

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)
Blackstone	Merlot
Kendall Jackson	Merlot
Pozzan	Zinfandel
Sterling	Cabernet

Rosé

Kim Crawford	Rosé (New Zealand)
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Sparkling

Caviccholi	Prosecco
La Marca	Prosecco

House Glass 6.5

White

Cavit	Pino Grigio (Italy)
Beringer	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

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

White Wines by the Bottle

Paco & Lola	Albariño (Spain)	28
La Freynelle	Bordeaux (Germany)	25
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	Pino Gris	26
Kim Crawford	Sauvignon Blanc	26

Sparkling/Champagne by the Bottle

Cooks	Extra Dry Champagne	15
Mumm's Napa Cuvee	Brut Prestige Champagne	35
Caviccholi (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
Blackstone	Merlot (California)	25
Firestone	Merlot (California)	34
Kendall-Jackson	Merlot (California)	29
Sterling	Merlot (California)	25
Joseph Drouhin	Pinot Noir (France)	29
Adelsheim	Pinot Noir (Oregon)	31
Pozzan	Zinfandel (California)	30
Ravenswood	Zinfandel (California)	28
Altos Del Plata	Malbec (Argentina)	31

Rosé by the Bottle

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

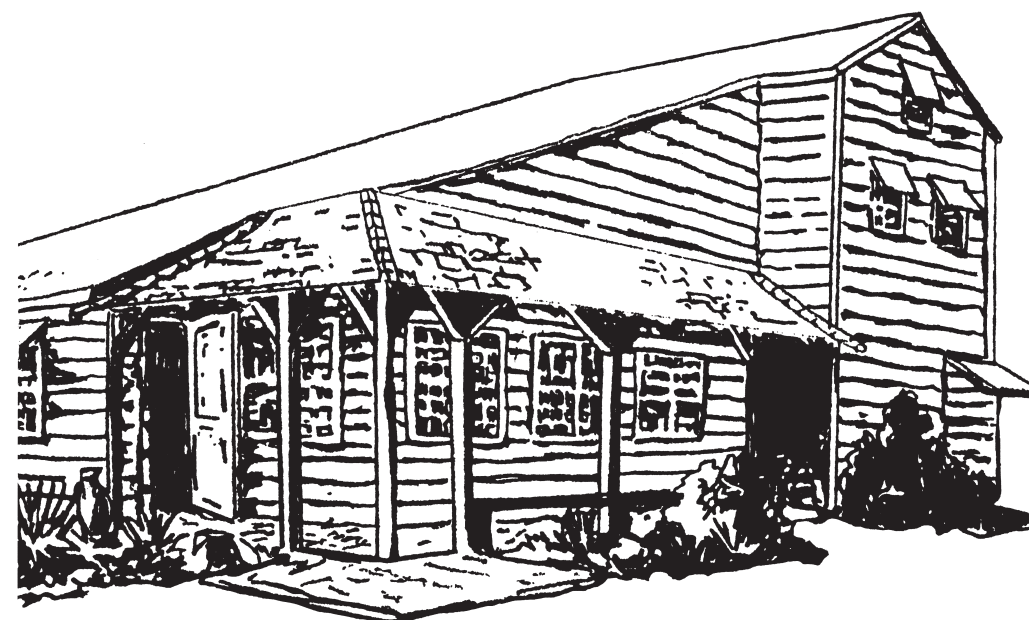


The Frederica House

SEAFOOD, STEAKS, BAR & GRILL

3611 Frederica Road • St. Simons Island, GA 31522

Est. 1980 912-638-6789 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. 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.

Signature Cocktails

Beach Bum 9

Peach Schnapps, Pineapple Juice, Orange Juice, Rum Floater

Island Time 9

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

Seaside 9

Maker's Mark Bourbon, Simple Syrup, Club Soda

Hole-In-One 9

Tito's Vodka, Club Soda, Cranberry Juice

Sunrise Martini 10

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

Transfusion 9

Tito's Vodka, Gingerale, Grape Juice

BEVERAGES 2.50
Tea • Coffee • Soft Drinks

STARTERS

Crab Stew

Cup 5 Bowl 6

Homemade from an old Savannah recipe,
Rich but delicate.

Seafood Gumbo

Cup 6 Bowl 7

Homemade in the New Orleans tradition.

***Shrimp Cocktail 10**

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

***Fried Oyster Cocktail 12**

Served fried with a light
Frederica-style breading.

Hush Puppies 3

***Crab Cake 11**

Delicately pan sautéed.

Fried Mushrooms 8

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

Onion Rings 5

Served fried with a light
Frederica-style breading.

SIDES

Cole Slaw 2.50

Cheese Grits 2.50

Vegetable of the Day 2.50

House Salad 5.00

French Fried Potatoes 2.50

Baked Potato 2.50

SALADS

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

***Shrimp 18**

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

***Chicken 13**

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

Dinner Salad 10

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 20**

***Scallops 23**

***Shrimp & Scallops 24**

***Chicken 17**

Pasta & Sauce w/Veggies 13

SMALL PLATES

Includes two sides.

***Shrimp Platter**

17

***Scallops**

18

***Hamburger**

10

***Oysters**

19

***Pasta & Sauce**

9

***Chicken Fingers**

10

***Fried Catfish**

15

***Grilled Chicken**

Breast 11

SEAFOOD

Served fried or broiled. Includes two sides.

***Shrimp Platter 22**

Georgia wild shrimp from local
waters and a house favorite.

***Scallop Platter 25**

Succulent and very popular.

***Combination Platter-Market**

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

***Seafood Platter-Market**

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

***Fish of the Day-Market**

Another house favorite.

***Surf and Turf 48**

Alaskan King crab and 6 oz. filet

***Fried Catfish 18**

Southern Classic

***Oyster Platter 25**

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

***Crab Cakes 25**

Delicately pan sautéed.

***Garlic Shrimp 21**

Sautéed in garlic butter
and white wine.

***Alaskan King Crab Legs 48**

When Available.

STEAK & CHICKEN

Includes two sides.

Aged Midwestern beef cooked over an open flame:

***New York Strip 30**

14 oz.

***Rib Eye 30**

14 oz.

***Steak and Shrimp 32**

6 oz. filet and shrimp.

***Hamburger Steak 16**

With peppers & onions
or mushrooms.

***Filet 30**

8 oz.

***Petit Filet 28**

6 oz.

***Frederica Burger 14**

8 oz.

***Grilled Chicken Breasts 18**

Marinated in pineapple
and teriyaki sauce.

Add sautéed mushrooms to any of the above 3

DESSERT

Lime Pie 4

A favorite homemade recipe.

Georgia Pecan Pie 8

South's favorite.
With ice cream 8.50

Vanilla Ice Cream 3

With chocolate topping 3.50

Chocolate Peanut

Butter Pie 6
Homemade Recipe.

Cheesecake 8

New York Style.

Frederica Brownie 8

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.