

## 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
Pozzan	Zinfandel
Sterling	Cabernet

### Rosé

Kim Crawford	Rosé (New Zealand)
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### Sparkling

Cavicchloli	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

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
Cavicchloli (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
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
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

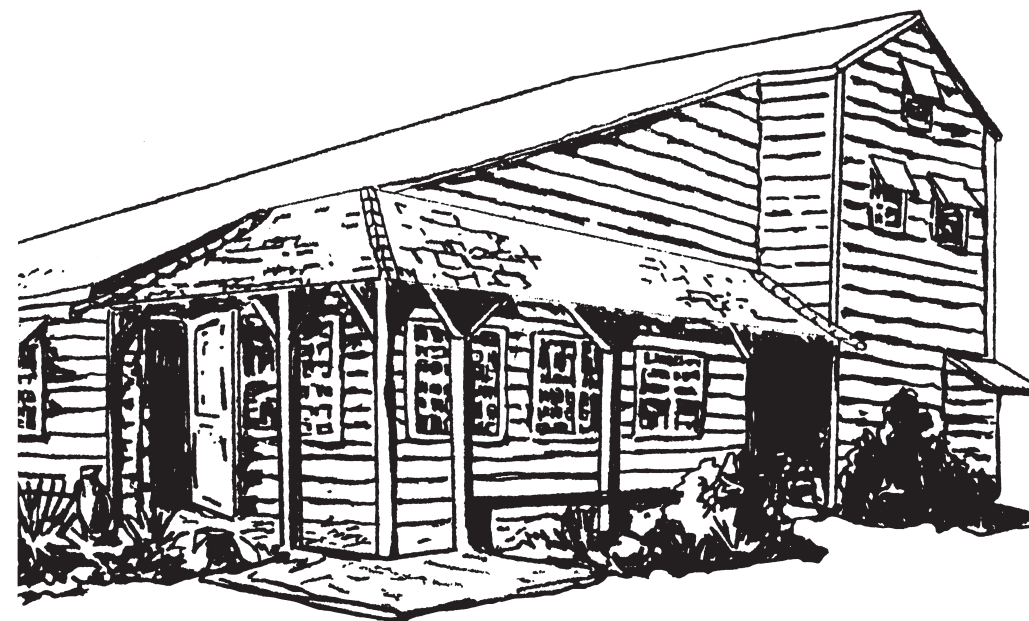


# The Frederica House

## SEAFOOD, STEAKS, BAR & GRILL

3611 Frederica Road • St. Simons Island, GA 31522

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

**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 21**

**\*Scallops 24**

**\*Shrimp & Scallops 25**

**\*Chicken 18**

**Pasta & Sauce w/Veggies 13**

**SMALL PLATES**

*Includes two sides.*

<b>*Shrimp Platter</b>	<b>*Pasta &amp; Sauce</b>
<b>17</b>	<b>9</b>
<b>*Scallops</b>	<b>*Chicken Fingers</b>
<b>18</b>	<b>10</b>
<b>*Hamburger</b>	<b>*Fried Catfish</b>
<b>10</b>	<b>15</b>
<b>*Oysters</b>	<b>*Grilled Chicken</b>
<b>19</b>	<b>Breast 11</b>

**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.

**\*Fried Catfish 18**  
Southern Classic

**\*Oyster Platter 25**  
Only the finest selects with  
a light Frederica-style breading.

**\*Crab Cakes 26**  
Delicately pan sautéed.

**\*Garlic Shrimp 22**  
Sautéed in garlic butter  
and white wine.

**STEAK & CHICKEN**

*Includes two sides.*

*Aged Midwestern beef cooked over an open flame:*

**\*New York Strip 32**  
14 oz.

**\*Rib Eye 32**  
14 oz.

**\*Steak and Shrimp 34**  
6 oz. filet and shrimp.

**\*Hamburger Steak 16**  
With peppers & onions  
or mushrooms.

**\*Filet 34**  
8 oz.

**\*Petit Filet 30**  
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.*