

# FOOLISH FROG

## LUNCH MENU

### APPETIZERS

#### Selected Single Oyster on the Half Shell

Maricultured oysters from the East coast and local when available. Market Price

#### Va. Chargrilled Oysters

Topped with parmesan, garlic butter by the half dozen.

#### Hot Oil Fried Pickle Chips

Served with garlic dill buttermilk ranch.

#### Cracked Okra

Fried seasoned okra, island spiced Trinidadian sauce.

#### Tender Fried Calamari

Tender rings, tentacles and pepperoncini rings with sweet Thai dipping sauce.

#### Fish Tacos

Blackened mahi mahi in a grilled flour tortilla, shredded cabbage, pico de gallo and topped with an avocado lime sour cream drizzle.

#### Crawfish and Shrimp Yum Yum Ya Ya

Fried grit cake, smothered with andouille sausage, crawfish, shrimp in a garlic tabasco sauce.

#### Low Country Fried Green Maters

Lowcountry dipping sauce

#### Seared rare Ahi Tuna

4 oz. Ahi Tuna seared rare on sea greens, sliced thin with sweet Thai drizzle and KeKap soy reduction

### SALADS

#### Land's End House Salad

Mixed greens, grape tomatoes, purple onions, cucumbers, spiced pickled okra.

#### Spinach Salad

Baby spinach leaves, toasted walnuts, craisins, cherry tomatoes, red onions, cured bacon crumbles with a raspberry vinaigrette.

#### Classic Caesar Salad

Crisp romaine leaves tossed in our house made dressing with shredded Parmesan cheese, anchovies and croutons.

#### Greek Salad

Crisp chopped lettuce, red onion, grape tomatoes, feta, cucumbers, garbanzo beans, greek olives, pepperoncini with a herb red wine vinaigrette.

#### Seared Rare Ahi Tuna Salad

Sliced thin on sea green salad, enoki mushrooms, papaya relish, sweet Thai chili white soy wasabi drizzle

Add: Grilled or Blackened Shrimp 9

Grilled or Blackened Mahi 10

Grilled Chicken 6

Crab Cake 13

All dressings are in-house prepared. Blue cheese, buttermilk herb ranch, Lowcal Italian, olive oil & wine vinegar, balsamic vinaigrette, raspberry vinaigrette\*.

### SOUPS

#### Salt Marsh Chowder

Summer shrimp, crab and clams with celery, onion, tomato, potato, corn, serrano peppers and Island Spice

Soup du Jour

Cup 6 Bowl 8

Cup 4 Bowl 6

### FOR THE TAD POLES

Kids' meals served with homemade fries.\*\*\*

Grilled Cheese\*\*\*

6

Chicken Tenders\*\*\*

8

Chicken Quesadilla\*\*\*

8



### SANDWICHES

All sandwiches are served with potato chips and homemade pickles. Sub hand cut fries \$2.50, sub sweet potato fries \$2.75. Add \$.75 for cheese or bacon.

#### The Mahi BLT

Blackened mahi mahi, cured bacon, lettuce, tomato with Cajun remoulade on a grilled hoagie bun.

#### Tex Mex Chicken Sandwich

Marinated chicken breast, cured bacon, pepper jack cheese, lettuce, tomato and red onion with a Tex Mex remoulade on brioche bun.

#### \*Frogmore Burger

Stockyard 8oz. Angus beef patty, grilled to your liking with lettuce, tomato, and purple onion. Add bacon .75 or your favorite cheese, Cheddar, Blue Cheese crumble, Swiss, American, Jack or Provolone for .75.

#### Charlie's Crab Cake Sandwich

Served with crisp lettuce, tomato, key lime tartar on a toasted Kaiser bun.

#### Buttermilk Fried Flounder

Fried flounder with tartar sauce, lettuce, tomato, and red onion on a grilled bun.

#### Reuben

In-house brined corned beef sliced thin piled high on Rye bread with our special house-made sauerkraut and Million Island dressing

#### Pulled Pork BBQ Sandwich

Cooked low and slow, piled high with cole slaw, red or yellow gold bbq sauce on a brioche bun with house pickles.

### FROM THE STEAMER

#### Local oyster clusters by the bucket.

When in season.

#### U-Peel 'Em Shrimps

Half Pound 12 Whole Pound 21

Steamed with vegetables and Old Bay served with cocktail sauce.

#### The Frogmore Pot

3/4 pound local shrimp, sweet corn on the cob, red potatoes, onion, sausage and Old Bay.

#### Snow Crab Pot

Alaska's greatest catch, 1 1/2 pounds of crab, corn and potatoes.

### FROM THE FRYERS

#### Fried Oyster or Shrimp Po Bo

Served with lettuce and tomato on a grilled hoagie bun.

#### Apalachicola Crispy Fried Select Oysters

Fried golden brown served with coleslaw, fries and hush puppies.

#### N.C. Flounder Basket

Served crispy fried with coleslaw, fries and hush puppies.

#### Lowcountry Seafood Platter

(4) Shrimp (4) oysters (1) flounder filet, slaw, fries and hush puppies.

#### Shrimp Basket

(8) Shrimp, fries, slaw and hushpuppies. Choice of cocktail or tartar.

### FROM THE SMOKER

#### Saint Louis Style Pork Ribs

Half Slab 14 Full Slab 28

Smoked low and slow served with slaw and fries.

### ASK YOUR SERVER ABOUT OUR DAILY HOMEMADE DESSERT SELECTIONS

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A Gratuity of 18% may be added to parties of 6 or more. Extra plate charge 3.50 We add .50 to each To-Go order for green packaging.



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# FOOLISH FROG COMMITMENT TO OUR CUSTOMERS

Here at the Foolish Frog, we strive to provide you with the best service, friendly staff, and a great experience. We've become a sponsor with the South Carolina Aquarium to guarantee that we sell ninety percent fresh local seafood from the waters from North Carolina to Florida and that we strive to use paper eco-friendly products and no plastics to protect our creeks, rivers and oceans.

## DESSERTS

Pecan Pie

Peanut Butter Pie

Crème Brûlée

Key Lime Pie

N.Y. Cheesecake

Coconut Cake

