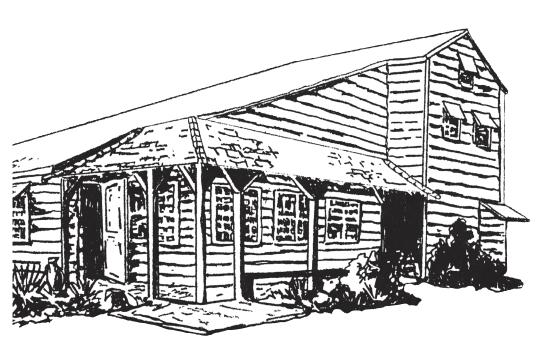


SEAFOOD, STEAKS, BAR & GRILL

3611 Frederica Road, St. Simons, 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

## **S**TARTERS

Crab Stew
Cup 4 Bowl 5

Homemade from an old Savannah recipe. Rich but delicate.

> Seafood Gumbo Cup 5 Bowl 6

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 10

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 2.5

Cheese Grits 2.5

Vegetable of the Day 2.5

House Salad 5

French Fried Potatoes 2.5

Baked Potato 2.5

### SALADS

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

### Shrimp 17

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

#### Chicken 13

Tender chunks of chicken, fried or grilled, served on 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

## **P**ASTA

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 19

Scallops 22

Shrimp & Scallops 23

Chicken 17

Pasta & Sauce w/Veggies 13

## SMALL PLATES

Includes two sides.

Shrimp Platter Pasta & Sauce
16 9

Scallops Chicken Fingers
17 10

Hamburger Fried Catfish
10 15

Oysters Grilled Chicken
18 Breast 10

## SEAFOOD

Served fried or broiled. Includes two sides.

### Shrimp Platter 21

Georgia wild shrimp from local waters and a house favorite.

### Scallop Platter 23

Succulent and very popular.

#### Combination Platter 25

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

### Seafood Platter 27

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

### Fish of the Day Market

Another house favorite.

### Surf and Turf 46

Alaskan King crab and 6 oz. filet.

## Fried Catfish 18

Southern Classic.

#### Ouster Platter 24

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

#### Crab Cakes 20

Delicately pan sautéed.

### Garlic Shrimp 21

Sautéed in garlic butter and white wine.

### Alaskan King Crab Legs 46

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 31 6 oz. filet and shrimp.

Hamburger Steak 16

With peppers & onions or mushrooms.

Filet 30

8 oz.

Petit Filet 28

6 oz.

Frederica Burger 12

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 5

Homemade Recipe.

Cheesecake 8

New York style.

#### Frederica Brownie 8

Brownie topped with ice cream and covered with chocolate syrup.

## 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

Mario Perelli-Minetti Blackstone

Cabernet Sauvignon Merlot Merlot Kendall Jackson Zinfandel Pozzan

Rose

Rose-New Zealand Kim Crawford

Sparkling Cavicchloli La Marca

Prosecco Prosecco

# House Glass 6.5

White	
Cavit	Pino Grigi
Beringer	White Zin:
Robert Mondavi	Chardonna

Red Canyon Road

Cavit Robert Mondavi io-Italy fandel ay

Merlot Pinot Noir-Italy

Cabernet

### Beer

## Premium Domestic 5

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

Domestic 3.5

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

**Imported 5** 

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

# White Wines by the Bottle

Paco & Lola	Albariño- <i>Spain</i>	28
La Freynelle	Bordeaux- <i>Germany</i>	25
William Hill	Chardonnay	28
Ferrari-Carano	Chardonnay	28
Kendall-Jackson	Chardonnay	28
Simi	Chardonnay	28
Dry Creek	Fume Blanc	28
Murphy-Goode	Fume Blanc	27
Luna Nuda	Pinot Grigio-Italy	28
Clos Du Bois	Sauvignon Blanc	28
Piesporter Goldtrop	ofchen, Riesling- <i>Germany</i>	30
Kim Crawford	Pino Gris	25
Kim Crawford	Sauvignon Blanc	25

# Sparkling/Champagne by the Bottle

Cooks	Extra Dry Champagne	14
Mumm's Napa Cuvee	Brut Prestige Champagne	34
Cavicchloli (mini)	Prosecco	8
La Marca (mini)	Prosecco	8

# Red Wines by the Bottle

Chateau Fonfroide	Bordeaux-France	25
Barton & Guestier	Beaujolais-St. Louis	26
Los Vascos	Cabernet Sauvignon-Chile	24
Mario Perelli-Minetti	Cabernet Sauvignon-CA	36
Sterling	Cabernet Sauvignon	26
Chateau St. Michelle	Merlot-Washington	28
Blackstone	Merlot-California	24
Firestone	Merlot-California	33
Kendall-Jackson	Merlot-California	28
Sterling	Merlot-California	24
Joseph Drouhin	Pinot Noir-France	28
Adelsheim	Pinot Noir-Oregon	30
Pozzan	Zinfandel-California	29
Ravenswood	Zinfandel-California	27
Altos Del Plata	Malbec-Argentina	30

## Rosé by the Bottle

Kim Crawford	New Zealand	23
Minuty	France	25

# 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

SunriseMartini 10 Malibu Rum, Tito's Vodka, Pineapple Juice, Grenadine Splash

Transfusion 9 Tito's Vodka, gingerale, grape juice