



THE AWARD WINNING

Pirates' House

PRIVATE DINING/GROUP MENUS

"Our Most Precious Treasure is our Food!"

FOR BOOKING INFORMATION PLEASE CONTACT
GROUP SALES MANAGER AT (912) 233-2225
GROUPSALES@THEPIRATESHOUSE.COM

SINCE 1753 THE PIRATES' HOUSE HAS BEEN ENTERTAINING VISITORS WITH A BOUNTY OF DELICIOUS FOOD, DRINK, AND ROUSING GOOD TIMES. LOCATED ONLY A SCANT BLOCK FROM THE SAVANNAH RIVER, THE PIRATES' HOUSE HAS BEEN NOTED AS A RENDEZVOUS FOR BLOODTHIRSTY PIRATES AND SAILORS FROM THE SEVEN SEAS.

THESE MENUS HAVE BEEN CULLED FROM OUR TALENTED CHEF'S VAST ARRAY OF SPECIALTIES WE ARE PROUD TO OFFER AND REPRESENT OUR MOST POPULAR AND PLEASING MEALS. IN ADDITION TO THE SELECTIONS OFFERED, WE ARE CAPABLE AND WILLING TO CUSTOM DESIGN A MENU TO BEST SUIT YOUR PARTY'S SPECIFIC NEEDS.

ALLERGEN STATEMENT:

Many of our menu items may contain, or can come into contact with, milk, wheat, eggs, soy, shellfish, sesame, peanuts, tree nuts and fish. We understand the dangers to those with allergies. Please alert the staff of any allergies you may have. Due to the nature of our facilities, there is always a risk of cross-contamination of major allergens. If cross-contamination is of particular concern speak with the manager so that all possible precautions can be taken to ensure that your meal can be prepared as safely as possible.

THE PIRATES' HOUSE FLEET OF PLATED DINNERS

AVAILABLE 7 DAYS A WEEK FROM 4PM - 9PM
INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS
ENTREE SELECTIONS FOR EVERY GUEST **MUST BE CALLED IN THREE (3) BUSINESS DAYS**
PRIOR TO RESERVATION DATE
FOOD SELECTIONS FOR YOUR GUESTS ARE NOT GUARANTEED IF WE DO NOT RECEIVE
THE ENTRÉE SELECTIONS IN ADVANCE

THE FRIGATE

\$50.00 PLUS TAX AND SERVICE CHARGE *(\$64.20 INCLUSIVE)*

HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBER, SHREDDED CARROTS, & CROUTONS WITH CHOICE OF HOUSE
BUTTERMILK RANCH OR WHITE BALSAMIC VINAIGRETTE

ENTRÉES:

ENTRÉE SELECTIONS REQUIRED THREE (3) BUSINESS DAYS PRIOR TO RESERVATION DATE:

HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED
FRIED CHICKEN. ACCOMPANIED BY HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

SCOTTISH SUMAC CHAR CRUSTED SALMON

SEARED SCOTTISH SALMON FILLET TOPPED WITH PEACH PICCALILLI SERVED WITH MASHED SWEET
POTATOES AND FRESH VEGETABLES.

8 OZ HANGER STEAK (COOKED TO A MEDIUM TEMPERATURE ONLY)

TOPPED WITH A FIG AND ROSEMARY DEMI-GLACE SERVED WITH HOME-STYLE MASHED POTATOES
AND FRESH VEGETABLES.

VEGETARIAN & VEGAN ENTRÉE: UPON REQUEST

DESSERT:

CHOICE OF SOUTHERN PECAN PIE OR KEY LIME PIE

THE GALLEON

\$65.00 PLUS TAX AND SERVICE CHARGE *(\$83.46 INCLUSIVE)*

HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBER, SHREDDED CARROTS, & CROUTONS WITH CHOICE OF HOUSE BUTTERMILK RANCH OR WHITE BALSAMIC VINAIGRETTE

OR

SHE CRAB SOUP

A DELICIOUS BLEND OF CRABMEAT, SHERRY, & CREAM. A SAVANNAH TRADITION

ENTRÉES:

CHOOSE 3 OF THE FOLLOWING FOR YOUR EVENT:

(ENTRÉE SELECTIONS REQUIRED THREE (3) BUSINESS DAYS PRIOR TO RESERVATION DATE)

12 oz PRIME NEW YORK STRIPLOIN (COOKED TO A MEDIUM TEMPERATURE ONLY)

CHARBROILED NEW YORK STRIPLOIN TOPPED WITH A HOUSE GLAZE SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED FRIED CHICKEN ACCOMPANIED BY HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

JUMBO LUMP CRAB CAKE & BROILED SHRIMP

BAKED CRAB CAKE AND BROILED FANTAIL SHRIMP WITH A CITRUS BEURRE BLANC SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

LOW COUNTRY SHRIMP N' GRITS

JUMBO SHRIMP SAUTÉED WITH LOCAL GATOR SAUSAGE, FRESH ONIONS & PEPPERS IN A SPICY CREAM SAUCE SERVED OVER LOCAL STONE GROUND GRITS

BLACKENED FRESH CATCH

OUR FRESH CATCH FISH SERVED BLACKENED WITH A SPICY CRAB CREAM SAUCE SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

SURF & TURF ... 4 oz (COOKED TO A MEDIUM TEMPERATURE ONLY)

GRILLED FILET & BROILED SHRIMP SKEWER WITH A ROSEMARY JUS. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLES.

VEGETARIAN & VEGAN ENTRÉE: UPON REQUEST

DESSERT:

CHOOSE 2 OF THE FOLLOWING FOR YOUR EVENT:

SOUTHERN PECAN PIE OR CHOCOLATE TORTE OR KEY LIME PIE

THE BRIGANTINE

AVAILABLE TO GROUPS OF UP TO 60 PEOPLE

CREATE YOUR OWN MENU FROM YOUR OPTIONS BELOW

\$80.00 PLUS TAX AND SERVICE CHARGE (*\$102.72 INCLUSIVE*)

FIRST COURSE

CHOOSE 2:

SHE CRAB SOUP, MIXED GREEN HOUSE SALAD, OR SEASONAL SALAD

SECOND COURSE

CHOOSE 3:

PAN SEARED GROUPEL

FRESH GROUPEL FILLET PAN SEARED TOPPED WITH SPICEY LUMP CRAB SAUCE
SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES.

GRILLED 8 oz PRIME FILET

FILET MIGNON, GRILLED MEDIUM, WITH AU JUS SERVED WITH FINGERLING POTATOES
AND SEASONAL VEGETABLES.

GRILLED 4 oz FILET MIGNON & LOBSTER TAIL

FILET MIGNON, GRILLED MEDIUM, WITH AU JUS AND A BROILED LOBSTER TAIL
WITH BEURRE BLANC, HOME-STYLE MASHED POTATOES
AND SAUTÉED SEASONAL VEGETABLES.

JUMBO LUMP CRAB CAKE

BAKED JUMBO LUMP CRAB CAKES WITH A CITRUS BEURRE BLANC
SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES.

SALMON VERACRUZ

PAN SEARED SCOTTISH SALMON TOPPED WITH FRESH TOMATOES, CAPERS, ONIONS, PEPPERS &
A SQUEEZE OF FRESH LIME SERVED WITH SEASONAL VEGETABLES AND ROASTED POTATOES.

VEGETARIAN & VEGAN ENTRÉE: UPON REQUEST

THIRD COURSE

CHOOSE 2:

WARM APPLE CRUMB

SERVED WITH CINNAMON ICE CREAM

SWEET POTATO CAKE

TOPPED WITH CREAMY CHEESE FROSTING AND A PECAN CARMEL GLAZE

PEACH COBBLER

SERVED WITH VANILLA ICE CREAM

PRIVATE DINNER BUFFETS

AVAILABLE 7 DAYS A WEEK FROM 4 P.M.- 9 P.M.
INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS.
AVAILABLE ONLY TO GROUPS OF 30 OR MORE.

SCHOONER BUFFET

\$39.00 PLUS TAX AND SERVICE CHARGE *(\$50.08 INCLUSIVE)*

SOUTHERN FRIED CHICKEN (MIXED PIECES), FRIED OR BAKED TILAPIA IN A LEMON CAPER CREAM SAUCE, ROAST PORK LOIN WITH NATURAL JUS, MASHED POTATOES & GRAVY, MACARONI & CHEESE, COLLARD GREENS, OKRA & TOMATOES
DESSERT OF THE DAY

MIZZEN BUFFET

\$48.00 PLUS TAX AND SERVICE CHARGE *(\$61.63 INCLUSIVE)*

ASSORTED SALADS (HOUSE SALAD, COLESLAW, & PASTA SALAD)
SOUTHERN FRIED CHICKEN (MIXED PIECES), LEMON & DILL BAKED SALMON, ROASTED POTATOES, SAVANNAH RED RICE, CHOICE OF VEGETABLE (GREEN BEANS, COLLARD GREENS, OR OKRA & TOMATOES)
DESSERT OF THE DAY

CLIPPER BUFFET

\$55.00 PLUS TAX AND SERVICE CHARGE *(\$70.62 INCLUSIVE)*

SALADS:

HOUSE SALAD, COLESLAW, & PASTA SALAD

ENTRÉES:

FRIED & STEAMED SHRIMP, SALMON CROQUETTES,
SHRIMP N' GRITS, GRILLED SAUSAGE OR BBQ PULLED PORK

VEGETABLES:

HOPPIN' JOHNS, ROASTED POTATOES,
STEWED OKRA & TOMATOES

DESSERTS:

BANANA PUDDING, & KEY LIME PIE

ITEMS YOU MAY ADD TO YOUR PRIVATE BUFFET:

PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

STEAMED OR FRIED SHRIMP	\$8.5/PERSON
ADDITIONAL VEGETABLES/STARCHES	\$4/PERSON
ASSORTED SALAD BAR	\$5.50/PERSON
ASSORTED DESSERTS	\$5/PERSON
COFFEE STATION OR COFFEE SERVICE	\$3/PERSON

CHEF ATTENDED STATIONS
REQUIRES A MINIMUM OF 30 GUESTS
PER PERSON PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

CHEF ATTENDANT \$75/STATION

CARVING STATIONS

BAKED VIRGINIA HAM	\$7.00/PERSON
ROASTED PORK LOIN	\$8.00/PERSON
PRIME RIB	\$13.00/PERSON
NEW YORK STRIP LOIN	\$10.50/PERSON
ROASTED BEEF TENDERLOIN	\$15.00/PERSON

ORGANIC STONE GROUND GRIT BAR

\$8 PER PERSON

ORGANIC STONE GROUND YELLOW GRITS SERVED WITH CHOICE OF FIVE (5) TOPPINGS:
POPCORN SHRIMP, SCALLIONS, TOMATOES, CHEDDAR CHEESE, DICED HAM, BLEU CHEESE,
APPLEWOOD SMOKED BACON, ANDOUILLE SAUSAGE

MASHED POTATO BAR

\$8 PER PERSON

MASHED POTATOES SERVED WITH CHOICE OF FIVE (5) TOPPINGS:
SCALLIONS, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, SOUR CREAM, POPCORN SHRIMP,
DICED HAM OR RED EYE GRAVY