

Sam Kendall's®

APPETIZERS

Broccoli Bites

Made from scratch, broccoli, bacon, Monterey and Colby cheeses encrusted in seasoned bread crumbs, served with a tangy honey mustard sauce 10.95

Pancetta Wrapped Scallops

Large sea scallops wrapped in smoky pancetta 16.95

Mini Crab Cakes

Bite size crab cakes made with lump crab meat and served with our special jalapeño mustard sauce 16.95

Crab and Shrimp Stuffed Mushrooms

Lump crab and Gulf shrimp broiled with roasted garlic and topped with caramelized parmesan cheese 14.95

Spinach and Artichoke Dip

Creamed spinach and artichoke hearts with white cheddar and parmesan cheeses 12.95

Tuna Sashimi*

Seared Ahi tuna with soy sauce, wasabi and pickled ginger 14.95

Red Hot Shrimp

Hand battered wild gulf shrimp, fried and served with spicy garlic chili sauce, topped with green onions and served over our specially seasoned slaw 12.95

Crispy Calamari

Specially seasoned, flash fried and served with garlic and lime aioli 12.95

SALADS AND SOUPS

Tomato Basil Crab Bisque

Made from scratch, blue crab, fresh tomatoes and basil, perfectly seasoned and creamy Cup 7.95 Bowl 9.95

Soup and Salad

Choose one of our side house or Caesar salads and a bowl of soup 15.95

Dinner Caesar

Crisp romaine lettuce with homemade croutons 12.95
With grilled chicken 15.95
With grilled shrimp 17.95
With lobster claw and knuckle meat 20.95

Classic Cobb Salad

Crisp fresh greens with roasted chicken, avocado, tomato, egg, bacon and red onions 15.95
Substitute lobster 20.95

Sashimi Tuna Salad*

Lightly seared tuna, avocados, red onions and field greens lightly tossed with ginger mandarin dressing 18.95

Pear and Garden Greens Salad

Fresh pear and gorgonzola crumbles over garden greens with glazed pecans and red onions 15.95
With grilled chicken 18.95
With grilled shrimp 19.95

DRESSINGS

Blush Wine Vinaigrette • Ranch • Bleu Cheese
Honey Mustard • Ginger Mandarin • Poppy Seed
White Balsamic Vinaigrette • Thousand Island

SIDES

Baked Potato	Steamed Broccoli
French Fries	Seasonal Vegetables
Garlic Mashed Potatoes	Coleslaw
Herbed Rice	Steamed Asparagus (Add 1.00)

EXTRAS

Add jumbo grilled Gulf shrimp to any entrée 9.00
Add seared scallops to any entrée MARKET
Add our Maine lobster pot to any entrée 14.95
Add a side house or Caesar salad to any entrée 4.95
Sautéed mushrooms 4.00
Grilled onions 3.50

GRILL

all grill items served with a salad and choice of one side

Rib-Eye (USDA Choice)*

Hearty, aged 14 oz. USDA choice beef seasoned and grilled to order Market Price

Sam's Special Cut (USDA Choice)*

A special 8 oz. cut of beef from the top sirloin, tender, seasoned and grilled to order Market Price

Filet Mignon (USDA Choice)*

8 oz. center cut, closely trimmed, seasoned and grilled to order Market Price

New York Strip (USDA Choice)*

Aged for tenderness and flavor, a 12 oz. cut, seasoned and grilled to order Market Price

Add a lobster pot to your steak. Delicious sweet Maine lobster claw and knuckle meat in a casserole of lobster, lemon, cracker crumbs and Parmesan cheese 12.90

Kingston Cut™ (USDA Choice)*

Our special cut, 10 oz. sirloin marinated in pineapple, soy, ginger and Caribbean spices Market Price

Boneless Pork Chops*

Two thick, center cut pork chops finished with our Marsala mushroom sauce 21.95

Montego Chicken

Chicken breast marinated in our special Kingston brew, pineapple, soy, ginger and Caribbean spices 19.95

SAUTÉ

all sauté items served with choice of one side

Seared Scallops*

Large sea scallops seasoned, seared and served with a light lemon butter sauce Market Price

Salmon*

Atlantic salmon specially seasoned and served with a light lemon butter sauce 23.95
Available cedar planked 26.95

Crab Cakes

Two thick jumbo lump crab cakes sautéed and served with our jalapeño mustard and lemon butter sauces Market Price

Today's Catch*

Fresh catch prepared with the Chef's recipe of the day Market Price

Shrimp and Salmon*

Fresh salmon filet and jumbo Gulf shrimp topped with our Jamaican inspired lemon butter sauce 29.95

SPECIALTIES

Chicken Pasta

Boneless breast of chicken seasoned, sautéed and served over fresh pasta with a light cream sauce and garlic bread 18.95

Fried Shrimp

Jumbo Gulf shrimp lightly dipped in our specially seasoned batter, served with crisp French fries and cool coleslaw 23.95

Shrimp and Grits

Sam's version of this southern classic. Wild gulf shrimp, savory grit cake with our homemade spicy, creamy andouille sauce 22.95

Pork Tenderloin*

Marinated in Jamaican spices and topped with our mushroom Marsala sauce. Served with herbed rice and seasonal vegetables 18.95

Seafood Pasta

Gulf shrimp, scallops, and Maine lobster sautéed and served over fresh pasta with a white wine garlic sauce 25.95

BBQ Baby Back Ribs

Slow roasted in house, then grilled and basted with our spicy barbecue sauce. Served with French fries and cool coleslaw 24.95

Sam Kendall's®

WINE

Reserve wine available upon request

Chardonnay

Kendall-Jackson Vintner's Reserve (CA)	10.95	34
CK Mondavi (CA)	9.95	30
Clos du Bois Calcaire (Sonoma, CA)	11.00	42
Sonoma Cutrer "RR" (Sonoma, CA)	14.00	52
Hess Su'Skol (Napa, CA)		38
Martin Ray Chardonnay (Sonoma, CA)	9.95	30
Bouchard Pouilly Fuisse (France)		49
Ramey (Caneros District, CA)		69
Cakebread Cellars, (Napa, CA)		74
J Vineyard Chardonnay (Russian River, CA)		78
Pahlmeyer (Napa Valley, CA)		118
Kistler (Sonoma Coast, CA)		120

More Whites & Rosés

Rosehaven Rosé (CA)	10.95	36
Sycamore Lane White Zinfandel (CA)	9.00	26
Candoni Pinot Grigio (Veneto Italy)	9.95	30
Firesteed Riesling (Willamette Valley, OR)	9.95	32
Maso Canali Pinot Grigio (Italy)	11.00	40
Santa Margherita Pinot Grigio (Italy)		47
Conundrum White Blend (CA)	12.00	40
Whitehaven Sauvignon Blanc (Marlborough, NZ)	10.95	32
Ferrari-Carano Fumé Blanc (Sonoma, CA)	10.95	36
Nobilo Sauvignon Blanc (Marlborough, NZ)	9.95	30
Cloudy Bay Sauvignon Blanc (NZ)		49
Reverdy 'Les Angeslots' Sauvignon Blanc, Sancerre (FR)		59
Crane Lake Moscato (CA) 187 ml	9.00	

Sparkling

Maschio Prosecco (Italy)	9.95	
JP Chenet Brut (France) 187ml	9.95	
Moet Chandon Imperial (France)		99
Gloria Ferrer Blanc De Noirs (CA)		44
Iron Horse Wedding Cuvée (CA)		55
Taittinger Brut (France) 375ml		60
Taittinger Brut (France) 750ml		108

Merlot

Cartlidge and Brown, (North Coast, CA)	9.75	32
William Hill (Central Coast, CA)	9.95	33
Markham (Napa, CA)		44
Casillero Del Diablo (Chile)	9.50	29

Cabernet Sauvignon

Souverain (North Coast, CA)	9.95	32
Silver Palm (North Coast, CA)		34
Josh Cellars (Paso Robles)	10.95	34
Louis Martini (Alexander Valley, CA)		52
Marques De Casa Concha (Chile)		40
Earthquake (Lodi, CA)		52
Oberon (Napa, CA)	13.00	45
Stags Leap (Napa, CA)		88
Joseph Phelps (Napa, CA)		116
Jordan (Alexander Valley, CA)		120
Silver Oak (Alexander Valley, CA)		129

Pinot Noir

Latour Dom Valmoissine (France)	9.95	32
Boen Tri County (CA)		39
Love (Willamette Valley, OR)		38
Irony (Monterey, CA)	10.95	34
Mossback (Russian River, CA)		39
Willamette Valley Vineyards Whole Cluster (OR)		42
Meiomi Pinot Noir (CA)	12.00	44
Sonoma Cutrer Russian River (Sonoma, CA)		78

More Reds

Dona Paula Malbec, (Argentina)	9.95	32
Castello Trebbio Chianti Superiore (Tuscany, Italy)	9.95	34
Coppola Diamond Series Syrah (Sonoma, CA)	9.95	32
Brickmason Blend by Klinker Brick (Lodi, CA)	9.75	30
BR Cohn Bordeaux Blend (North Coast, CA)		45
Barossa Valley Shiraz (Australia)	9.75	29
Earthquake Zinfandel (Lodi, CA)		52
Artezin Zinfandel (CA)	10.95	34
Château La Nerthe Châteauneuf-du-Pape (France)		86

Port

Fonseca Bin 27 Ruby (Portugal)	8.50	
Taylor Fladgate 10yr Tawny (Portugal)	10.00	
Taylor Fladgate 20yr Tawny (Portugal)	13.00	
Sandeman Tawny 10 Year (Portugal)	11.00	
Sandeman Tawny 20 Year (Portugal)	14.00	

COCKTAILS

Classic Martini

Bombay Sapphire Gin or Grey Goose Vodka served in a chilled glass as dry or as dirty as you like 9.95

La Parisian

Grey Goose Vodka, Chambord Raspberry Liqueur and pineapple juice 9.95

Bahama Beach Martini

Cruzan Single Barrel Rum, pineapple juice, orange juice and a splash of grenadine 9.00

Martini DISARONNO

DISARONNO, sour mix, triple sec, lime and orange juices give this cocktail an unmistakable Italian flair 9.50

Mojito

Bacardi Rum, mint and fresh lime make this traditional Cuban cocktail a new favorite 9.95

Mint Julep

Woodford Reserve Bourbon and fresh mint over ice make this classic the signature cocktail of the south 9.95

Chocolate Martini

Grey Goose Vodka, Kahlúa and Stirrings Chocolate make this the perfect after dinner cocktail 9.95

Back 9

Grey Goose Le Citron Vodka, Limoncello, sweet tea, fresh mint and lemon perfect for a hot Carolina summer 9.95

Sapphire Blu

Bombay Sapphire Gin, blue curacao, pineapple juice, sour mix and a splash of Sprite garnished with a peel of lemon 9.95

The Kirkwood

Grey Goose Vodka, PAMA Pomegranate Liqueur, and cranberry juice 9.95

The Hunt Cup

Liquid courage for the faint of heart or just the thirsty hunter. Cabo Wabo Tequila, orange juice, lime and grenadine 9.75

BEER, ETC.

BOTTLES & CANS

- Corona (MEX)
- Amstel Light (NED)
- Heineken (NED)
- Newcastle Brown Ale (ENG)
- Coors Light (CO)
- Miller Lite (WI)
- Budweiser (MO)
- Bud Light (MO)
- Michelob Ultra (MO)
- Sierra Nevada Pale Ale (CA)
- Yuengling (PA)
- O'Doul's Non-Alcoholic Brew
- Stone IPA (CA)
- Left Hand Milk Stout (CO)
- R.J. Rockers Bellringer (SC)
- Bell's Amber Ale (MI)
- Angry Orchard Cider (NY)
- Wicked Weed IPA (NC)
- White Claw Black Cherry
- White Claw Grapefruit

EVENING SANDWICHES

All sandwiches served with crispy French Fries

*Open Face Steak Sandwich

Our special cut of sirloin served bruschetta style with Dijon mayo, fresh greens, tomato and red onion 17.95

Shrimp Po'Boy

Gulf shrimp, Tabasco remoulade sauce and crisp greens served on a toasted roll 14.95

*Hamburger

8 oz. Angus beef, lettuce, tomato, pickle and onion on a toasted bun. Add cheese at no charge 14.95

Lobster Roll

Toasted roll, Maine lobster claw and knuckle meat, celery mayo, crisp french fries 23.95

Sam's Crab Cake Sandwich

Our thick jumbo lump crab cake, jalapeño mustard sauce, lettuce, tomato and bacon on a toasted bun 18.95

Grilled Chicken Sandwich

Grilled chicken breast with basil pesto mayo, Swiss cheese, bacon, lettuce and tomato 14.95

BEVERAGES

Coca-Cola

Diet Coke

Sprite

Pibb Xtra

Barq's Root Beer

Minute Maid Lemonade

Sweet Tea

Unsweetened Tea

Coffee

Tazo Hot Tea Variety

Perrier Sparkling 6.00

Voss 6.00

Please Drink Responsibly

A 20% Gratuity will be added to parties of 8 or more. Thank You for not smoking and silencing your cell phone.



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