

ETTA'S CHANNEL SIDE RESTAURANT

SOUPS APPETIZERS SMALLER PLATES

GREAT BEGINNINGS

SOUPS:

Please check with your server for today's homemade offerings

SHRIMP COCKTAIL
served with cocktail sauce
\$ 7.5

FRIED GREEN BEANS
served with zesty dipping sauce
\$ 5

STEAMED CLAMS
served with butter
\$ 9

BACON WRAPPED DATES
served with pepper jelly
\$ 8

GRIT STIX
fried grits and pimento cheese
served with bacon aioli
\$9

FRIED PICKLES
served with boom boom sauce
\$ 8.5

FRIED CHICKEN BITES
served with your choice
of dipping sauce
\$ 7

CHANNEL SIDE CRAB BRUSCHETTA
crab imperial on toasted pesto bread
garnished with parm cheese, fresh herbs and chopped tomatoes
\$13

CALAMARI RINGS
served with marinara sauce
\$7.50

Add a side salad to any appetizer \$3

SCALLOP SALAD
seasonal greens topped with blackened scallops
served with balsamic dressing
\$16

GRILLED ATLANTIC SALMON
served over seasonal greens
topped with black olives and feta cheese
served with a light vinaigrette dressing
\$16

FISH AND CHIPS
pub battered fish
served with french fries
(ASK YOUR SERVER FOR TODAY'S FISH)
\$13

CONSUMING RAW OR UNDER COOKED FOOD COULD RESULT IN FOOD-BORNE ILLNESS

PLEASE CHECK WITH YOUR SERVER FOR TODAY'S SELECTION OF VEGETABLES THAT ACCOMPANY YOUR ENTREE

THE SEAFOOD MARKET

*** SEAFOOD COMBINATION (FRIED) ***
LIGHTLY BREADED SELECTION OF:
fish, shrimp, oysters, crab cake, scallops
clam strips
24

*** SEA SCALLOPS ***
BROILED IN GARLIC BUTTER
AND WHITE WINE
24

*** CRAB CAKES***
(ISLAND'S BEST)
OFFERED FRIED OR BROILED
PREPARED FROM LUMP CRAB MEAT
24

*** CRAB IMPERIAL ***
LUMP CRAB MEAT PREPARED
IN A MAYONNAISE SAUCE, SPICED
WITH PIMENTO (BROILED)
24

STEAMED SHRIMP
1/2 lb of steamed shrimp
seasoned with old bay
served with cocktail sauce
14

*** STUFFED FLOUNDER ***
STUFFED WITH OUR RECIPE OF CRAB IMPERIAL
24

FISH OF THE DAY
PLEASE CHECK WITH SERVER
MARKET PRICE

*** CLAM STRIPS ***
TENDER STRIPS OF BAY CLAMS
11
*** FRIED OYSTERS***
Lightly Breaded
Fried to a Golden Brown
21

*** JUMBO SHRIMP ***
LIGHTLY BREADED
SERVED WITH COCKTAIL SAUCE
20

COCONUT SHRIMP
served with our
own dipping sauce
17

**FISH AND CRAB
BROILED BARRAMUNDI SERVED WITH CRAB CAKE**

20

THE LAND LOVERS

NEW YORK STRIP
14 OZ Certified Angus Beef
25

12 oz PORTERHOUSE PORK CHOP*
16

8 OZ. CHICKEN BREAST
served over rice
15

**THE PASTA BOWL
ALL PASTAS SERVED WITH A GARDEN SALAD**

**Homemade Marinara Sauce - cooked with a variety of fresh
vegetables served over a bed of pasta
WITH GRILLED CHICKEN 13 VEGETARIAN 12**

**PASTA TOSSED IN A LIGHT GARLIC, OLIVE OIL SAUCE WITH
GRILLED CHICKEN STRIPS 12**

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ETTA'S CHANNEL SIDE RESTAURANT

CHILDREN'S MENU

(12 AND UNDER)

\$5.00

GRILLED CHEESE

FISH STICKS

CHICKEN BITES

MAC AND CHEESE BITES

POP CORN SHRIMP

SPAGHETTI

(SERVED WITH SMILEY FRIES AND A TREAT)

BEVERAGES

COKE

DIET COKE

SPRITE

\$2.50 WITH REFILL

HOT TEA \$2.50

ICED TEA OR COFFEE \$2.50 (WITH REFILLS)

MILK \$3.00

JUICES (CHECK WITH YOUR SERVER FOR SELECTIONS) \$2.50

DESSERTS

PLEASE CHECK WITH YOUR SERVER FOR TODAY'S SELECTION

**FOR SAFETY REASONS AND THE COMFORT OF ALL GUESTS, WE RESPECTFULLY
REQUEST THAT SMALL CHILDREN REMAIN IN THEIR SEATS.**

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FOOD BORNE ILLNESS**

WINE AND BEER MENU

	GLASS	BOTTLE
HOUSE WINES		
SUTTER HOME (CALIFORNIA)		
CHARDONNAY	\$4.00	
WHITE ZINFANDEL	\$4.00	
MERLOT	\$4.00	
CABERNET SAUVIGNON	\$4.00	

WOODBIDGE (CALIFORNIA)		
CABERNET SAUVIGNON	\$4.00	\$14.00
MERLOT	\$4.00	\$14.00
PINOT GRIGIO	\$4.00	\$14.00
CHARDONNAY	\$4.00	\$14.00

PREMIUM BOTTLES AND POURS	GLASS	BOTTLE
KENDALL JACKSON CHARDONNAY (CALIFORNIA)	\$7.00	\$25.00
KENDALL JACKSON SAUVIGNON BLANC	\$7.00	\$25.00
KENDALL JACKSON RIESLING	\$7.00	\$25.00
CAVIT MOSCATO (ITALY)	\$5.50	\$21.00
CAVIT PINOT GRIGIO (ITALY)	\$5.50	\$21.00
ALTOSUR CABERNET SAUVIGNON (ARGENTINA)	\$5.50	\$18.00
SANTA JULIA MALBEC (ARGENTINA)	\$4.00	\$15.00
REX-GOLIATH PINOT GRIGIO (AUSTRALIA)	\$4.00	\$15.00

BOTTLES ONLY

BICYCLETTE PINOT NOIR (CALIFORNIA)	\$30.00
INDABA MERLOT (SOUTH AFRICA)	\$17.00
ROBERT MONDAVI MERLOT (CALIFORNIA)	\$25.00
BERINGER WHITE ZINFANDEL(CALIFORNIA)	\$16.00
PONGA SAUVIGNON BLANC (NEW ZEALAND)	\$19.00
BARNARD GRIFFIN RIESLING (WASHINGTON)	\$20.00

MILLER LITE	\$3.00
BUDWISER	\$3.00
BUD LIGHT	\$3.00
COORS LIGHT	\$3.00
BLUE MOON	\$3.50
CORONA	\$3.50
SAMUEL ADAMS	\$3.50
DOGFISH HEAD (DELAWARE)	\$3.50
HEINEKEN	\$3.50
EVO LOT NO. 3 (MARYLAND)	\$3.50
YUENGLING	\$3.50
STELLA ARTIOS	\$3.50

WE RESPECTFULLY REQUEST THAT OUR GUEST (ALL AGES) SHOW A VALID PICTURE ID WHEN ORDERING ALCOHOL

FROM THE BAR

OUR DRINKS ARE MIXED FROM PREMIUM LIQUORS

RUM

BACARDI
CAPTAIN MORGAN SPICED
MYER'S DARK
MOUNT GAY

BOURBON

JACK DANIEL'S
JIM BEAM

WHISKEY

CROWN ROYAL
SEAGRAMS

SCOTCH

JOHNNY WALKER RED
DEWAR'S

GIN

BEEFEATER

VODKA

GREY GOOSE
STOLICHNAYA
SMIRNOFF

TEQUILA

JOSE CUERVO

COCKTAILS ON THE CHANNEL

COSMO \$8

MOJITO \$8

MARGARITA \$8

BLOODY MARY \$8

GIN OR VODKA MARTINI \$8

APPLETINI \$8

MUDSLIDE \$8

SWEET TEA VODKA \$8

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**WE ARE REQUIRED BY LAW TO CHARGE DOUBLE
IF YOU ORDER A DOUBLE**