

## Bar

### Salad

Side House or Caesar Salad	\$5
Iceberg Wedge	\$8
<i>With Bacon, Tomato, Gorgonzola and Parmesan Viniagrette</i>	

### Appetizers

She Crab Bisque or Soup du Jour	Cup \$4 or Bowl \$6
Housemade Chips	\$7
<i>With Pimento Cheese Fondue (add Crabmeat \$4)</i>	
Seared Tuna Wontons*	\$8
<i>with Asian Slaw and Wasabi Aioli</i>	
Grouper Bites	\$8
<i>Served with Cajun Tartar Sauce</i>	
Thai Peanut Shrimp	\$10
<i>Crispy Fried Shrimp tossed in Peanut Soy Glaze</i>	
Steamed Clams or Mussels	\$10
<i>One dozen with Tomatoes &amp; Scallions in White Wine Broth with Artisan Bread</i>	
Coconut Shrimp with a side of Thai Chili sauce	\$10
Calamari	\$10
<i>Topped with sautéed Cherry Peppers, Capers, Olives and Grape Tomatoes and a side of Marinara</i>	

### Small Entrées

Jumbo Chicken Wings (10)	\$10
<i>Bourbon Chili ~Garlic Parmesan ~Buffalo ~Or Cajun Ranch With a side of Ranch or Bleu cheese</i>	
Angus Burger*	\$10
<i>Topped with Cheddar, Bacon, Lettuce, Tomato and Onion, with Fries or Chips and Pickled Okra</i>	
Shrimp and Grits	\$12
<i>Crumbled Sausage, Seafood Cream, Melted Cheese</i>	
Baby Lamb Chops	\$14
<i>Mashed Potatoes, Asparagus, Red Wine Demi- Glace</i>	
5 oz Wild North Atlantic Salmon	\$12
<i>Over Sundried Tomato, Spinach and Pea Risotto</i>	
4 oz Crab Stuffed Lobster Tail	\$14
<i>Fingerling Potatoes, Asparagus, Red Wine Demi- Glace</i>	
Shrimp Fra Diabolo	\$12
<i>Sauteed Shrimp, Garlic, Leeks and Spicy Marinara over Linguini</i>	
4 oz Petit Filet Mignon	\$15
<i>Mashed Potatoes, Asparagus, Red Wine Demi- Glace</i>	

8/16/16

## Hours of Operation

Closed on Mondays

Tuesday – Saturday

*Lunch 11 am to 4 pm*

*Dinner 4pm to Close*

Sunday

*Brunch Buffet*

*11 am to 3 pm*

*Adult \$16 Children 4 to 10 \$7*

*Children 3 and Under Free*

*(Holiday prices will be more)*

*Sunday Dinner from 5 to 9pm*

*Live Music on the Deck*

*Every Wednesday, Saturday and Sunday Night  
(weather permitting)*

*Visit Our Sister Restaurant- Alfresco Bistro-  
at 812 Front Street Georgetown, SC 29440  
843-344-3869 www.alfrescogtbistro.com*

Eddy  
**Chacon's**  
of Georgetown

**RESTAURANT**

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444 Marina Drive  
Georgetown, SC 29440  
843-527-1376

## Lunch Menu

### First Course

<b>She Crab Bisque or Soup du Jour</b>	\$4 Cup / \$6 Bowl	
<b>Calamari</b>		\$10
Cherry Peppers, Capers, Olives, Grape Tomatoes, Marinara		
<b>House Chips</b> with Pimento Cheese Fondue (Add Crab: \$4)		\$7
<b>Coconut Shrimp</b> with a side of Thai Chili Sauce		\$10

### Entrée Salads

<b>Wedge Salad</b>		\$8
Bacon, Tomato, Gorgonzola, Parmesan Vinaigrette		
<b>Add:</b> Chicken-4 Oysters-4 Shrimp-6 Salmon*-6 Scallops-7 Tuna*-7		\$10
<b>Honey Chicken Breast Salad</b>		\$10
Spinach, Beets, Goat Cheese, Candied Walnuts, Lemon Vinaigrette		
<b>Tomato Crown</b>		
<b>with Caper Chicken Salad</b> ~\$12 or <b>Crabmeat Salad</b>		\$14
and Baby Arugula in Red Wine Vinaigrette, Boiled Egg, Avocado and Gourmet Crackers		
<b>Eddy's Chopped Salad with Grilled Shrimp</b>		\$12
Tomatoes, Olives, Cucumbers, Onions, Parmesan Dressing		
<b>House Salad with Blackened Salmon*</b>		\$13
Cucumbers, Tomatoes, Onions, Croutons, Red Wine Vinaigrette		
<b>Chacon's California Cobb with Chilled Shrimp</b>		\$15
Romaine, Eggs, Tomato, Avocado, Gorgonzola and Bacon, Parmesan Dressing		
<b>Steakhouse Salad</b>		\$15
Grilled Filet Tips* over Romaine with Tomatoes, Cucumber, Fried Onions and Gorgonzola with Red Wine Vinaigrette		
<b>Thai Peanut Shrimp Salad</b>		\$15
Arugula and Spinach with Red Onion, Grapes and Wonton Strips		
<b>Spinach Greek with Parmesan Encrusted Grouper</b>		\$16
Tomato, Cucumber, Roasted Red Pepper, Olives and Feta with Greek Vinaigrette		

### Sandwiches

Served with Fries or House Chips and Pickled Okra

<b>Grilled Angus Burger*</b>		\$10
Cheddar, Applewood Bacon, Lettuce, Tomato and Onion		
<b>Southern BLT</b>		\$11
Fried Green Tomato, Pimento Cheese and Applewood Bacon		
<b>Mahi Fish Tacos</b>		\$13
Lettuce, Tomato, Cheddar, Tartar and Fire Roasted Salsa		
<b>Grilled Chicken Caesar Wrap</b>		\$10
Romaine, Parmesan Cheese and Caesar Dressing		
<b>Roasted Vegetable Quesadilla</b>		\$10
Zucchini, Squash, Onions, Mushrooms, Sour Cream, Salsa		
<b>Soup Du Jour and Sandwich</b>		\$12
with Caper Chicken Salad or Pimento Cheese on Marbled Rye or Sourdough		

### Entrées

<b>Fettuccine Alfredo</b> with Chicken~	\$10	or Shrimp~	\$12
<b>Mussels or Clams Fra diablo</b>		Spicy Marinara over Linguini	\$12
<b>Shrimp and Grits</b>		Sausage, Seafood Cream, Cheddar	\$12
<b>Grilled Salmon*</b>		Sundried Tomato, Spinach and Pea Risotto	\$13
<b>4 oz. Petit Filet Mignon</b>		with Mashed Potatoes & Asparagus	\$15
<b>Fisherman's Platter</b>			\$18
Flounder, Shrimp, Scallops & Oysters, Fries or House Chips			

## Dinner Menu

Served Tuesday thru Saturday from 4 to 10 pm and on Sunday night 5 to 9 pm.


### Appetizers

<b>Seared Tuna* Wontons</b> with Asian Slaw and Wasabi Aioli	\$8
<b>Calamari</b>	\$10
Topped with sautéed Cherry Peppers, Capers, Olives and Grape Tomatoes with a side of Marinara	
<b>Coconut Shrimp</b>	\$10
with a side of Thai Chili Sauce	
<b>Thai Peanut Shrimp</b>	\$10
Crispy Fried Shrimp tossed in Peanut Soy Glaze	
<b>Steamed Clams or Mussels</b>	\$10
One dozen in White Wine Broth, Tomatoes, Scallions and Artisan Bread	

### Soups & Salads

<b>She Crab Bisque or Soup du Jour</b>	\$4 Cup / \$6 Bowl
<b>Side House or Caesar Salad</b>	\$5
<b>Eddy's Chopped Salad</b>	\$8
Tomatoes, Olives, Cucumbers, Onions and Parmesan Vinaigrette	
<b>Cobb Salad</b>	\$9
Romaine, Boiled Eggs, Tomato, Avocado, Bacon, Gorgonzola with Parmesan Vinaigrette	
<b>Beet Salad</b>	\$9
with Spinach Walnuts and Goat Cheese in Lemon Herb Vinaigrette	
<b>Wedge Salad</b>	\$10
with Bacon, Tomato, Gorgonzola and Parmesan Vinaigrette	
<b>Add to Any Salad:</b> Chicken -4 Oysters -4 Shrimp -6 Salmon* -6 Scallops -7 Tuna* -7	

### Dessert

<b>Chocolate Lover's Layer Cake</b>	\$7
<b>Limoncello Mascarpone Cake</b>	\$7
<b>New York Style Cheesecake</b>	\$6
with Strawberry Topping or Chocolate Drizzle	
<i>Have your Dessert A la Mode with a Mini Scoop of</i>	
JB's Pr%af for \$2 or Homemade Ice Cream \$1	
 <b>Alcohol Ice Cream</b>	\$6
<b>Homemade Ice Cream</b>	\$6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Dinner Menu continued

### Entrees

<b>Shrimp and Grits</b>	\$18
Crumbled Sausage, Seafood Cream, Melted Cheddar	
<b>Herb Cheese Potato Gnocchi</b>	\$18
with Basil, Spinach and Arugula Pesto over Brandy Tomato Cream	
<b>Garlic Shrimp Risotto</b>	\$22
Spinach, Bacon, Peas and Tomatoes with Parmesan Cream	
<b>Thai Spice Roasted Chicken</b>	\$22
Coconut Rum Curry Sauce, Potato Latkes and Sautéed Spinach	
<b>Fresh Local Flounder</b>	\$24
Sundried Tomato, Lemon Butter Sauce over Shrimp Potato Hash	
<b>Crab Stuffed Wild North Atlantic Salmon*</b>	\$26
Fingerling Potatoes, Haricot Verts, Fire Roasted Red Peppers and Tarragon Mustard Cream	
<b>Sautéed Lump Crab Cakes</b>	\$28
Over Creamed Spinach with Lemon Caper Bèurre Blanc and a Parmesan Crisp	
<b>Herb Encrusted Grouper</b>	\$28
Sautéed Fingerling Potatoes, Spinach with Cherry Tomatoes and Caper Brown Butter	
<b>Fisherman's Platter</b>	\$28
Fried Flounder, Shrimp, Oysters and Scallops served with French Fries or House Chips	
<b>Wisconsin Half Roasted Duck</b>	\$28
Sweet Mashed Potatoes, Apricot Peach Brandy Glaze and Roasted Asparagus	
<b>New Zealand Baby Lamb Chops*</b>	\$28
Bacon Bleu Cheese Mashed Potatoes, Chianti Rosemary Demi-Glace and Roasted Asparagus	
<b>Braised Beef Short Ribs</b>	\$28
Buttermilk Mashed Potatoes, Haricot Verts, Bleu Cheese Crumbles and Pinot Noir Demi-Glace	
<b>12 oz. Boneless Certified Angus Beef Ribeye*</b>	\$28
with Maître d Butter, Garlic Mashed Potatoes and Asparagus	
<b>6 oz. Filet Mignon* Oscar</b>	\$28
Topped with Crabmeat and Béarnaise served over Grilled Asparagus with Crispy Parmesan Potato Cake	
<b>Pan Seared Shrimp, Scallops and Lobster Tail</b>	\$29
Sundried Tomatoes, Scallions and Parmesan Béchamel over Fettuccini	
<b>Valencia Seafood Paella</b>	\$30
Sautéed Shrimp, Clams, Mussels, Lobster Tail and Andouille Sausage over Saffron Rice	