

SHRIMP FACTORY



313 EAST RIVER STREET. SAVANNAH, GA. 31401 est. 1977

Appetizers

- CLASSIC SHRIMP COCKTAIL \$10**
six chilled jumbo shrimp with house made cocktail sauce
- CRAB CAKES \$11**
two crab cakes with lemon dill aioli
- SHRIMP COCONUT \$10**
eight fantails rolled in coconut, quick fried, served with Thai chili sauce
- FRIED GREEN TOMATOES \$9**
buttermilk soaked with spicy remoulade
- SHRIMP BOIL 1/2 lb. \$13 1 lb. \$20**
steamed with herbs and spices served with cocktail sauce and drawn butter
- OYSTERS ON THE HALF SHELL 1/2 dozen \$9 dozen \$18**
fresh oysters with cocktail sauce, horseradish, and crackers
- SEARED SEA SCALLOPS \$11**
pan seared scallops with a caramelized onion and roasted garlic
- OYSTERS ROCKEFELLER \$13**
six oysters topped with bacon, creamy spinach, and parmesan cheese
- CRISPY CALAMARI \$9**
lightly seasoned and quick fried, served with a sweet Thai chili sauce
- SHRIMP, CRAB, SPINACH AND ARTICHOKE DIP \$10**
served hot with homemade flour tortilla chips
- SLIDERS \$10**
angus beef sliders with srirachi remoulade
- FRIED ASPARAGUS \$8**
flash fried and served with horseradish sauce
- BUFFALO WINGS \$9** **BUFFALO SHRIMP \$13**
house buffalo sauce, celery sticks and blue cheese
- CRAB STUFFED MUSHROOMS \$12**
mushroom caps, blue crabmeat and garlic butter
- BBQ SHRIMP AND BACON SKEWERS \$10**
fresh shrimp, wrapped in hickory bacon with sweet BBQ sauce

Soups & Salads

- SHRIMP & CRAB BISQUE cup \$5 bowl \$8**
cream base with crab, shrimp, onions, and celery
- SHRIMP & CORN CHOWDER cup \$5 bowl \$8**
cream base with shrimp, crab, corn, and potatoes
- GRILLED CHICKEN CAESAR \$12**
romaine lettuce, cherry tomatoes, cucumbers, shredded cheddar, and southern fried chicken or shrimp
- SHRIMP FACTORY COBB SALAD \$15**
romaine lettuce, scallions, cherry tomatoes, bacon, eggs and grilled shrimp with blue cheese crumbles
- FAMOUS TOSSED CAESAR SALAD \$6**
romaine lettuce, scallions, fresh bacon bits, parmesan, herb croutons, and our house Caesar dressing
- BUFFALO CHICKEN SALAD \$10**
romaine lettuce, cherry tomatoes, blue cheese crumbles, celery sticks and fried buffalo chicken strips, served with blue cheese dressing
- GRILLED SALMON SALAD \$15**
Atlantic salmon over baby greens with raisins, RSS glazed pecans, blue cheese, and raspberry vinaigrette
- SHRIMP SALAD STUFFED BEEFSTEAK TOMATO \$12**
our house made shrimp salad, over a beefsteak tomato, served with sliced avocado and egg

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Fried Seafood Lunches

Lightly seasoned and served with French fries, hush puppies and cole slaw. Homemade tartar and cocktail sauce.

- LOCAL SHRIMP FRY \$15**
- OYSTER FRY \$15**
- FRIED SHRIMP & OYSTER COMBO \$17**
- FRIED FLOUNDER \$15**
- BAKED DEVEILED CRAB \$14**
- DEVEILED CRAB AND FRIED SHRIMP \$17**
- FRIED SEAFOOD SAMPLER \$20**
fresh caught shrimp, flounder, and fried oysters

Sandwiches

All sandwiches served with sour cream & chive fries or coleslaw.

- ANGUS BURGER \$11**
100% angus ground beef on toasted kaiser roll
add cheddar cheese \$1.50
- SURF AND TURF BURGER \$14**
local fried shrimp on top a 100% angus ground beef burger, served on a toasted kaiser roll with spicy remoulade, lettuce, and tomato
- SHRIMP SALAD SANDWICH \$11**
jumbo shrimp, green pepper, diced egg, celery and lemon mayo.
Choose white, wheat, or rye bread
- FRIED GREEN TOMATO BLT \$11**
buttermilk soaked fried green tomatoes and bacon on toasted bread with lettuce, tomato, and spicy remoulade
- CHICKEN SANDWICH \$10**
boneless chicken breast served grilled, fried, or barbecued on a toasted kaiser roll
- TURKEY BACON CLUB \$10**
turkey with crispy bacon strips, lettuce, tomato, and mayonnaise on wheat, white, or rye
- FRIED FLOUNDER, SHRIMP OR OYSTER PO' BOY \$13**
lightly fried fresh seafood of your choice on French bread with lettuce, tomato, and spicy remoulade
- CRAB CAKE SANDWICH \$11**
native blue crabmeat with red and green peppers on a fresh kaiser roll with lettuce, tomato, and lemon dill aioli
- REUBEN \$11**
corned beef, sauerkraut, swiss and spicy mustard on grilled rye
- CATCH OF THE DAY FISH SANDWICH \$11**
chef's choice, prepared grilled or blackened on French bread with lettuce, tomato, and tartar sauce
- SOUP, SALAD, AND SANDWICH \$12.95**
or CHOICE OF TWO \$9.95
Caesar salad followed by shrimp salad sandwich and choice of chowder or shrimp & she crab bisque

Lunch Entrees

Add a regency caesar salad to any entree for \$4.

- SHRIMP AND GRITS \$15**
fantail shrimp sauteed in a browned garlic butter chardonnay sauce, with green onions & diced tomatoes. Topped with creamy grits and maple bacon crumbles
- SHRIMP PUFF PASTRY \$14**
wild caught shrimp sauteed in garlic butter, tossed with green peas, mushrooms and chardonnay cream sauce, served in a fresh baked puff pastry
- SHRIMP AND CRAB AU GRATIN \$15**
baked in classic mornay sauce, topped with cheddar, over rice pilaf
- LOW COUNTRY BOIL \$20**
fresh shrimp, sausage, new potatoes, and corn, boiled in low country spices
- CAJUN CHICKEN ALFREDO \$16**
blackened chicken in a spicy cream sauce with red and green peppers over penne
- PASTA PRIMAVERA \$16**
spinach, broccoli, asparagus, cherry tomatoes, and penne pasta tossed in a cream sauce, topped with parmesan
- BLACKENED MAHI \$20**
fresh mahi seared with blackening spices, served over creamy linguini & broccoli
- SHRIMP ALFREDO \$18**
sauteed fresh shrimp with penne pasta, tossed in creamy alfredo & parmesan
- SHRIMP AND SAUSAGE CREOLE \$15**
shrimp and sausage sauteed in cajun seasonings and a red pepper tomato sauce, served in a cast iron skillet with rice pilaf
- PINE BARK STEW-Our signature dish \$15**
a kettle full of southern bouillabaisse with potatoes, onions, peppers, shrimp, flounder, oysters, crab, scallops, cherry tomatoes & house seasonings
- LOW COUNTRY BOIL \$23**
fresh shrimp, sausage, new potatoes, and corn boiled in low country spices
- SNOW CRAB LEGS 1lb. \$24**
crab legs with corn on the cob and savannah red rice
- SNOW CRAB AND STEAMED SHRIMP \$26**
1/2 lb. crab legs and 1/2 lb. shrimp with corn on the cob, savannah red rice
- CATCH OF THE DAY MARKET PRICE**
fresh caught fish, prepared with our chef's expertise...

*The consumption of raw or undercooked meats or fish, that may contain harmful bacteria, may cause serious illness or death.