

Premium Wines by the Glass 8

White

Kendall Jackson	Chardonnay
William Hill Central Coast	Chardonnay
Simi	Chardonnay
Piesporter Goldtropfchen	Riesling (Germany)
Clos Du Bois	Sauvignon Blanc

Red

Chateau Frontenac	Bordeaux (France)
Kendall Jackson	Merlot
Zin Collective	Zinfandel
Sterling	Cabernet

Rosé

Kim Crawford	Rosé (New Zealand)
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Sparkling

Cavichhloli	Prosecco
La Marca	Prosecco

House Glass 6.50

White

Cavit	Pino Grigio (Italy)
Robert Mondavi	White Zinfandel
Robert Mondavi	Chardonnay

Red

Canyon Road	Merlot
Cavit	Pinot Noir (Italy)
Robert Mondavi	Cabernet

Beer

Premium Domestic 6

Blue Moon
Fat Tire
All Day IPA
Scofflaw Basement IPA
Sweetwater 420

Imported 6

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

Domestic 4.00

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

White Wines by the Bottle

La Freynelle	Bordeaux (Germany)	25
Rock Point	Pinot Gris	28
William Hill	Chardonnay	28
Ferrari-Carano	Chardonnay	32
Kendall-Jackson	Chardonnay	28
Simi	Chardonnay	32
Dry Creek	Fume Blanc	28
Murphy-Goode	Fume Blanc	27
Luna Nuda	Pinot Grigio (Italy)	28
Clos Du Bois	Sauvignon Blanc	28
Piesporter Goldtropfchen	Riesling (Germany)	30
Kim Crawford	Sauvignon Blanc	26
Nora	Albariño (Spain)	29

Sparkling/Champagne by the Bottle

Cooks	Extra Dry Champagne	15
Mumm's Napa Cuvee	Brut Prestige Champagne	35
Cavichhloli (mini)	Prosecco	8
La Marca (mini)	Prosecco	8

Red Wines by the Bottle

Chateau Fonfroide	Bordeaux (France)	26
Barton & Guestier	Beaujolais (St. Louis)	27
Los Vascos	Cabernet Sauvignon (Chile)	25
Sterling	Cabernet Sauvignon	27
Chateau St. Michelle	Merlot (Washington)	29
Kendall-Jackson	Merlot (California)	29
Sterling	Merlot (California)	25
Joseph Drouhin	Pinot Noir (France)	29
Zin Collective	Zinfandel (California)	30
Ravenswood	Zinfandel (California)	28
Altos Del Plata	Malbec (Argentina)	31
Dante	Merlot (California)	26

Rosé by the Bottle

Kim Crawford	(New Zealand)	25
Minuty	(France)	26

Signature Cocktails

Beach Bum 11

Peach Schnapps, Pineapple Juice, Orange Juice, Rum Floater

Island Time 11

Jose Cuervo Tequila, Pineapple Juice, Rose's Grenadine, Club Soda

Seaside 11

Maker's Mark Bourbon, Simple Syrup, Club Soda

Hole-In-One 10

Tito's Vodka, Club Soda, Cranberry Juice

Sunrise Martini 12

Malibu Rum, Tito's Vodka, Pineapple Juice, Grenadine Splash

Transfusion 10

Tito's Vodka, Gingerale, Grape Juice

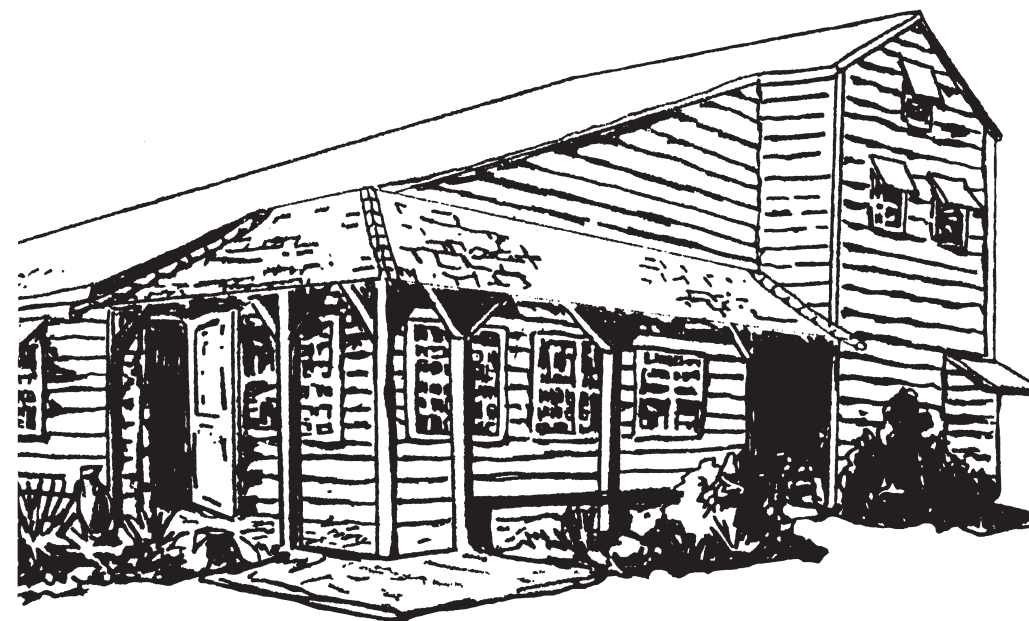


The Frederica House

SEAFOOD, STEAKS, BAR & GRILL

3611 Frederica Road • St. Simons Island, GA 31522

Est. 1980 912-638-6789 Open 5:30 Tuesday-Sunday



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. These logs were 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.

BEVERAGES 2.50
Tea • Coffee • Soft Drinks

STARTERS

Crab Stew

Cup 7 Bowl 8

Homemade from an old Savannah recipe,
Rich but delicate.

Seafood Gumbo

Cup 8 Bowl 9

Homemade in the New Orleans tradition.

***Shrimp Cocktail 12**

Georgia wild shrimp from local waters,
fried or boiled and served cold.

***Fried Oyster Cocktail 15**

Served fried with a light
Frederica-style breading.

Hush Puppies 3

***Crab Cake 15**

Delicately pan sautéed.

Fried Mushrooms 9

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

Onion Rings 6

Served fried with a light
Frederica-style breading.

SIDES

Cole Slaw 2.75

Cheese Grits 2.75

Vegetable of the Day 2.75

House Salad 5.00

French Fried Potatoes 2.75

Baked Potato 2.75

SALADS

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

***Shrimp 20**

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

***Chicken 15**

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

Dinner Salad 11

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

*Served with a choice of angel hair or linguine pasta,
alfredo or marinara sauce, and sautéed mushrooms,
peppers and garlic. Includes a bread stick and your
choice of house salad or cole slaw.*

***Shrimp 24**

***Scallops 28**

***Shrimp & Scallops 29**

***Chicken 20**

Pasta & Sauce w/Veggies 14

SMALL PLATES

Includes two sides.

***Shrimp Platter 20**

***Scallops 22**

***Hamburger 11**

***Oysters 22**

***Pasta & Sauce 12**

***Chicken Fingers 12**

***Fried Catfish 16**

***Grilled Chicken Breast 14**

SEAFOOD

Served fried or broiled. Includes two sides.

***Shrimp Platter 24**

Georgia wild shrimp from local
waters and a house favorite.

***Scallop Platter 32**

Succulent and very popular.

***Combination Platter-Market**

Your choice of any two:
Catfish, shrimp, oysters,
scallops or crab cakes.

***Seafood Platter 30**

A hearty serving of shrimp,
scallops, oysters, and catfish.

***Fish of the Day-Market**

Another house favorite.

***Fried Catfish 20**

Southern Classic

***Oyster Platter 29**

Only the finest selects with
a light Frederica-style breading.

***Crab Cakes 34**

Delicately pan sautéed.

***Garlic Shrimp 24**

Sautéed in garlic butter
and white wine.

STEAK & CHICKEN

Includes two sides.

Aged Midwestern beef cooked over an open flame:

***New York Strip 35**

14 oz.

***Rib Eye 35**

14 oz.

***Steak and Shrimp 38**

6 oz. filet and shrimp.

***Hamburger Steak 18**

With peppers & onions
or mushrooms.

***Filet 38**

8 oz.

***Petit Filet 33**

6 oz.

***Frederica Burger 16**

8 oz.

***Grilled Chicken Breasts 20**

Marinated in pineapple
and teriyaki sauce.

Add sautéed mushrooms to any of the above 3

DESSERT

Lime Pie 5

A favorite homemade recipe.

Georgia Pecan Pie 9

South's favorite.
With ice cream 9.50

Vanilla Ice Cream 4

With chocolate topping 4.50

Chocolate Peanut

Butter Pie 7
Homemade Recipe.

Cheesecake 9

New York Style.

Frederica Brownie 9

Brownie topped with ice cream
and covered with chocolate syrup.

**ADVISORY: Glynn County says the consumption of raw or undercooked foods may be hazardous to your health.*