

THE Bays AT GLC

Tee Off in The Bays

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

Lowcountry Pearls ~ \$14 / \$25

half dozen or dozen

Fresh-shucked, ice-cold beauties served on the half shell with lemon and sherry mignonette. No mulligans needed!

-or- \$16 / \$28

Chargrilled over an open flame with Old Bay butter. Try them with a hint of heat, and wash ‘em down with a cold one!

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 Trout Dip ~ \$17

Peachwood-smoked creamy trout 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.

Green Jacket Tomatoes (6) ~ \$12

Crispy fried pickled green tomatoes layered with pimento cheese and drizzled with comeback sauce. Southern comfort, clubhouse style!

Shrimp Cocktail (8) ~ \$15

Tender shrimp boiled with zesty Old Bay seasoning; chilled and served with tangy cocktail sauce and fresh lemon.

Lowcountry Birdies ~ \$16

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. A birdie worth celebrating!

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.

Bunker Basket ~ \$8

Choice of Waffle Fries or Sweet Potato Fries. Crisp & seasoned - always a “Hole-in-One!”

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.

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, Comeback Sauce 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 (6) ~ \$12

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

Hushpuppies (4) ~ \$6

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

*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 serving

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Wet Your Whistle

Draft Beer

	Pint	Half Pint
BUST'D GO FORE IPA	\$7.50	\$4.50
EVERGREEN WOODPILE LAGER	\$7.50	\$4.50
CASPER JUST PEACHY	\$7.00	\$4.00
NIGHTJAR PERCHTA'S JUDGEMENT	\$7.50	\$4.50
TANGLED ROOTS BLACKFOREST LAGER	\$7.00	\$4.00
ACE PERRY CIDER	\$7.00	\$4.00
WHITE OAK LURKIN' ON THE LAGOON	\$7.50	\$4.50
PHASE THREE PJ STOUT	\$7.00	\$4.00
TRIPTYCH & FOX PUB FOXALOTL	\$7.00	\$4.00
DESTIHL ILL-IPA	\$7.00	\$4.00
RIGGS HEFEWEIZEN	\$7.00	\$4.00
MICHELOB ULTRA	\$6.00	\$3.50
BUSCH LIGHT	\$5.00	\$3.00
MILLER HIGH LIFE	\$4.00	\$2.50

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

The Charleston Light Dragoon military unit's favorite libation. Based on the original 1792 recipe featuring brandy and rum. Rich, warm, and politely boozy.