

THE WASHOUT

BEACH EATS & DRINKS



STARTERS

HOUSE SALAD - SM \$5 LG \$8 – CAESAR - SM \$6 LG \$9
CALAMARI \$12
SHE CRAB SOUP Cup \$5 | Bowl \$7
CHICKEN FINGERS \$10
BLACKENED TUNA \$13
MAC & CHEESE BITES \$9
CHICKEN NACHOS \$12
CHILLED CRAB DIP \$10
CHICKEN WINGS Small \$10 | Large \$15
Tossed in your choice of: Mild, Hot, Ginger Soy, Garlic Parmesan,
Bayou Rub, Lemon Pepper Rub.

ENTREES/HANDHELDS

WASHOUT BURGER* \$12
Half pound seared beef served with fries. Topped with lettuce, tomato, onion, and choice of:
Cheddar | American | Swiss | Pepper Jack | Provolone
FLOUNDER SANDWICH \$13
Flounder filet served with lettuce, tomato and house-made tartar sauce
LOBSTER ROLL \$21
Traditional New England style lobster roll, mayo, parsley, celery, and lemon.
SHRIMP & GRITS \$18
Yellow Stone ground Grits smothered in Tasso gravy topped with Blackened Shrimp and Pico de Gallo.
BUFFALO CAESAR WRAP
Chicken \$12 | Shrimp \$13
Choice of chicken or shrimp (grilled or Fried) with lettuce, Caesar, parmesan cheese, and Pico de Gallo wrapped in a flour tortilla.
SEARED TUNA WRAP* \$14
Seared Rare. Spring mix, Pico de Gallo, ginger soy, shredded carrots wrapped in a flour tortilla.
CRAB CAKE SANDWICH \$13
Crab cake with lettuce, tomato, and key lime sauce on a brioche bun.
BLACKENED MAHI TACOS \$12
Two soft flour tortillas filled with blackened Mahi, mexi slaw, cheese, and Pico de Gallo
GRILLED SHRIMP TACOS \$12
Two soft flour tortillas filled with shrimp, mexi slaw, cheese, and Pico de Gallo.
CRAB CAKES \$19
Lump and claw cakes served with fries & slaw

SEAFOOD BASKETS

FRIED SHRIMP Small \$12 | Large \$21
FRIED FLOUNDER Small \$12 | Large \$19
FRIED OYSTERS Small \$13 | Large \$25
FRIED SCALLOPS Small \$13 | Large \$25
For \$25 Seafood Baskets can be combined and are served with a side of fries and slaw.

KIDS MENU \$6

GRILLED CHEESE
KIDS FINGERS
MINI CORN DOGS
KIDS MAC'N'CHEESE BITES

SIDES \$4

FRENCH FRIES
COLE SLAW
COLLARD GREENS
VEGETABLE OF THE DAY
CHEESE GRITS

BEACH TREATS \$6

KEY LIME PIE
REESE'S PEANUT BUTTER PIE
SEA SALT CARAMEL CHEESECAKE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 20% gratuity may be added to parties of 8 or more at management's discretion.

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DAY DRINKIN'

SAND BETWEEN YOUR TOES

Cruzan Coconut & Mango Rum, Orange, Cranberry, & Pineapple Juice

RUBY MULE

Grapefruit Vodka & Ginger Beer

BANANA HAMMOCK

Cruzan Banana & Coconut Rum, Pineapple Juice, & Soda

WASHOUT RITA

Espolon Silver Tequila, Triple Sec, Lime Juice, Sour, Simple & a Grand Marnier Floater

SMOKED PALOMA

Amaras Mezal & Grapefruit Juice

MIDSUMMER MOJITO

Barcardi, Mint, Lime, Simple & Soda

WINE

WHITE

	<u>Glass</u>	<u>Bottle</u>
Mezzacorona Pinot Grigio	6	21
Brancott Sauvignon Blanc	8.50	24
Seaglass Rose	7	22
Washout Chardonnay	6	-
Chateau St. Michelle Chardonnay	8	23

RED

	<u>Glass</u>	<u>Bottle</u>
RedVolution Blend	7	-
Rickshaw Pinot Noir	8	26
Twenty Acres Cabernet	7	22

BEER

DOMESTICS

BUD LIGHT (4.2%)
BUDWEISER (5.0%)
COORS LIGHT (4.2%)
MILLER LITE (4.2%)
MILLER HIGH LIFE (4.6%)
MICHELOB ULTRA (4.2%)
YUENGLING (4.5%)

CANNED BEER

HOLY CITY WASHOUT WHEAT (5.5%)
MODELO (4.4%)
PALMETTO HUGER ST. IPA (7.2%)
ISLAND COASTAL LAGER (4.5%)
HOLY CITY PILSNER
WICKED WEED PERNICIOUS IPA(7.3%)

IMPORTS

BLUE MOON (5.3%)
BECKS N.A. (>0.5%)
CORONA (4.6%)
CORONA LIGHT (4.1%)
HEINEKEN (5.0%)
LANDSHARK (4.6%)
STELLA (5.2%)
GUINNESS (4.2%)

CIDERS & SELTZERS

FEATURED CIDER
WHITE CLAW (5.0%)
SIERRA NEVADA SOUR (5.5%)
SNAFU SOUR