

STARTERS

- FRIED PICKLES** Ranch Dressing **5.95**
- CRACKLIN' CALAMARI** Cracklin' Chili Sauce, Green Onions **9.95**
- PEEL & EAT SHRIMP** Served Cold with Old Bay and Cocktail **9.95**
- COCONUT SHRIMP** Spicy Orange Marmalade **9.95**
- FRIED BUFFALO SHRIMP** Buffalo Sauce, Celery, and Bleu Cheese Crumbles **8.95**
- FRIED OYSTERS** Goat Cheese, Sriracha **9.95**
- HUSHPUPPY BASKET** Cinnamon-Honey Butter **3.95**
- SEAFOOD NACHOS** Shrimp, Fish, Queso, Black Bean and Corn Relish, Pico De Gallo, Jalapenos, and Flour Tortilla Chips **10.95**

SOUPS & SALADS

- SEAFOOD CHILI** 8.95
- CRAB & CORN CHOWDER** 6.95
- CHEF'S SOUP OF THE DAY** 6.95
- ICEBERG WEDGE** Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Tomatoes and Red Onions **6.95**
- GREEN GODDESS SHRIMP SALAD** Citrus Poached Shrimp, Mixed Romaine, Tomatoes, Onions, Cilantro, Jalapenos and Housemade Green Goddess Dressing **9.95**
- HONEY APPLE CHICKEN SALAD** BBQ Rubbed Chicken, Mixed Romaine, Tomato, Red Onion, Bleu Cheese Crumbles, Candied Pecans, Apple Slices and Honey Apple Vinaigrette **10.95**
- CLASSIC CAESAR** Romaine, Sourdough Croutons and Parmesan Cheese **6.95**
Add Grilled or Fried Chicken Breast **3.95**
Add Grilled or Fried Shrimp **5.95**

BURGERS & SANDWICHES

Sandwiches served with French Fries, Coleslaw and a Pickle

- ALL-AMERICAN BURGER** Certified Angus Beef®, Lettuce, Tomato, Red Onion, American Cheese **9.95**
- FISH MARKET SANDWICH** 1/2 lb of Chef's Selection Fried White Fish, American Cheese, Applewood Bacon, Lettuce, Tomato, Onion and Tartar **11.95**
- SOFTSHELL CRAB BLT** Fried Softshell Crab, Lettuce, Tomato, Applewood Bacon and Tartar on Texas Toast **12.95**
- PO-BOY** Your Choice of Fried Shrimp or Oysters, Lettuce, Tomato and Tartar on a Hoagie Roll **9.95**
- CRABCAKE SANDWICH** Jumbo Lump Crabcake, Lettuce, Tomato and Lemon Remoulade **9.95**
- SOUTHERN CHICKEN SANDWICH** Pickle Brined & Fried Chicken Breast, Lettuce, Tomato, Tabasco-Aioli **9.95**
- RIBEYE SANDWICH** Grilled Certified Angus Beef® Ribeye, Lettuce, Tomato, Red Onion and Horseradish Sauce on a Hoagie Roll **11.95**

SIDES

FRENCH FRIES: 2.95 • SWEET POTATO FRIES: 2.95 • RED SKINNED POTATOES: 2.95 • HOUSE SALAD: 4.95 • CAESAR SALAD: 4.95
COLESLAW: 1.95 • GOUDA SMASHED POTATOES: 2.95 • CHEF'S RICE: 1.95 • SEASONAL VEGETABLES: 2.50 • CORN ON THE COB: 1.95

MARKET FRESH TACOS

Tacos Served with Chef's Rice and Flour Tortilla Chips

- BUFFALO SHRIMP TACO** Fried Popcorn Shrimp, Buffalo Sauce, Cabbage, Pico De Gallo and Ranch Dressing **8.95**
- BLACKENED MAHI TACO** Blackened Mahi-Mahi, Cabbage, Pico De Gallo and Avocado Cream Sauce **9.95**
- FAJITA CHICKEN TACO** Grilled Fajita Chicken, Lettuce, Pico De Gallo and Ranch Dressing **8.95**
- AHI TUNA TACO** Seared Rare Tuna, Cabbage, Pico De Gallo and Wasabi Cream Sauce **9.95**
- GRILLED STEAK TACO** Grilled Certified Angus Beef® Steak, Lettuce, Pico De Gallo and Horseradish Cream Sauce **9.95**

FRESH FISH MARKET

LUNCH PORTIONS

Served with Chef's Rice and Seasonal Vegetables



ASK YOUR SERVER

About Today's Fresh Fish Selection - Market Price



CHOOSE YOUR FAVORITE PREPARATION

CAJUN STYLE: Lightly Dusted in our Cajun Spice and Pan-Seared

SIGNATURE PREPARATION: Cornmeal Coated and Sautéed

FIRE-GRILLED: Grilled over an Open Flame

HOOKED: Topped with Cajun Popcorn Shrimp... add \$2



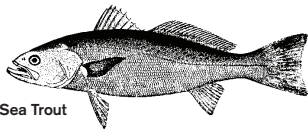
CHOOSE YOUR SIGNATURE TOPPING

Fresh Herb Cream • Honey Lime Butter • Mango Salsa
Asian Sesame Glaze • Habanero Orange Chutney

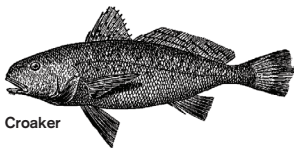
HOUSE SPECIALTIES

LUNCH PORTIONS

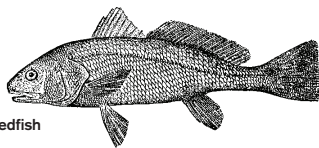
- FISH AND CHIPS** Nut Brown Beer Battered Cod. Served with Coleslaw and Hushpuppies **12.95**
- LOWCOUNTRY CRAB CAKES** Topped with Housemade Remoulade, Tomatoes and Chives. Served with Chef's Rice and Seasonal Vegetable **13.95**
- SHRIMP & GRITS** Shrimp, Country Ham, Grape Tomatoes and Chives in a Cream Sauce over Stone-ground Cheddar Grits **13.95**
- JAMBALAYA** Sautéed Chicken and Shrimp, Smoked Sausage, Tomatoes, Peppers, Onions and Cajun Red Sauce over Rice **12.95**



Sea Trout



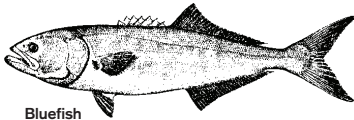
Croaker



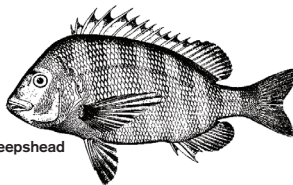
Redfish



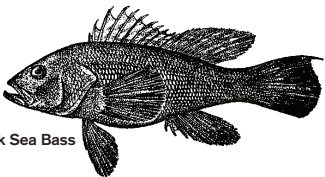
Flounder



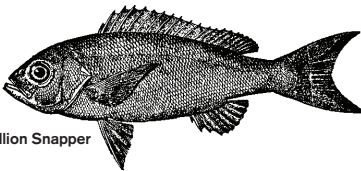
Bluefish



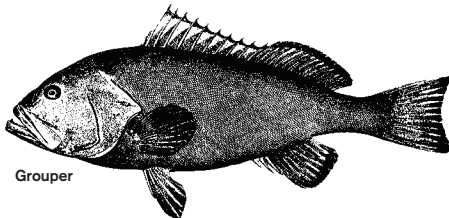
Sheepshead



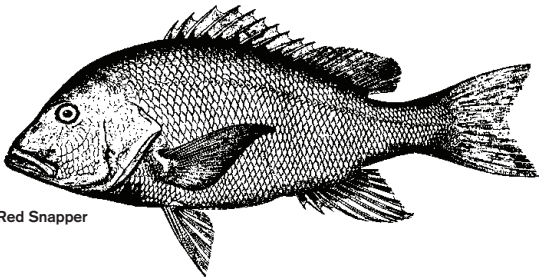
Black Sea Bass



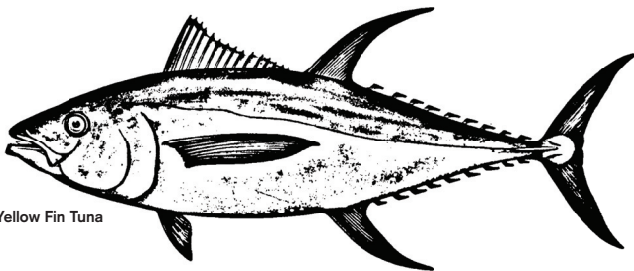
Vermillion Snapper



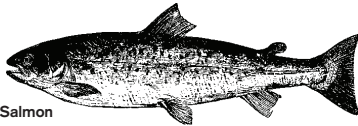
Grouper



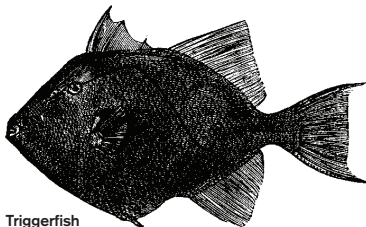
Red Snapper



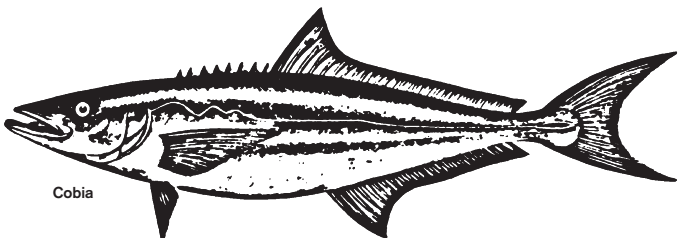
Yellow Fin Tuna



Salmon



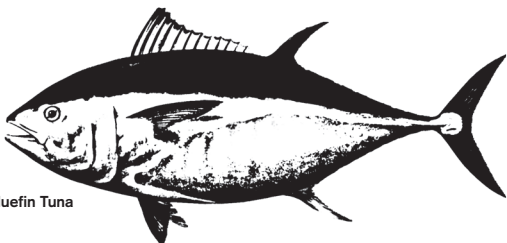
Triggerfish



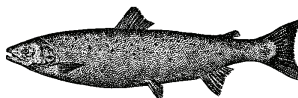
Cobia



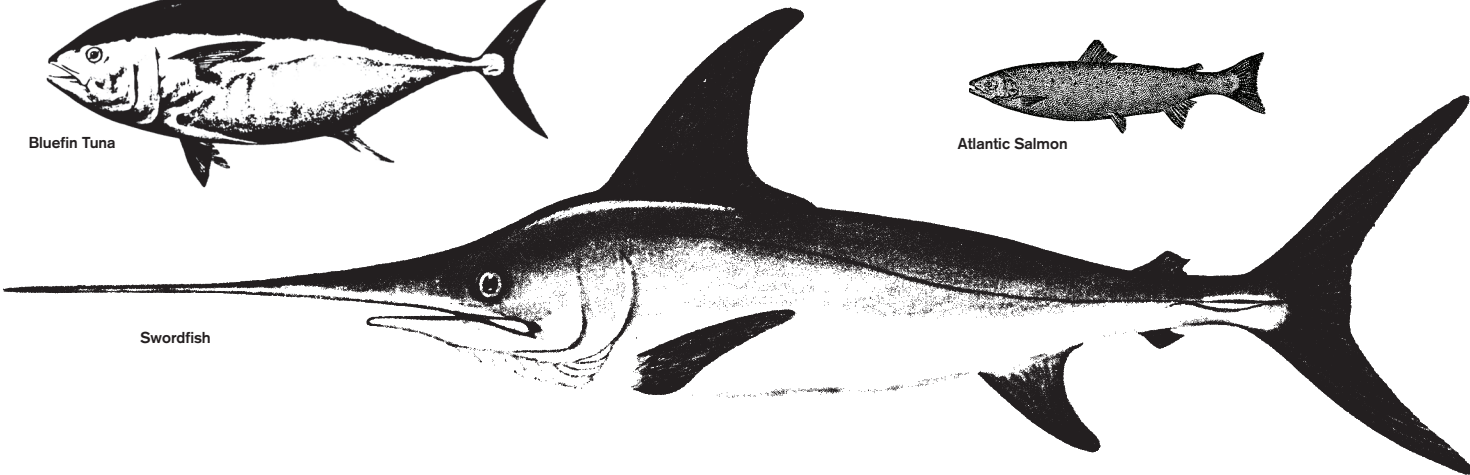
King Mackerel



Bluefin Tuna



Atlantic Salmon



Swordfish

FLYING FISH

PUBLIC MARKET AND GRILL



TBonz Foundation Inc., is the non-profit sector of HHG. It is the lifeline between successful business & community partnership. Since we first opened our doors, in 1985, "giving back" has been a big part of our culture. The foundation is funded by a percentage of all gross sales, not just net profits from each restaurant. Inherent to the philosophy of our foundation, is the belief & practice of active participation as well as passive contributions. They are used for the betterment of the communities through donations to various charities, service projects and deserving individuals. We are acutely aware that we are only as good as what we return to our communities that nurture us.



N. Myrtle Beach
SOUTH CAROLINA



TBONZ
GILL & GRILL
Charleston, SC
West Ashley, SC
Myrtle Beach, SC
North Myrtle Beach, SC



Charleston, SC
Columbia, SC



Columbia, SC
Myrtle Beach, SC
Greenville, SC
Mount Pleasant, SC
Irmo, SC
High Point, NC



North Myrtle Beach, SC



Charleston, SC
Columbia, SC
West Ashley, SC
Charlotte, NC



Myrtle Beach, SC
Columbia, SC