

## *Dinner Menu*

### *Porch Swing Starters*

#### **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**

Sharp cheddar, diced pimentos and spices. Served with toast points, celery and carrots.

#### **Southern Smoked Salmon Dip ~ \$17**

Peachwood-smoked salmon served with toast points, celery and carrots.

#### **Harbor House Hot Crab Dip ~\$18**

Finished with cornbread crumbles, dill and chives. Served piping hot with garlic herb chips, celery and carrots.

#### **Coastal Clam Strips ~ \$13**

Golden-fried; light, crunchy and perfectly seasoned! Served with lemon and coastal cocktail sauce.

#### **Fried Fisherman's Platter ~ \$22**

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

### *Southern Greens*

#### **The Wedge ~ \$18**

Crisp Iceberg lettuce, Pork Belly Burnt Ends, pickled green tomatoes, crispy onions; sprinkled with blue cheese crumbles and fresh chives. Served with homemade blue cheese dressing.

#### **The Coastal Caesar ~ \$20**

Romaine lettuce, shaved parmesan, cornbread croutons and blackened shrimp tossed in a creamy Caesar dressing.

#### **The Grazer ~ \$20**

Mixed greens, diced grilled chicken, goat cheese, candied pecans, pickled red onions, fresh dill and chives tossed with blackberry vinaigrette.

#### **The Dandy ~ \$20**

Mixed greens, grilled chicken, charred okra, crispy onions, egg, fresh dill and chive tossed with apple cider vinaigrette.

#### **The Cobbler ~ \$18**

Mixed greens, crispy hand-breaded chicken tenders, deviled egg mousse, whipped pimento cheese, fresh dill and chives tossed with Fairways Old Bay ranch.

#### **Green Jacket Tomatoes ~ \$12**

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

#### **Chargrilled Okra ~ \$8**

Fresh Lowcountry okra, chargrilled to perfection; dusted with tomato bouillon.

#### **Frogmore Fries ~ \$20**

Seasoned waffle fries loaded with shrimp & smoked andouille; smothered with cheese & sprinkled with chives.

#### **Golf Ball Crab Cakes (4) ~ \$15**

Sweet, tender crab meets golden and crispy. Drizzled with comeback sauce and sprinkled with chives.

#### **Lowcountry Birdies (5) ~\$16**

Jumbo wings made our way. Your choice of sauce: Fairway's Hot, Carolina Gold BBQ, Peach Bourbon BBQ, or Blackened Dry Rub. Served with carrots and celery and Old Bay Ranch

#### **Caddies Choice Chicken Tenders (4) ~ \$14**

Hand-breaded and crispy with your choice of sauce: Old Bay Ranch, Peach Bourbon BBQ, Carolina Gold BBQ, or Comeback Sauce.

### *Kettle Comfort*

#### **She Crab Soup ~ \$8 | \$12**

cup | bowl

Rich, creamy, and loaded with coastal crab flavor! Drizzled with sherry and dill, Fairways' signature seafood bisque will transport you to the Carolina Lowcountry with each bite.

add a Golf Ball Crab Cake + \$5

#### **Tomato, Okra, & Pimento Bisque ~ \$7 | \$11**

cup | bowl

A comforting, flavorful soup with a southern inspired twist. Ripe tomatoes, tender okra and sweet roasted pimentos simmered to perfection. Topped with melted smoked gouda, cornbread croutons.

\*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

# Fairways

AT GLC

## Dinner Menu

### Marshside Classics

#### Fried Half Chicken Dinner ~ \$24

classic recipe or Fairway's hot option

Leg, thigh, breast, and wing hand-breaded after a twenty-four hour marinade. Dredged for the perfect crunch and fried to perfection. Served with two sides.

#### Smoke House Platter ~ \$21

Peachwood smoked andouille, pulled pork, and chicken served with Carolina Gold BBQ sauce, and Peach Bourbon BBQ sauce. Served with two sides.

#### Grilled Meatloaf ~ \$20

Our house recipe is grilled and smothered in our tangy-sweet Peach BBQ glaze. Served with two sides.

#### Salmon Dinner ~ \$26

Pan-seared skin on salmon with a chili Aioli served on a bed of cheesy grits, asparagus and green onions.

#### Catfish Dinner ~ \$22

half pound filet

Dredged in seasoned cornmeal for a crisp, golden finish. Served with two sides.

### Signature Grits

#### Shrimp & Grits ~ \$18

Blackened shrimp, cheesy grits, fresh dill & Old Bay butter.

### Handheld Provisions

All Served with choice of side

#### The Clucker ~ \$16

Chicken sandwich with lettuce, tomato, pickle, and Old Bay ranch. Served grilled or fried. ~Fairway's hot +1

#### Magnolia's Pimento Smash Burger ~ \$16

Two quarter pound patties smashed with grilled onion, layered with pimento 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, and pickle.

#### Peach Bourbon BBQ Pulled Pork

#### Sandwich ~ \$15

Slow smoked and tossed with our Peach Bourbon BBQ sauce. Topped with pickled red onions, smoked gouda, and arugula.

#### Po Boy Sandwich | Catfish ~ \$20 | Shrimp ~ \$18

Topped with lettuce, tomato, pickles, and comeback sauce. Catfish and Shrimp can be blackened or fried.

#### Cobbler Wrap ~ \$18

Pimento cheese, deviled egg mousse, mixed greens, fresh dill and chives.

#### Smoked Chicken Salad Croissant | Wrap ~ \$16

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

#### Smoked Ham & Cheese Sandwich ~ \$16

House smoked hot ham and cheese served with a cup of our tomato, okra, pimento bisque soup.

#### Pork Belly Burnt Ends & Grits ~ \$16

Slow-smoked pork belly burnt ends with Peach Bourbon BBQ sauce served on top of cheesy southern grits and green onions.

### Sides

Fairways Waffle Fries

Red Garlic Whipped Potatoes

Cornbread

Cheesy Grits

Red beans & Rice

### Premium Sides

+ \$1.50

Mac & cheese

Green Beans w/Andouille

Collard Greens w/Burnt Ends

Sweet Potato Waffle Fries

Asparagus

Side Salad

### Dessert

#### Skillet Cookie ~ \$10

Served in a cast-iron skillet with ice cream, chocolate sauce, and whipped cream.

#### Pecan Pie ~ \$8

Chef's famous pecan pie. Made in house and served with whipped cream and mint.

ala mode + \$2

#### Hushpuppies ~ \$6

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

ala mode + \$2