OLDFIELD SEAFOOD NIGHT!

Starters

FRIED CALAMARI served with a sweet chili sauce	9
SHE CRAB SOUP traditional charleston recipe finished with sherry	5
SMALL SALAD baby green salad with your choice of white balsamic or ranch dressing	4
PETITE CAESAR romaine lettuce, house-made dressing, parmesan and grilled crostino	5
STEAMED MUSSELS white wine tomato basil broth and crostino	10

Seafood Specialties

LOW COUNTRY BOIL shrimp, andouille sausage, corn and potatoes	17
GRILLED WAHOO with lemon beurre blanc, mashed potato and vegetable mélange	25
GRILLED MAHI MAHI with peach ginger coulis, mashed potato and vegetable mélange	21
SHRIMP SCAMPI classic lemon garlic sauce tossed with linguini and finished with parsley	21
OUR FAMOUS CRAB CAKES with creole remoulade, mashed potato and vegetable mélange	20

Magnolia Grill Classics

THURSDAY BURGER ½ pound burger cooked to your preference served with house-cut potato fries toppings (select up to 3): white cheddar, swiss, american, gorgonzola, mushrooms, grilled onions	14
BLACKENED SHRIMP CAESAR	14
CHICKEN MARSALA served with mashed potatoes and vegetable mélange	16
CHICKEN QUESADILLA with white cheddar cheese, sautéed pepper & onions served with house-cut potato fries	12
CHAR-GRILLED RIBEYE herb grilled and finished with truffle butter mashed potatoes vegetable mélange	27
CRISPY SHRIMP PLATTER served with tartar sauce and house-cut potato fries	16