

THE Bays AT GLC

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

Lowcountry Pearls

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

half dozen ~ \$14 / dozen ~ \$25

~or~

Chargrilled over an open flame with Old Bay butter- wash 'em down with a cold one!

half dozen- \$16 / dozen \$28

~or~

Lightly battered fried oysters, served hot with lemon and your choice of sauce. ~\$ 20

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!

Hushpuppies (4) ~ \$12

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

Handhelds

All handhelds served with Low Country Kettle Chips

Smoked Chicken Salad Croissant ~\$16

Smoked Chicken Salad with lettuce, tomato, and pickle.

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.

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 (6) ~ \$12

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

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 prosciutto 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, smoked gouda, 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 serving

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Wet Your Whistle

Draft Beer

Bust'd Trailblazer | Blonde Ale
 Three Floyds Alpha King | Hoppy Pale ale
 Destihl Dead Head | West Coast IPA
 Nightjar Perchta's Judgement | Amber
 Goose Island Wild Herd | Kolsch
 Ciderboys Strawberry Magic | Cider
 White Oak Mo Ghile Mear | Irish red
 Phase Three P3 Stout | Oatmeal Stout
 Keg Grove Space Pants | Wheat
 Triptych Dank Meme | Hoppy Pale Ale
 Riggs Hefeweizen | German Wheat
 Michelob Ultra | Lager
 Busch Latte | Buschhhhhhhhhhh
 Yuengling | Lager

Pint

\$7.25
 \$7.50
 \$7.00
 \$7.50
 \$4.00
 \$7.00
 \$7.00
 \$7.00
 \$7.50
 \$7.00
 \$7.00
 \$6.00
 \$5.00
 \$6.00

Half Pint

4.00
 4.50
 4.00
 4.50
 2.50
 4.00
 4.00
 4.00
 4.50
 4.00
 4.00
 3.50
 3.00
 3.50

On Deck - Big Muddy Peanut Butter Cup

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

Carbliss, High Noon, Michelob Ultra, Yuengling Flight

*a larger selection of cocktails are located inside at the bar