

Low Country Boil

With a combination of seafood, spicy sausage, potatoes, and corn, our popular low country boil, is slow simmered with special house seasonings including barrier island spices, garlic, lemons and bay leaves and cooked to perfect ion on site!

Served with chef's select dessert, CS signature lemonade, sweet and unsweet iced tea.

LOW COUNTRY BOIL INGREDIENTS INCLUDE

Red Jacket Potatoes

White Sweet Corn on the Cobb

Grilled Kielbasa Sausage

Georgia Coastal Shrimp

Large Gulf Crawfish [Seasonal]

Large Snow Crab Clusters

Accompaniments: Tossed Salad, Garlic Rolls or Honey Glazed Rolls, Creamy Cole Slaw. Steak. Chicken & Vegetarian Dishes available Upon request.

