAROLINA

Family owned and operated since 2002

## STARTERS

- BLUE CRAB NACHOS** Crab meat, pico de gallo, mango salsa, avocado & queso sauce, topped with green onions & served over wonton chips 15
- FRIED GREEN TOMATOES** Topped with Cajun spiced grilled shrimp, goat cheese & Thai chili glaze over a bed of arugula 12
- BOO BOO'S TENDER BITES** Sliced beef tenderloin on garlic toast with Parmesan mayo, Asiago cheese & balsamic vinaigrette 16
- FRIED CRAB CLAWS** Blue crab claws, breaded & fried, served with remoulade for dipping 13
- SHRIMP & GRIT BALLS** Our famous shrimp & grits rolled into a ball, breaded, fried & topped with a bacon & roasted red pepper cream sauce 11
- CRAB & SHRIMP DIP** Baked until bubbling with flavor, served with tortilla chips & garlic toast for dipping 11
- CAJUN FISH BITES** Flaky white fish bites, seasoned with mild Cajun spices & lightly fried, served with tartar sauce for dipping 10
- CRABBY'S CAKES** Two freshly made Carolina style cakes, loaded with crab meat, bacon & green onions 15
- OYSTERS ON THE 1/2 SHELL\*** Freshly shucked & served icy cold with all the fixins'  
1/2 Dozen 12 1 Dozen 20
- PEEL & EAT SHRIMP** Cooked in a seasoned broth & served icy cold in the shell  
1/2 Pound 13 1 Pound 25
- RAGING ANGELS** A skewer of marinated scallops wrapped in bacon & a skewer of Cajun shrimp wrapped in bacon & grilled 15
- NACHOS** Chili, cheddar & Monterey Jack cheeses, tomatoes, green onions & jalapeños 12
- INLET EGG ROLLS** Blackened chicken, corn salsa, spinach, cheddar cheese & black beans wrapped in a fried wonton 10
- INLET FRIES** Crispy French fries topped with fried cheese curds & gravy 12
- WOOF WOOF WINGS** Tender, juicy chicken wings tossed in buffalo sauce 12
- CALIENTE BITES** Panko breaded boneless chicken bites tossed in buffalo sauce 10
- BUFFALO SHRIMP** Breaded lightly & fried, tossed in buffalo sauce 11
- BUFFALO SAUCES**  
HOT | MILD | TERIYAKI | CHIPOTLE | BBQ  
GARLIC PARMESAN | KOREAN PEPPER SAUCE  
HONEY SRIRACHA

## SOUPS & SALADS

- FRENCH ONION SOUP** Bowl 6
- SHE CRAB SOUP** Cup 6 Bowl 9
- CHARLIE'S CHILI** Cup 5 Bowl 8
- NEW ENGLAND CLAM CHOWDER**  
Cup 5 Bowl 8
- CAESAR** Romaine lettuce with homemade Caesar dressing, Asiago cheese & croutons 8  
with chicken 12 with shrimp 16
- FILET** Sliced tenderloin, blue cheese crumbles, red onions, cherry tomatoes & creamy bacon vinaigrette, served on romaine lettuce 16
- COBB** Fresh greens tossed with onions, tomatoes, bacon, egg, cheddar & croutons topped with: grilled chicken 13 with shrimp 17
- GRILLED SALMON** North Atlantic salmon, romaine lettuce, baby arugula, blue cheese crumbles, red onion, & cherry tomatoes 18
- ROASTED BEET** Roasted beets, fried goat cheese, walnuts & spring mix, served with strawberry vinaigrette 10  
with chicken 14 shrimp 18 scallops 24



## BURGERS

Served with choice of French Fries or Cole Slaw. Sub Onion Rings 3

- BUILD A BURGER\*** A 1/2 pounder your way; choose from (.75 each) American, Swiss, cheddar, provolone, grilled onions, bacon, mushrooms or chili 11
- THE CLUCKIN' CHUCK\*** A cheddar cheeseburger topped with bacon, a fried egg & arugula, served on a potato roll 13
- THE SMOKEY PIG\*** A juicy burger patty topped with crispy braised pork belly, smoked Gouda cheese, fried onion strings & homemade BBQ sauce 15
- SRIRACHA CHA BURGER\*** Swiss cheese, bacon, sautéed onion strings & Sriracha mayo, served on a ciabatta roll 13
- BLACK BEAN VEGGIE BURGER** Black bean patty topped with micro-greens, tomato & sriracha mayo 11
- INLET GRILLED CHEESEBURGER\*** A 1/2 pound patty, fried green tomatoes, pimento cheese & smoked bacon topped with arugula, served on a grilled potato roll 13



## TACOS

Served on two corn tortillas with a side of cilantro lime rice. Add guacamole 2

- TUNA CEVICHE\*** Tuna ceviche topped with guacamole served in a crunchy corn tortilla 13
- BRISKET TACO** House smoked brisket smothered in BBQ sauce, topped with cheddar cheese, horseradish mayo & fried onion strings 11
- SURF & TURF** Grilled chipotle-seasoned shrimp & marinated beef tenderloin topped with mango salsa 14
- CHIPOTLE SHRIMP** Grilled shrimp in a smoky chipotle sauce with cilantro lime slaw & pico de gallo salsa 11
- MAHI MAHI** Creole spiced Mahi Mahi, spicy white taco sauce, pico de gallo & green onions 13

## SANDWICHES

Served with choice of French Fries or Cole Slaw. Sub Onion Rings 3

- MURRELLS INLET CHEESESTEAK** House smoked brisket, sautéed onion & peppers, topped with cheese sauce & served on a hoagie roll 11
- CRABBY CAKE SANDWICH** A freshly made, Carolina style lump crab cake, topped with micro greens, bacon & tomato, served on a potato roll 16
- YE OLDE PO' BOY** Your choice of fried oysters OR shrimp topped with a remoulade sauce, served on a hoagie roll with lettuce & tomato 14
- FIDO'S FISH SANDWICH** A scrumptious, flakey white flounder fillet; grilled, blackened or fried 13
- TENDER BITES HOAGIE** Sliced filet mignon on a garlic toasted hoagie roll with Asiago cheese, Parmesan mayo & balsamic vinaigrette 15
- GRILLED CHICKEN BREAST** Herb marinated chicken your way; choose from (.75 each) American, Swiss, cheddar, provolone, grilled onions, bacon or mushrooms 9
- CHILI CHEESE DOG** Hebrew National 6" hot dog topped with homemade chili & queso sauce 7  
add a second Chili Cheese Dog for 4

## LUNCH

SERVED 11AM TO 4PM MON-SAT & SUN NOON-4PM

- CORNED BEEF REUBEN** Homemade corned beef, Swiss & sauerkraut on grilled rye bread, served with a side of 1000 Island dressing 10
- BBQ PULLED PORK** Slow cooked pork shoulder, hand pulled & covered in our homemade BBQ sauce, on a potato roll 9
- TURKEY AVOCADO WRAP** Smoked turkey, Swiss cheese, avocado, ranch dressing, lettuce, tomato & red onion wrapped in a flour tortilla 10
- CHUBBY'S CLUB SANDWICH** Turkey, ham, American cheese, bacon, lettuce, tomato & mayo on toasted wheat bread 11
- SMOKEY CUBAN** Sliced ham, BBQ pulled pork, Swiss cheese, pickles & mustard, grilled until the cheese is melty 11

## HOUSEMADE DRESSINGS

Add a House Salad to any dish for 5

- RANCH | BLUE CHEESE | ITALIAN | CAESAR | HONEY MUSTARD | 1000 ISLAND  
BALSAMIC VINAIGRETTE | STRAWBERRY VINAIGRETTE | CREAMY BACON VINAIGRETTE

## SEAFOOD *Add House Salad for 5*

**FISH & CHIPS** Fillet of cod, dipped in beer batter & fried until golden brown 16

**JAPANESE PAN NOODLES** Rice noodles in a sweet & spicy peanut sauce topped with green onions & cashews 12  
with shrimp 20 with scallops 28

**CRABBIER CAKES** Two fresh Carolina style crab cakes, loaded with crab meat, bacon & green onions, cooked to perfection, served with your choice of side 31

**GROUPEL STACK** Two pan-fried grouper fillets with a crab cake in the middle, served over sautéed spinach topped with a basil cream sauce & served over rice 31

**SHRIMP & GRITS** Sautéed shrimp tossed in a roasted red pepper & bacon cream sauce, topped with green onions & served over creamy grits 22

**CAJUN SHRIMP ALFREDO** Cajun grilled shrimp served over linguini Alfredo 21

**MARSHI GRAS JAMBALAYA** Shrimp & sautéed kielbasa sausage tossed with red beans, peppers & onions with creole spices over rice 22

**THE HEAVENLY INLET TRIO** Freshly made crab cake, shrimp & scallops; the holy trinity of seafood, served with your choice of a side 33

**THAI CURRY VEGETABLES** Red bell peppers, yellow onion & zucchini cooked in a coconut curry broth, served over white rice & topped with green onions 14 shrimp 22 scallops 29

**SALMON** North Atlantic salmon, herb seasoned & served with your choice of side 22

**SAUTÉED SCALLOPS** Fresh New Bedford sea scallops seared golden brown & topped with a lemon basil butter sauce, served over risotto 32

**PARMESAN TRIGGERFISH** Two triggerfish fillets, breaded in panko bread crumbs & parmesan cheese, topped with a lemon butter caper sauce & served with your choice of side 24

**FRESH CATCH**  
Market Price



**STEAM POTS** *Seasoned with Maryland Crab seasoning, served with kielbasa, red potatoes, corn & butter for dipping. Add House Salad for 5*

**STEAMED CLAMS**  
1 dozen 14  
2 dozen 26

**ALASKAN SNOW CRAB LEGS**  
2 clusters 33  
3 clusters 39

**CRAB LEGS, SHRIMP & CLAMS**  
1 crab cluster, 1/2 pound shrimp & 1/2 dozen clams 36

## GOLDEN FRIED SEAFOOD *Served with choice of 1 side Add House Salad for 5*

**SCALLOPS** 32  
**FLOUNDER** 21  
**SHRIMP** 22  
**OYSTERS** 22

**SOPHIE'S SEAFOOD COMBO**  
Fried scallops, shrimp, oysters & flounder 29

## SIDES

**FRIES** **SWEET POTATO FRIES**  
**COLE SLAW** **MASHED POTATOES**  
**CHEESY GRITS** **STEAMED RICE**  
**ONION RINGS** **MAC & CHEESE**  
**SAUTÉED VEGETABLES**  
**BAKED POTATO\*** (\*AVAILABLE AFTER 4PM)

**BBQ** *Slow cooked in-house using our commercial smoker. Served with cole slaw, homemade Texas BBQ Sauce, Carolina BBQ Sauce & Alabama White Sauce, Mustard Sauce & choice of 1 side*  
*Add House Salad for 5*

**HOUSE SMOKED RIBS**  
1/2 Rack 18 Full Rack 25

**BRISKET**  
23

**PULLED PORK**  
15

**COMBO PLATTER** Smoked ribs, brisket, pulled pork & sausage 25



## STEAKS & STUFF

**SURF & TURF TRIO\*** A hand-cut, 10oz. sirloin steak grilled to perfection with grilled shrimp & scallops, topped with garlic butter, served with your choice of a side 33

**SIR DUDLEY'S SIRLOIN\*** A choice 10oz. cut, topped with garlic butter, served with your choice of a side 24

**THE FILET MIGNON\*** An 8oz. cut of Dudley's best steak! Seasoned with our house herb blend, topped with garlic butter, served with your choice of a side 29

**REX'S RIBEYE STEAK\*** A hand-cut, 12oz. ribeye grilled over an open flame & topped with garlic butter, served with your choice of a side 29

**CAJUN CHICKEN ALFREDO** Blackened, Cajun spiced grilled chicken, served over linguini Alfredo 18



## DESSERTS

**CINNAMON PRETZEL BITES**  
Baked pretzel bites, rolled in cinnamon & sugar & served with vanilla icing dipping sauce 6

**INDIVIDUAL DESSERTS**  
Carrot Cake, Cheesecake, Key Lime Pie 4/each 11/trio



**BUY ANY DRINK AND GET A DEAD DOG SALOON LOGO GLASS FOR \$5**

*\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



**BREAKFAST** *Served Mon-Sat 8AM-11AM, Sun 8AM-Noon*

**EGGS\*** *Served with choice of home fries or grits & 1 side & choice of toast or biscuit*

**2 EGGS**, prepared your way 8  
**3 EGGS**, prepared your way 9

**OMELETTES** *Served with choice of 1 side*  
**SOUTHWESTERN** Sausage, pico de gallo, peppers & cheddar cheese 11

**HAM & CHEESE** Smoked ham & cheddar cheese 9

**VEGGIE** Spinach, mushrooms, green onions, peppers & Swiss cheese 11

**CRAB** Lump crabmeat, tomato, bacon, green onions & shredded cheddar 11

**PORK LOVERS** Ham, sausage, bacon, grilled onions & American cheese 11

**FRENCH TOAST** *Served with choice of home fries or grits & 1 side*  
**2 SLICES** 7 **3 SLICES** 9

**PANCAKES** *Served with choice of 1 side, make it a tall stack for an additional 2*  
**SHORT STACK** 6 | **BLUEBERRY** 7 | **STRAWBERRY** 8  
**BANANA** 8 | **CHOCOLATE CHIP** 8

**BENEDICTS\*** *Served on English muffins with choice of 1 side*

**TRADITIONAL** Canadian bacon & poached eggs topped with Hollandaise sauce 8

**FILET BENEDICT** Thinly sliced filet mignon & poached eggs, topped with Hollandaise sauce 14

**CRISPY PORK BELLY** Pork belly & a poached egg served on a fresh biscuit, topped with Hollandaise sauce 10

**SMOKED SALMON** Thinly sliced smoked salmon, avocado, green onions, poached eggs & topped with Hollandaise sauce 12

**DUDLEY'S FAVORITES** *Served with choice of 1 side*

**SIRLOIN & EGGS\*** 5oz. certified Angus beef sirloin with 2 eggs served your way 14

**BREAKFAST SHRIMP & GRITS\*** Sautéed shrimp, tossed in a Southern gravy & topped with green onions & 2 eggs 14

**LOBSTER HOME FRIES\*** Butter poached lobster, tossed with home fries & topped with 2 eggs your way 18

**QUESADILLAS** Scrambled eggs, breakfast sausage, bacon, cheddar & Monterey Jack cheeses & roasted red peppers, served in a flour tortilla 11

**FRUIT PARFAIT** Fresh blueberries, strawberries, bananas, granola & vanilla yogurt served in a pint glass 9

**BAGELS & LOX** Nova Scotia cold smoked salmon, cream cheese, red onions & capers served on a plain or everything bagel 12

**COUNTRY FRIED STEAK & EGGS\*** 5oz. certified Angus beef sirloin, breaded & fried golden brown, served with sausage gravy & 2 eggs your way 14

**BISCUITS & GRAVY\*** Homemade sausage gravy & biscuits, served with 2 eggs your way 9

**BREAKFAST TACOS** Chorizo, scrambled eggs, cheddar cheese, pico de gallo & avocado in a tortilla 8

**BREAKFAST BURRITO** Home fries, bacon, scrambled eggs & cheddar cheese, wrapped in a flour tortilla grilled until the cheese is bubbly, topped with cheddar cheese & green Chile sauce 12

## SIDES

**HOME FRIES** 3 | **GRITS** 3 | **BAGEL** 2 | **BACON** 3  
**CANADIAN BACON** 3 | **BISCUITS** 3 | **SAUSAGE LINKS** 3 | **TOAST** 2 | **HOMEMADE CORNED BEEF HASH** 5 | **ENGLISH MUFFIN** 2 | **FRESH FRUIT** 5  
**ADD A PANCAKE** 2 | **ADD FRENCH TOAST** 2  
**ADD AN EGG** 1 | **ADD SAUSAGE GRAVY** 3  
**TAYLOR HAM** 4