

Sam Kendall's®

APPETIZERS

Crab and Shrimp Stuffed Mushrooms

Lump crab and Gulf shrimp broiled with roasted garlic and topped with caramelized parmesan cheese 11.95

Broccoli Bites

Made from scratch, broccoli, bacon, Monterey and Colby cheeses encrusted in seasoned bread crumbs, served with tangy honey mustard sauce 8.95

Pancetta Wrapped Scallops

Large sea scallops wrapped in smoky pancetta 11.95

Mini Crab Cakes

Bite size crab cakes made with lump crab meat and served with our special jalapeño mustard sauce 10.95

Spinach and Artichoke Dip

Creamed spinach and artichoke hearts with white cheddar and parmesan cheeses 8.95

Tuna Sashimi

Seared Ahi tuna with soy sauce, wasabi and pickled ginger 9.95

Red Hot Shrimp

Hand battered wild gulf shrimp, fried and served with spicy garlic chili sauce, topped with green onions and served over our specially seasoned slaw 8.95

Crispy Calamari

Specially seasoned, flash fried and served with garlic and lime aioli 8.95

SALADS AND SOUPS

Tomato Basil Crab Bisque

Made from scratch, blue crab, fresh tomatoes and basil, perfectly seasoned and creamy Cup 6.00 Bowl 7.50

Soup and Salad

Choose one of our side house or Caesar salads and a bowl of soup 11.95

Dinner Caesar

Crisp romaine lettuce with homemade croutons 10.95
With grilled chicken 13.95
With grilled shrimp 15.95

Classic Cobb Salad

Crisp fresh greens with roasted chicken, avocado, tomato, egg, bacon and red onions 13.95
Substitute lobster 16.95

Sashimi Tuna Salad

Lightly seared tuna, avocados, red onions and field greens lightly tossed with ginger mandarin dressing 14.95

Pear and Garden Greens Salad

Fresh pear and gorgonzola crumbles over garden greens with glazed pecans and red onions 12.95
With grilled chicken 15.95
With grilled shrimp 17.95

DRESSINGS

Blush Wine Vinaigrette • Ranch • Bleu Cheese
Honey Mustard • Ginger Mandarin • Santa Fe Blend
Poppy Seed • White Balsamic Vinaigrette • Thousand Island

SIDES

Baked Potato
French Fries
Garlic Mashed Potatoes
Herbed Rice
Steamed Broccoli
Seasonal Vegetables
Coleslaw
Steamed Asparagus

EXTRAS

Add jumbo grilled Gulf shrimp to any entrée 8.00
Add seared scallops to any entrée 9.00
Add our Maine lobster pot to any entrée 9.90
Add a side house or Caesar salad to any entrée 4.25
Sautéed mushrooms 3.50
Grilled onions 2.00

GRILL

all grill items served with a salad and choice of one side

Rib-eye (USDA Choice)

Hearty, aged 14 oz. USDA choice beef seasoned and grilled to order 25.95

Sam's Special Cut (USDA Choice)

A special 10 oz. cut of beef from the top sirloin, tender, seasoned and grilled to order 18.95

Filet Mignon (USDA Choice)

8 oz. center cut, closely trimmed, seasoned and grilled to order 29.95

New York Strip (USDA Choice)

Aged for tenderness and flavor, a 12 oz cut, seasoned and grilled to order 26.95

Add a Lobster Pot to your steak. Delicious, sweet Maine lobster claw and knuckle meat in a buttery casserole of lobster, lemon butter bread crumbs and Parmesan cheese. 9.90

Kingston Cut™ (USDA Choice)

Our special cut, 10 oz. sirloin marinated in pineapple, soy, ginger and Caribbean spices 19.95

Boneless Pork Chops

Two thick, center cut pork chops finished with our Marsala mushroom sauce 17.95

Montego Chicken

Chicken breast marinated in our special Kingston brew, pineapple, soy, ginger and Caribbean spices 15.95

SAUTÉ

all sauté items served with choice of one side

Crab Cakes

Two thick jumbo lump crab cakes sautéed and served with our jalapeno mustard and lemon butter sauces 25.95

Seared Scallops

Large sea scallops seasoned, seared and served with a light lemon butter sauce 23.95

Salmon

Atlantic salmon specially seasoned and served with a light lemon butter sauce 19.95
Available cedar planked 22.95

Today's Catch

Fresh catch prepared with the Chef's recipe of the day
Market Price

Shrimp and Salmon

Fresh salmon filet and jumbo Gulf shrimp topped with our Jamaican inspired lemon butter sauce 25.95

SPECIALTIES

Chicken Pomodoro

Tender chicken breast sautéed and served with a light tomato and lemon cream sauce over pasta with broccoli 16.95

Chicken Pasta

Boneless breast of chicken seasoned, sautéed and served over fresh pasta with a light cream sauce and garlic bread 15.95

Fried Shrimp

Jumbo Gulf shrimp lightly dipped in our specially seasoned batter, served with crisp French fries and cool coleslaw 21.95

Pork Tenderloin

Marinated in Jamaican spices and topped with our mushroom Marsala sauce. Served with herbed rice and seasonal vegetables 15.95

Seafood Pasta

Gulf shrimp, scallops, and Maine lobster sautéed and served over fresh pasta with a white wine garlic sauce 21.95

BBQ Baby Back Ribs

Slow roasted in house, then grilled and basted with our spicy barbecue sauce. Served with French fries and cool coleslaw 21.95

Sam Kendall's®

WINE

Reserve wine available upon request

Chardonnay

Kendall-Jackson Vintner's Reserve (CA)	9	29
Liberty School (Paso Robles, CA)	9	29
Hidden Crush (Central Coast, CA)	8	28
Lindemans Bin 65 (Australia)	7	21
Clos du Bois Calcaire (Sonoma, CA)		48
Sonoma Cutrer "RR" (Sonoma, CA)	12	47
Landmark "Overlook" (Napa, CA)		45
Hess Su'Skol (Napa, CA)		38
Simi Chardonnay (Sonoma, CA)	9	29
B&G Pouilly Fuisse (France)		42
Ramey (Carneros District, CA)		62
Les Pierres, Sonoma Cutrer, (Sonoma Mtn., CA)		76
Cakebread Cellars, (Napa, CA)		69
Chalk Hill, (Russian River Valley, CA)		74
Pahlmeyer (Napa Valley, CA)		110
Kistler (Sonoma Coast, CA)		110

More Whites

Sycamore Lane White Zinfandel (CA)	7	21
Ruffino Lumina Pinot Grigio (delle Venezie, Italy)	7	22
Firestone Estate Riesling (Monterey, CA)	7	24
Seghesio Pinot Grigio (Sonoma, CA)	10	38
Santa Margherita Pinot Grigio (Italy)		45
Trimbach Pinot Gris Reserve (France)		36
Conundrum White Blend (CA)	10	38
Drylands Sauvignon Blanc (Marlborough, NZ)	8	24
Ferrari-Carano Fumé Blanc (Sonoma, CA)	9	31
Nobilo Sauvignon Blanc (Marlborough, NZ)	7	25
Cloudy Bay Sauvignon Blanc (NZ)		47
Crane Lake Moscato, (CA) 187 ml	8	

Sparkling

Maschio Prosecco, (Italy) 187ml	8	
Pol Clement Brut NV 187 ml (CA)	8	
Moët Chandon Imperial (France)		89
Gloria Ferrer Blanc De Noirs (CA)		35
Iron Horse Wedding Cuvée (CA)		50
Rosa Regale Brachetto D'Acqui (Italy) 375ml		22
Taittinger Brut (France) 375ml		39

Merlot

Paso Creek, (Paso Robles, CA)	8	28
Santa Carolina "Reserva", (Chile)	9	29
Chateau Ste. Michelle Canoe Ridge (WA)		39
Markham (Napa, CA)		37
Casillero Del Diablo (Chile)	7	24

Cabernet

Douglas Green (South Africa)	7	24
Silver Palm (North Coast, CA)		29
Chalone Vineyard (Monterey, CA)	8	28
Simi "Landslide" (Sonoma, CA)		49
Marques De Casa Concha (Chile)		38
Earthquake (Lodi, CA)		48
Oberon (Napa, CA)	12	39
Bennett Family (Napa Valley, CA)		45
Stags Leap, (Napa, CA)		78
Joseph Phelps, (Napa, CA)		98

Pinot Noir

Latour Dom Valmoissine (France)	8	24
Cooper Mountain Reserve (Willamette, OR)		44
Wild Horse (Central Coast, CA)		36
A by Acacia (Carneros, CA)	9	31
Mossback (Russian River, CA)		36
Willamette Valley Vineyards Whole Cluster (Willamette, OR)		33
Landmark "Grand Detour" (Napa, CA)		62
Meiomi, Belle Glos (CA)	10	38
Sonoma Cutrer Russian River (Sonoma, CA)		74
Benton Lane First Class (Willamette, OR)		86

More Reds

Los Cardos Malbec (Argentina)	7	25
Ruffino Chianti Superiore (Tuscany, Italy)	8	34
Rioja Vega (Rioja, Spain)		29
Coppola, Diamond Series Syrah (Sonoma, CA)	8	29
Taltarni Shiraz Pyranees (Australia)		34
Pedroncelli Friends Red Blend (CA)	7	24
Hogue Genesis Meritage (Columbia Valley, WA)		36
Rosemount Shiraz (Australia)	7	23
Earthquake Zinfandel (Lodi, CA)		49
Artezin Zinfandel (CA)	9	29
Chateauf-neuf-du-Pape, Chateau de la Gardine (France)		76

Port

Fonseca Bin 27 Ruby (Portugal)	7	
Taylor Fladgate 10yr Tawny (Portugal)	9	
Taylor Fladgate 20yr Tawny (Portugal)	11	
Sandeman Tawny 10 Year (Portugal)	9	
Sandeman Tawny 20 Year (Portugal)	11	

COCKTAILS

Classic Martini

Bombay Sapphire Gin or Grey Goose Vodka served in a chilled glass as dry or as dirty as you like 9

La Parisian

Grey Goose Vodka, Chambord Raspberry Liqueur and pineapple juice 9

Bahama Beach Martini

Cruzan Single Barrel Rum, pineapple juice, orange juice and a splash of grenadine 8

Martini DISARONNO

DISARONNO, sour mix, triple sec, lime and orange juices give this cocktail an unmistakable Italian flair 8

Mojito

Bacardi Rum, mint and fresh lime make this traditional Cuban cocktail a new favorite 8

Mint Julep

Woodford Reserve Bourbon and fresh mint over ice make this classic the signature cocktail of the south 8

Appletini

Grey Goose Vodka, Stirrings Appletini Mix, and graham cracker crumbs 8

Chocolate Martini

Grey Goose Vodka, Kahlúa and Stirrings Chocolate make this the perfect after dinner cocktail 8

Back 9

Grey Goose Le Citron Vodka, Limoncello, sweet tea, fresh mint and lemon perfect for a hot Carolina summer 9

Sapphire Blu

Bombay Sapphire Gin, blue curacao, pineapple juice, sour mix and a splash of Sprite garnished with a peel of lemon 8

The Kirkwood

Grey Goose Vodka, PAMA Pomegranate Liqueur, and cranberry juice 9

The Hunt Cup

Liquid courage for the faint of heart or just the thirsty hunter. Cabo Wabo Tequila, orange juice, lime and grenadine 8

BEER

BOTTLED

Brooklyn Lager (NY)
Corona (MEX)
Amstel Light (NED)
Heineken (NED)
Newcastle Brown Ale (ENG)
Coors Light (CO)
Miller Lite (WI)
Budweiser (MO)
Bud Light (MO)
Sierra Nevada Pale Ale (CA)
Yuengling (PA)
Geary's Pale Ale (ME)
Beck's (GER)
Stella Artois (BEL)
Abita Purple Haze (LA)
O'Doul's Non-Alcoholic Brew
Stone IPA (CA)
Left Hand Milk Stout (CO)
R.J. Rockers Bellringer (SC)
Bell's Amber Ale (MI)

EVENING SANDWICHES

All sandwiches served with crispy French Fries

Open Face Steak Sandwich

Our special cut of sirloin served bruschetta style with Dijon mayo, fresh greens, tomato and red onion 12.95

Shrimp Po'Boy

Gulf shrimp, Tabasco remoulade sauce and crisp greens served on a toasted roll 12.95

Hamburger

8 oz. Angus beef, lettuce, tomato, pickle and onion on a toasted bun. Add cheese at no charge 11.95

Grilled Chicken Sandwich

Grilled chicken breast with basil pesto mayo, Swiss cheese, bacon, lettuce and tomato 10.95

Sam's Crab Cake Sandwich

Our thick jumbo lump crab cake, jalapeno mustard sauce, lettuce, tomato and bacon on a toasted bun 12.95

BEVERAGES

Coca-Cola

Diet Coke

Sprite

Pibb Xtra

Barq's Root Beer

Minute Maid Lemonade

Sweet Tea

Unsweetened Tea

Coffee

Tazo Hot Tea Variety

Perrier Sparkling 6

Voss 6

Please Drink Responsibly

A 20% Gratuity will be added to parties of 8 or more.
Thank You for not smoking and silencing your cell phone.



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