

THE Bays AT GLC

Take your "first swing" with these Lowcountry inspired starters - perfect for sharing or enjoying on a "solo" round!

Lowcountry Pearls*

half dozen or dozen

~ Fresh-shucked oysters, ice-cold beauties served on the half shell with lemon and sherry mignonette. ~ \$14 | \$25
~ Briny oysters chargrilled over open flame with old bay butter. ~ \$16 | \$28

Charleston Pimento Cheese Dip ~ \$13

Swing into flavor with this creamy Southern classic! sharp cheddar, diced pimentos and spices come together for a perfect dip. Served with toast points, celery and carrots.

Southern Smoked Salmon Dip ~ \$17

Peachwood-smoked creamy salmon with a kick of Lowcountry flavor, served with toast points, celery and carrots. Double Dip? That's a Penalty Stroke!

Harbor House Hot Crab Dip ~ \$18

Creamy, cheesy, and packed with crab! Finished with cornbread crumbles, dill and chives. Served piping hot with garlic herb chips, celery, and carrots.

Fried Fisherman's Platter ~ \$22

Shrimp, oysters and calamari fried in Old Bay cornmeal breading and served with creamy cocktail sauce.

Green Jacket Tomatoes ~ \$12

Crispy fried pickled green tomatoes layered with pimento cheese and drizzled with comeback sauce.

Hushpuppies (4) ~ \$12

Golden cornmeal fritters topped with a brown butter sauce and vanilla whipped cream

Bunker Basket ~ \$8

Choice of Waffle Fries or Sweet Potato Fries. Crisp & seasoned - always a "Hole-in-One!" Your choice of sauce. - **Double it and make it a Bucket - \$14**

Frogmore Fries ~ \$20

A back nine favorite you'll want every round! Seasoned waffle fries loaded with shrimp & peachwood-smoked andouille; smothered with beer cheese & sprinkled with chives.

Lowcountry Birdies ~ \$16

One Pound of Jumbo wings slow-smoked over pecan wood & flash-fried. Tossed in your choice of sauce: Fairways Hot, Carolina Gold BBQ, Peach Bourbon BBQ; or Blackened Dry Rub and served with celery & carrots. A birdie worth celebrating!

Caddie's Choice Chicken Tenders(4)~ \$14

Hand-breaded, crispy, and full of flavor! Choice of dipping sauce: Old Bay Ranch, Peach Bourbon BBQ, Carolina Gold BBQ, or Comeback Sauce. **Double it and make it a bucket - \$25**

Coastal Clam Strips ~ \$13

Tee-up your tastebuds for a coastal classic, great for sharing or not! Golden-fried, light, crunchy and perfectly seasoned! Served with lemon, and coastal cocktail sauce.

Golf Ball Crab Cakes (4) ~ \$15

Sweet, tender crab meets golden, crispy crust, perfectly formed into bite-sized golf balls. Drizzled with comeback sauce and sprinkled with chives.

Back Nine Burnt Ends ~ \$12

Slow-smoked pork belly burnt ends served with Peach Bourbon BBQ or Carolina Gold BBQ sauce with green onions.

Handhelds

All handhelds served with Low Country Kettle Chips

Smoked Chicken Salad Croissant | Wrap ~\$16

Smoked chicken salad, lettuce, tomato, and pickle on a croissant or wrap.

Magnolia's Pimento Smash Burger~\$16

Two quarter pound patties smashed with grilled onion, layered with pimento cheese and topped with comeback sauce and pickle.

President's Cup Classic Smash Burger ~\$16

Two quarter pound patties smashed with grilled onion, topped with bacon, cheddar, and served with lettuce, tomato, & pickle.

Peach Bourbon BBQ Pulled Pork ~\$15

Slow smoked pulled pork tossed with Peach Bourbon BBQ. Topped with smoked gouda, pickled red onion and arugula.

Fairways Flatbreads

Par For The Course~\$10

Crisp crust topped with house-made pizza sauce, mozzarella, sharp cheddar, and smoked gouda

3 Iron Smoke Shot~\$12

Up your game with smoked andouille, smoked ham and smoked pork belly

Caddy Shack Chicken Flat ~\$12

Creamy pimento cheese spread, mozzarella, grilled chicken and crispy fried onions drizzled with comeback sauce and sprinkled with chives

Carolina Gold ~\$12

Carolina gold BBQ sauce, pulled pork, mozzarella, pickled red onion and arugula.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

+please alert your server to any food allergies or sensitivities prior to ordering

THE Bays AT GLC

Wet Your Whistle

Draft Beer

Bust'd Retrograde | West Coast IPA
 Bold Rock Red, White & Bold | Hard Cider
 Emancipation Milkhouse Stout | Stout
 More Mozie | Hazy IPA
 Revolution Freedom Lemonade | Fruited Sour
 Noon Whistle Cubbie Gummy | Hazy IPA
 White Oak Rippin Lips | Session IPA
 Evergreen Pasture Pils | Pilsner
 Triptych Watermelon Wheat | Wheat
 Lulz Apple Pie | Hard Seltzer
 Riggs Hefeweizen | German Wheat
 Michelob Ultra | Lager
 Yuengling Lager | Vienna Lager
 Destihl Deadhead Mango IPA | Fruited IPA

Pint

\$7.50
 \$7.25
 \$7.50
 \$7.50
 \$7.00
 \$7.50
 \$7.00
 \$7.50
 \$7.00
 \$7.00
 \$6.00
 \$6.00
 \$7.25

Half Pint

\$4.50
 \$4.00
 \$4.50
 \$4.50
 \$4.00
 \$4.50
 \$4.00
 \$4.50
 \$4.00
 \$4.00
 \$3.50
 \$3.00
 \$4.00

Upcoming Darft Beers: More Mozie Hazy IPA, White Oak Rippin Lips, Evergreen Chisel Plow

Cocktails

TRANSFUSION ~ \$10

A refreshing clubhouse favorite featuring vodka, grape juice and ginger beer, perfect for a post-round "Par for the Course."

WATER HAZARD ~ \$10

A casual "19th-hole" refresher mixing vodka and blue Gatorade with lemonade and a bubbly Sprite finish.

SWEET TEA OLD FASHIONED ~ \$13

Bourbon and peach bitters meet house-made sweet tea syrup, finished with an expressed lemon peel.

GIN & FIG MILK PUNCH ~ \$12

Botanical gin expertly blended with fig and rhubarb liquor and then clarified through milk. Notes of jam, citrus and juniper with no harsh edges.

CHARLESTON LIGHT DRAGOON PUNCH ~ \$12

A 1792 recipe straight from Charleston, South Carolina's archives. Peach Brandy, Rum, black tea and lemon.

MASTERS AZALEA ~ \$10

Just like they serve it at Augusta National. Light, tart, and blooming pink.

Buckets



4 - 16 OZ TALLBOYS | \$15

Bud Light, Coors Light, Coors Banquet, Miller Lite, Yuengling

6 - 12 OZ CANS | \$15

Busch, Busch Light

4 - 16 OZ TALLBOYS | \$20

Michelob Ultra, Yuengling Flight

4 - SLIM CANS | \$20

Carbliss, High Noon, Good Boy