



FREDERICA HOUSE

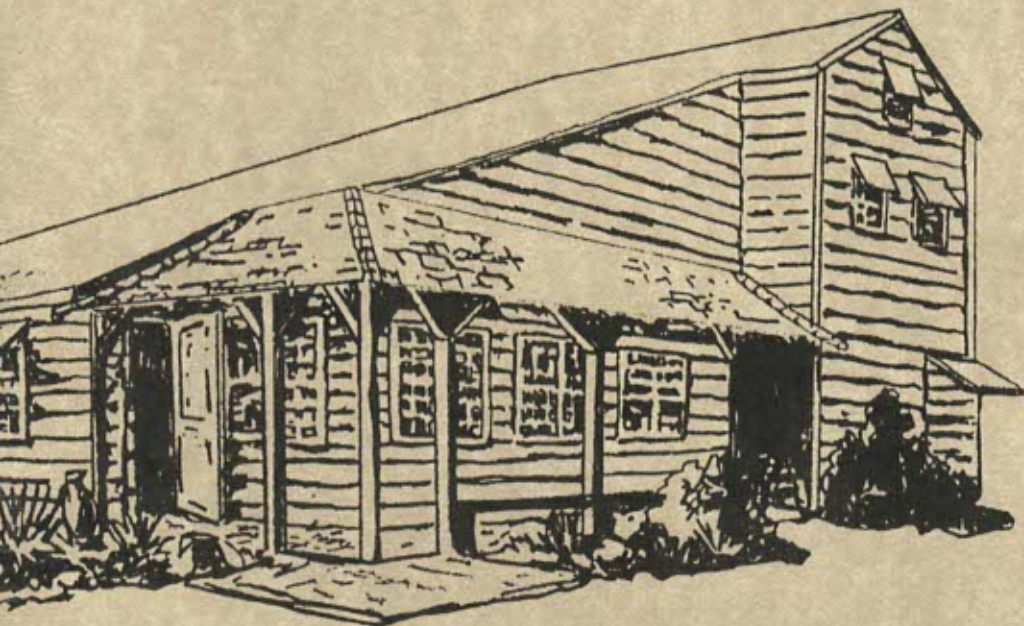
SEAFOOD, STEAKS, BAR & GRILL

3611 Frederica Road, St. Simons, GA 31522

Est. 1980

638-6789

Open 5:30 Nightly



The white cedar bedecking our interior walls was milled from logs originally used as fencing timbers to corral huge cypress logs floated from the Florida swampland, down the waterways to an old saw mill at the edge of the bayou. When the mill shut down, the fencing logs were allowed to sink to the floor of the bayou where, submerged in the salt water for many decades, the marine life fed on them, carving out a maze as intricate as the bayou itself. Only recently were these logs retrieved from their watery resting place and milled for Frederica House. Supporting the chandeliers are hand forged chains used to bind the logs together in the corral. The exterior siding, as seemed fitting, was milled from cypress.

APPETIZERS

**Crab Stew*

Cup 3.95 Bowl 4.95

Homemade from an old Savannah recipe. Rich but delicate.

**Seafood Gumbo*

Cup 4.95 Bowl 5.95

Homemade in the New Orleans tradition.

**Shrimp Cocktail 9.95*

Georgia wild shrimp from local waters, fried or boiled.

**Fried Oyster*

Cocktail 10.95

Served fried with a light Frederica-style breading.

Hush Puppies (6) \$2.95

**Crab Cake 8.95*

Delicately pan sautéed.

Fried Mushrooms 7.95

Crispy, fried mushrooms served with a side of ranch dressing.

Onion Rings 4.95

Served fried with a light Frederica-style breading.

SALADS

All salads served with your favorite dressing and a bread stick.

**Shrimp 15.95*

Georgia wild shrimp from local waters, fried or boiled, on a bed of mixed greens.

**Chicken 12.95*

Tender chunks of chicken, fried or grilled, served on bed of mixed greens.

Southwest Salad 12.95

Grilled or blackened chicken, corn, black beans, tortilla chips, cheese, choice of dressing, served on chopped lettuce

Dinner Salad 8.95

Bed of Mixed Greens with cucumbers, tomatoes, carrots and onion

Salad Dressings

Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Italian, Oil and Vinegar, Paris, Ranch, Sausalito and Thousand Island

PASTA

Pasta dishes are served with a choice of angel hair or linguine pasta, alfredo or marinara sauce, and served with sautéed mushrooms, peppers and garlic. The pasta dishes are served with a bread stick and your choice of house salad or cole slaw.

**Shrimp*
17.95

**Shrimp & Scallops*
Combination 20.95

Pasta & Sauce
with Veggies 11.95

**Scallops*
19.95

Pasta and Sauce
10.95

**Chicken*
14.95

CHILDREN'S FAVORITES

For younger appetites! Served with your choice of side dish.

**Hamburger 8.95*

**Shrimp Platter 14.95*

Pasta & Sauce 7.95

**Chicken Fingers 9.95*

**Fried Catfish 12.95*

**Grilled Chicken Breast 8.95*

SIDE ORDERS

All dinner entrées are served with any two of the side dishes below.

Cole Slaw 2.25
Cheese Grits 2.25

Vegetable of the Day 2.25
House Salad 3.95

French Fried Potatoes 2.25
Baked Potato 2.25

**ADVISORY: The consumption of raw or undercooked foods such as meat, fish, and shellfish which may contain harmful bacteria may cause serious illness or death.*

SEAFOOD

***Shrimp Platter 19.95**
Georgia wild shrimp from local waters and a house favorite. Served fried or broiled.

***Garlic Shrimp 19.95**
Sautéed in garlic butter and white wine.

***Oyster Platter 22.95**
Only the finest selects with a light Frederica-style breading.

***Scallop Platter 22.95**
Succulent and very popular. Served fried or broiled.

***Combination Platter 23.95**
Fish, shrimp, oysters, scallops or crab cakes, fried or broiled. Your choice of any two of the above.

***Seafood Platter 25.95**
A hearty serving of shrimp, scallops, oysters and fish. Served fried or broiled.

***Fish of the Day Market**
Another house favorite.

***Alaskan King Crab Legs Market Price**

***Surf and Turf Market Price**
Alaskan King crab and 6 oz. filet.

Crab Cakes 18.95
Delicately pan sautéed.

STEAKS & CHICKEN

***New York Strip 29.95**
14 oz. Aged Midwestern beef cooked over an open flame.

***Rib Eye 29.95**
14 oz. Aged Midwestern beef cooked over an open flame.

***Filet 29.95**
8 oz. Aged Midwestern beef cooked over an open flame.

***Petit Filet 27.95**
6 oz. Aged Midwestern beef cooked over an open flame.

***Steak and Shrimp 30.95**
Combination of 6 oz. filet and shrimp.

***Frederica Burger 10.95**
8 oz. Aged Midwestern beef cooked over an open flame. with cheddar or american cheese **11.50**

***Grilled Chicken Breasts 16.95**
Marinated in pineapple and teriyaki sauce.

Sautéed Mushrooms 2.95

DESSERT

Lime Pie 3.95
A favorite homemade recipe.

Cheesecake 7.95
New York style.

Sweet Potato Pie 3.95

Georgia Pecan Pie 6.50
South's favorite W/ice cream 6.75

Vanilla Ice Cream 2.95
With chocolate topping 3.50

Chocolate Peanut Butter Pie 4.95

Frederica Brownie 6.95
Brownie topped with ice cream and covered with chocolate syrup

BEVERAGES

Tea 2.25

Coffee 2.25

Soft Drinks 2.25

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Wines by the Glass-8.00

Premium

Kendall Jackson Chardonnay
William Hill Central Coast Chardonnay
Simi Chardonnay
Baron de Rothschild Red Bourdeaux
Clos Du Bois Sauvignon Blanc
Pozzan Zinfandel
Blackstone Merlot
Kendall Jackson Merlot
Mario Perelli-Minetti Cabernet Sauvignon
Piesporter Goldtropfchen Riesling
Baron de Rothschild White Bourdeaux

House Glass - 6.50

Robert Mondavi (Woodbridge)
Cabernet Sauvignon
Robert Mondavi (Woodbridge)
Chardonnay
Berringer Stone Cellars Merlot
Cavit Pinot Grigio
Beringer White Zinfandel
Cavit Pinot Noir

Beer

Imported - 4.50

Amstel Light
Beck's (Non Alcoholic)
Corona Extra
Guinness
Heineken
Stella Artois
Dos Equis

Premium Domestic - 4.50

Blue Moon
Killian's Red
Sam Adams
Sweetwater 420

Domestic - 3.50

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
O'Douls (Non-Alcoholic)
Yuengling

White Wines

William Hill	Chardonnay	28.00
Ferrari-Carano	Chardonnay	57.00
Kendall-Jackson	Chardonnay	28.00
Simi	Chardonnay	28.00
Stags Leap	Chardonnay	59.00
Sterling	Chardonnay	26.00
Dry Creek	Fume Blanc	28.00
Murphy-Goode	Fume Blanc	27.00
Mosel-Saar-Ruwer	Piesporter Goldtropfchen	30.00
	Riesling Spatlese	
Clos Du Bois	Sauvignon Blanc	28.00
Barons De Rothschild	White Bordeaux	25.00

Champagne

Cooks	Extra Dry	14.00
Mumm's Napa Cuvee	Brut Prestige	34.00

Red Wines

Barton & Guestier	(St. Louis) Beaujolais	26.00
Los Vascos	Cabernet Sauvignon	24.00
Mario Perelli-Minetti	Cabernet Sauvignon	36.00
Rosemount	Cabernet Sauvignon	22.00
Sterling	Cabernet Sauvignon	26.00
Chateau St. Mitchell	Merlot	28.00
Blackstone	Merlot	24.00
Firestone	Merlot	33.00
Kendall-Jackson	Merlot	28.00
Sterling	Merlot	24.00
Joseph Drouhin (Laforet)	Pinot Noir	28.00
Barons De Rothschild	Red Bordeaux	28.00
Rosemount	Shiraz	23.00
Pozzan	Zinfandel	29.00
Ravenswood	Zinfandel	27.00
Adelsheim	Pinot Noir	30.00
Altos Del Plata	Malbec	30.00