

# Early Bird 4 - 6pm

(All entrées served with hushpuppies, one side, and a house salad or coleslaw)

## **SHRIMP 'N' GRITS**

Local stone ground yellow grits over grilled shrimp topped with cheese and a side of Texas toast \$14.99

## **CHICKEN BREAST**

Fried or Grilled 8 oz. boneless chicken breast over wild rice with onion rings \$12.99

## **PAWLEYS ISLAND SPECIAL**

Choose 1 or 2, fresh lowcountry flounder and/or creek shrimp (Fried) \$16.99 (Grilled or Blackened) \$1.00 more

## **FRIED OYSTERS**

Premium-select oysters \$16.99

## **CRABCAKES**

A 1/4 pound of homemade crabcakes made with select spices and fresh crabmeat served with a side of seafood cream sauce  
(Fried or Grilled) \$13.99

## **Hanser House Sides**

Granny's Cole Slaw • Apple Sauce • Grits • Vegetable of the Day  
French Fries • Wild Rice • Baked Potato • Loaded Potato (\$1.00 extra)  
Add an extra side for \$2.49 (Bacon & Cheese)

## **PORK CHOP**

Fried or Grilled 8 oz. pork chop served with onion rings and applesauce \$13.99

## **SMOTHERED HAMBURGER STEAK\***

Topped with sautéed onions, mushrooms, and melted cheese \$13.99

## **SHRIMP FETTUCINE**

Our sautéed shrimp topped with a white cream sauce and seasonings over a bed of pasta \$14.99

## **SHRIMP CREOLE**

This southern dish is loaded with fresh tomatoes, onions, peppers, celery, shrimp, and select spices (served over rice) \$14.99

## **CHICKEN CREOLE**

This southern dish is loaded with fresh tomatoes, onions, peppers, celery, chicken, and select spices (served over rice) \$13.99

## **BBQ RIBS**

1/2 rack of our slow cooked tender baby back pork ribs with onion rings \$14.99



Happy Hour Drink Specials 4 - 7 *Ask your server.*

# Sandwiches

(All served with crisp lettuce, vine ripened tomatoes, on a toasted bun with a side of french fries and coleslaw)  
Grilled or Blackened \$1.00 more

## **CHICKEN SANDWICH**

Boneless chicken breast  
(Fried or Grilled) \$9.99

## **CRABCAKE POBOY**

Homemade crabcake \$11.99  
(Fried or Grilled)



## **FLOUNDER POBOY**

Local flounder filet fried \$11.99

## **SHRIMP POBOY**

(Large) Creek shrimp, lightly fried \$11.99

## **CHEESEBURGER**

8 oz. Fresh ground sirloin on a bun \$8.99

# Starters

## **HOMEMADE ONION RINGS**

Our chef won't be the only one crying after you try this delicious treat. Served with a side of jalapeno cream sauce \$5.99

## **CHICKEN TENDERS**

These large boneless tenders are served simply **FRIED** or **FIRE HOT** along with your choice of dipping sauce \$7.99

## **BUFFALO SHRIMP**

Try a half pound of our **FIRE HOT** bite size buffalo creek shrimp, served with a side of jalapeno cream sauce \$9.99

## **OYSTERS on the HALF SHELL**

A special treat that will leave you with a *Buzz* after trying our finest select oysters served with our homemade cocktail sauce  
1/2 dozen \$8.99      Dozen \$12.99

## **CRABCAKES** (House Recipe)

This 1/4 pound of fresh crabmeat and select spices will be a tasty start to your seafood experience Fried or Grilled and served with a side of seafood cream sauce \$8.99

## **STEAMED SHRIMP** (Spicy Hot)

Just peel and eat (Served with cocktail sauce)  
1/2 LB. \$11.99      1 LB. \$19.99



# From the Kettle

## **PAWLEYS ISLAND RED CLAM CHOWDER**

The way the locals like it!  
Cup \$4.99 Bowl \$5.99

## **MURRELLS INLET OYSTER STEW**

This stew is prepared with select oysters and fresh spices, mixed in a cream base the way Murrells Inlet Stew is meant to be  
Cup \$5.99 Bowl \$6.99

## **HANSER FAMILY SHE CRAB SOUP** *(A FAVORITE WITH THE LOCALS)*

This is a secret Hanser House recipe that has been around for many generations  
Cup \$5.99 Bowl \$7.99



# The Garden Patch

## **DINNER SALAD**

A generous portion of lettuce topped with vegetables and croutons \$4.99

## **CAESAR SALAD**

Fresh cut romaine lettuce; mixed with a creamy Caesar dressing, parmesan cheese, and croutons \$4.99

## **ULTIMATE SALAD**

This ultimate salad is available two ways: House Salad with cheese and bacon, (Above served with your choice of dressing) or our Caesar Salad, both topped with one of the following:

*Chicken Tenders or Creek Shrimp*  
*(Fried, Grilled, or Blackened) \$11.99*  
*(Cold Boiled Shrimp) \$13.99*

## **CHOICE OF SALAD DRESSING**

Thousand Island / Honey Mustard / Ranch / Bleu Cheese  
Fat Free Italian / French / Oil and Vinegar / Balsamic Vinaigrette

# Fried Entrees

(The following entrées are lightly battered and deep fried)

## **FLOUNDER**

Fresh low country flounder filet \$20.99

## **FANTAIL SHRIMP**

Local shrimp from our neighboring Carolina waters \$20.99

## **SCALLOPS**

A generous portion of hand-selected large sea scallops \$22.99

## **CRABCAKES**

Homemade crabcakes made with select spices and fresh crabmeat served with a side of seafood cream sauce \$20.99

## **SEAFOOD PLATTER**

A local's favorite for the one who can't decide. Try it all. Flounder, Fantail Shrimp, Oysters, Scallops, and Crabcake \$22.99

## **CATCH OF THE DAY**

Fresh from Murrells Inlet  
(Market Price)

## **OYSTERS**

Premium-select oysters \$20.99

## **CREEK SHRIMP**

These are not ordinary popcorn shrimp, the size speaks for itself \$19.99

## **ULTIMATE COMBO**

(Choose 2 or 3 of your favorites)

Creek Shrimp	Flounder
Fantail Shrimp	Scallops
Oyster	Crabcakes

\$22.99



(All of the above are served with hushpuppies, cocktail and tartar sauce, one side, and a house salad or coleslaw)

# Broiled Entrees

(The following entrées are lightly seasoned as they have been for many years)

## **FLOUNDER**

Fresh low country flounder filet \$20.99

## **FANTAIL SHRIMP**

Local shrimp from our neighboring Carolina waters \$20.99

## **SCALLOPS**

A generous portion of hand-selected large sea scallops \$22.99

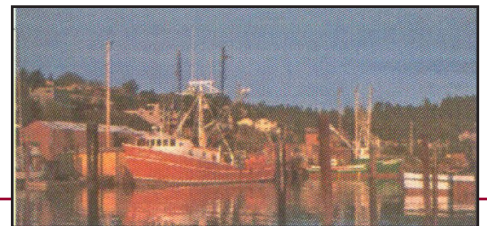
## **CATCH OF THE DAY**

Fresh from Murrells Inlet  
(Market Price)

## **ULTIMATE COMBO**

(Choose 2 or 3 of your favorites)

Flounder, Fantail Shrimp, Scallops \$22.99



## **Hanser House Sides**

Granny's Cole Slaw • Apple Sauce • Grits • Vegetable of the Day  
French Fries • Wild Rice • Baked Potato • Loaded Potato (\$1.00 extra)  
Add and extra side for \$2.49 (Bacon and Cheese)

(All of the above are served with hushpuppies, one side, and a house salad or coleslaw)

# Grilled Entrees

(The following entrées are seasoned with select spices and grilled to perfection)

## **FLOUNDER**

Fresh low country flounder filet \$20.99

## **FANTAIL SHRIMP**

Local shrimp from our neighboring Carolina waters \$20.99

## **CRABCAKES**

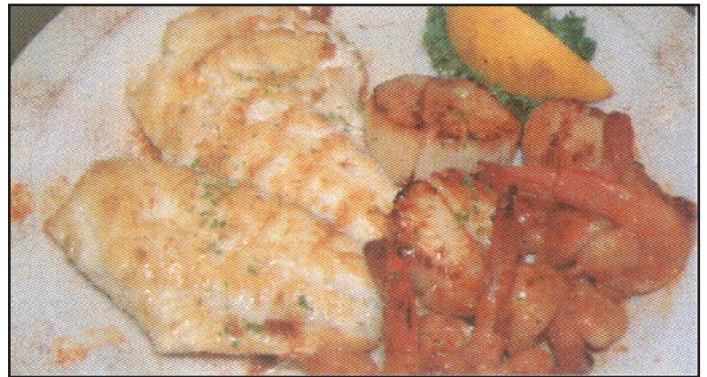
Homemade crabcakes made with select spices and fresh crabmeat served with a side of seafood cream sauce \$20.99

## **SEAFOOD PLATTER**

A local's favorite for the one who can't decide. Try it all. Flounder, Fantail Shrimp, Scallops, and Crabcake \$22.99

## **CATCH OF THE DAY**

Fresh from Murrells Inlet  
(Market Price)



## **SCALLOPS**

A generous portion of hand-select soy seared large sea scallops \$22.99

## **CREEK SHRIMP**

These are not ordinary popcorn shrimp, the size speaks for itself \$20.99

## **ULTIMATE COMBO**

(Choose 2 or 3 of your favorites)

Creek Shrimp	Flounder	
Fantail Shrimp	Scallops	
Crabcakes		\$22.99

*Blackened \$1.00 more*

All of the above entrées can be blackened for a \$1.00 more.

(All of the above are served with hushpuppies, lemon butter sauce, one side, and a house salad or coleslaw)

# 1/2 Pints

(Child entrées, 10 years and under only!)

**Fried Flounder** \$6.99

**Fried Creek Shrimp** \$6.99

**Fried Chicken Strips** \$5.99

**Grilled Cheese** \$4.99

(Above served with french fries, apple sauce, and hushpuppies)

# Kiddies Cocktails

**Shirley Temple** \$1.99

**Strawberry Daiquiri** \$2.99

**Roy Rogers** \$1.99

**Peach Daiquiri** \$2.99

**Frozen Smurf** \$2.99

**Lime Daiquiri** \$2.99

(Above, no refills)



# Land Lovers

(All entrées are served with hushpuppies, one side, and a house salad or coleslaw)

## **CHICKEN BREAST**

Fried or Grilled 8 oz. boneless chicken breast over wild rice with onion rings \$15.99

## **FRIED CHICKEN TENDERS**

Fresh chicken tenders \$14.99

## **SMOTHERED CHICKEN BREAST**

8 oz. chicken breast (char-grilled), topped with sautéed onions, mushrooms, and melted cheese \$17.99

## **PORK CHOPS**

Fried or Grilled 8 oz. pork chop served with onion rings and applesauce

(1) 8 oz. \$15.99 (2) 8 oz. \$19.99



## **BBQ RIBS**

Try a rack of our slowly cooked tender baby back pork ribs served with onion rings

1/2 Rack \$16.99 Full Rack \$19.99

## **BBQ RIBS AND CHICKEN**

1/2 rack of baby back ribs and 8 oz. grilled chicken breast served over wild rice with onion rings \$20.99

## **SMOTHERED HAMBURGER STEAK\***

12 oz. Sirloin (char-grilled), topped with sautéed onions, mushrooms, and melted cheese \$16.99

## **STEAKS**

All steaks are char-grilled, hand-cut aged beef, served with Texas toast, and homemade onion rings

(Temperatures: Rare, Medium Rare, Medium, Medium Well, and Well)

12 oz. Ribeye \$21.99

12 oz. New York Strip \$21.99

8 oz. Filet Mignon \$22.99

## **ADD ONS**

Sautéed mushrooms and/or onions \$2.99

Shrimp \$7.99

\*Consuming under cooked ground beef is not recommended.\*

# Hanser House Sides

**Granny's Cole Slaw • Apple Sauce • Grits  
Vegetable of the Day • French Fries  
Wild Rice • Baked Potato  
Loaded Potato (\$1.00 extra)  
(Bacon and Cheese)**

**Add an extra side for \$2.49 more**

“Gratuity appreciated for good service”

Gratuity added for 10 or more

# Specialty Entrees

(All entrées are served with hushpuppies, one side, and a house salad or coleslaw)

## **KING CRAB LEGS**

Get over one pound of our steamed Alaskan King Crab Legs (Market Price)

## **LOBSTER TAIL**

Served with a side of drawn butter  
One 9 oz. Tail (Market Price)  
Two 9 oz. Tails (Market Price)

## **SURF & TURF**

Your choice of steak served with a 9 oz. lobster tail (Market Price)

## **SNOW CRAB LEGS**

Get over one pound of our steamed Snow Crab Legs (Market Price)

## **STEAK AND SNOW CRAB LEGS**

Your choice of steak with our steamed Snow Crab Legs (Market Price)

## **COLD BOILED SHRIMP**

Hand picked local shrimp, peeled for your delight, and served with a side of cocktail sauce \$20.99



Private Dining and Catering Available

# Signature Items

## **CRABEYE**

12 oz. ribeye topped with our homemade crabcake, and our wonderful seafood cream sauce \$26.99

## **LAND UNDER THE SEA**

Your steak of choice topped with shrimp and scallops in a homemade seafood cream sauce \$28.99

## **SHRIMP CREOLE**

This southern dish is loaded with fresh tomatoes, onions, peppers, celery, shrimp, and select spices  
(Served over rice) \$17.99

## **JAMBALAYA**

This southern dish is loaded with fresh tomatoes, onions, peppers, celery, shrimp, sausage, chicken and select spices  
(Served over rice) \$20.99

## **SEAFOOD FETTUCINE**

Our sautéed shrimp and scallops topped with a white cream sauce and seasonings over a bed of pasta \$20.99

## **SHRIMP 'N' GRITS**

Local stone ground yellow grits served over grilled shrimp, topped with cheese, and a side of Texas toast \$17.99

## **STUFFED FLOUNDER**

Try our local flounder which is stuffed with crabmeat, spices, and baked to perfection  
(Served with a side of seafood cream sauce) \$20.99

## **CHICKEN CREOLE**

This southern dish is loaded with fresh tomatoes, onions, peppers, celery, chicken, and select spices (Served over rice) \$17.99

**Ask your server about our famous homemade desserts!**

# Seniors Page for those 60 and over

(All entrées are served with hushpuppies, one side, and a house salad or coleslaw)

## Fried Entrées

The following entrées are lightly battered and deep fried  
Choose 1,2, or 3 of your favorites \$18.99



### **FLOUNDER**

Fresh low country flounder filet

### **OYSTERS**

Premium-select oysters

### **FANTAIL SHRIMP**

Local shrimp from our neighboring  
Carolina waters

### **CRABCAKES**

Homemade crabcakes made with select  
spices and fresh crabmeat  
(Served with a side of seafood cream sauce)

### **CREEK SHRIMP**

These are no ordinary popcorn shrimp,  
the size speaks for itself

## Broiled Entrées

The following entrées are lightly seasoned as they have been for many years  
Choose 1 or 2 of your favorites \$19.99

### **LOW COUNTRY FLOUNDER and/or LOCAL FANTAIL SHRIMP**

Fresh low country flounder filet/Local shrimp from our neighboring Carolina waters

## Grilled Entrées

The following entrées are seasoned with select spices and grilled to perfection  
Choose 1, 2, or 3 of your favorites \$19.99

### **FLOUNDER**

Fresh low country flounder filet

### **CRABCAKES**

Homemade crabcakes made with select  
spices and fresh crabmeat  
(Served with a side of seafood cream sauce)

### **FANTAIL SHRIMP**

Local shrimp from our neighboring  
Carolina waters

### **CREEK SHRIMP**

These are not ordinary popcorn shrimp,  
the size speaks for itself

## Specialty Entrées

### **SHRIMP 'N' GRITS**

Local stone ground yellow grits served  
over grilled shrimp and topped with cheese  
and a side of Texas toast \$15.99

### **CHICKEN BREAST**

Fried or Grilled 8 oz. boneless chicken  
breast over wild rice with onion rings \$14.99

### **BBQ RIBS**

1/2 rack of our slow cooked tender baby  
back pork ribs with onion rings \$15.99

### **PORK CHOPS**

Fried or Grilled 8 oz. pork chop served with  
onion rings and applesauce \$14.99

### **SMOTHERED HAMBURGER STEAK\***

Topped with sautéed onions, mushrooms,  
and melted cheese \$14.99

### **SHRIMP CREOLE**

This southern dish is loaded with fresh tomatoes,  
onions, peppers, celery, shrimp, and select spices  
(Served over rice) \$15.99