



A Menu Inspired by All Things South Carolina with a Touch of N'Awlin's

*Dining Room * Full Bar * Oyster Bar * Catering * Outdoor Events * Pick Up * Delivery*

Open 7 Days Lunch & Dinner

N'Awlins Big Easy Brunch

Saturday & Sunday 10:00am - 2:00pm

Happy Hour 5pm-7pm Monday through Friday

Lunch Buffet Monday-Friday 10:30-2:00

Online Ordering & Delivery Services provided by:

*TigersToGo.com * GrubHub.com * UberEats.com * DoorDash.com*

Office Catering: www.ezCater.com

PALMETTO'S SMOKEHOUSE & OYSTER BAR

APPETIZERS

Cajun Brochettes <i>(GF)</i> Pronounced “bro-shet”	\$8.99
Cajun flavor bombs made with grilled chicken strips, cream cheese, jalapeno, and onion, wrapped in bacon and then pan fried. Served with ranch dressing and Cajun seasoning!	
Southern Stack	\$4.99
Alternating layers of Fried Green Tomatoes, our house made Pimento Cheese, and a heapin’ helping of our Spicy Collard Greens. Topped with our own home made Remoulade Sauce.	
Haystack	\$9.99
Your choice of Fritos or Seasoned Fries, topped with pulled pork, cheddar cheese, sour cream, jalapenos, and drizzled with mild BBQ sauce and ranch dressing. Big enough to eat with a pitchfork!	
Mac & Cheese Balls	\$8.99
Our incredible Mac & Cheese rolled up, lightly breaded, and deep fried like any good South Carolina dish! Served with Ranch Dressing, of course!	
Pimento Cheese Balls	\$8.99
Homemade Pimento Cheese rolled up, lightly breaded, and deep fried like any good South Carolina Dish! Served with Ranch Dressing, of course!	
Fried Green Tomatoes	\$6.99
Lightly fried green tomatoes served with homemade Remoulade sauce.	
Fried Pickles	\$4.99
Dill pickle chips lightly fried served with homemade Remoulade sauce.	

OYSTERS & SHRIMP

Peel & Eat Shrimp *(GF)*

Served Hot or Chilled w/Drawn Butter & Old Bay
\$12.99/half lb. \$22.99/full lb.

***Fresh Shucked Raw Oysters**

See Chalk Board for Variety & Market Price

***Fresh Steamed Oysters** *(you shuck!)*

See Chalk Board for Variety & Market Price



***4 kinds of Fire Grilled Oysters**

New Orleans Style CHAR-GRILLED OYSTERS

***Fire Grilled Oysters** *(GF)* **Acme Style!**

Market Price (see chalk board)

If you like steamed oysters you will LOVE these tastier oysters shucked raw and char-grilled with butter, garlic, and Italian dressing. Inspired by the Famous Acme Oyster House just off Bourbon Street!

***Mack’s Grilled Oysters** *(GF)* **Drago’s Style!**

Market Price (see chalk board)

So this guy, named Mack, came into our place the first week we opened and asked us if we had tried Drago’s Grilled Oysters from New Orleans. We hadn’t...but now they are our most popular oysters by far. Freshly shucked oysters are char-grilled then topped with Garlic Butter, Coarse Black Pepper, Oregano, Parsley, and Melted Parmesan and Asiago Cheeses. *Thanks Mack!*

***Redneck Rock-A-Feller Oysters** *(GF)*

Market Price (see chalk board)

Our friend Tim F. came to get some Oysters Rockefeller. “But Tim!”, we said, “We don't have spinach here!”. So we tried putting our Spicy Collard Greens (South Carolina’s Official State Veggie) on the already very popular Mack’s Drago Oysters then added bacon....and Booyah!!! Instant hit!

***VooDoo Oysters**

Market Price (see chalk board)

Our newest oyster flavor...we use Chef Paul Prudhomme’s Blackening Seasoning topped with melted Pimento Cheese. If you like spicy, this oyster is for you!

***Grilled Oyster Sampler**

Market Price (see chalk board)

Can’t decide which grilled oyster to try? Create a sampler with 3 or 4 of our delicious options. Great as a Meal or Appetizer.

*** NOTE: CONSUME OYSTERS AT YOUR OWN RISK.**

**There may be a risk associated with consuming raw shellfish as in the case with other raw products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders you should eat these products fully cooked.

*** NOTE to Customers Ordering Raw or Grilled Oysters:**

Our oysters are shucked to order and can sometimes take as much as 30 minutes to prepare. Please ask your server to check on lead times if you are in a hurry. We will attempt to get appetizer oysters out before your meal.

PALMETTO'S SMOKEHOUSE & OYSTER BAR

(GF) = Gluten Free! Brisket Better than Texas and Seafood So Good You'll Think You're at the Beach!

Surf

Shrimp and/or Oyster Plates \$14.99
Fried Oysters and/or Fried, Grilled or Blackened Shrimp, served with 2 sides and choice of cornbread or roll. 1/2 Shrimp and 1/2 Oysters by request.

Soft Shell Crab \$14.99
2 Lightly Breaded and deep fried Soft Shelled Crabs with 2 sides.

Fried Catfish Filets \$14.99
Large Fried Catfish Filet with 2 sides.

Blackened Catfish over Grits \$15.99
Catfish Filet blackened over cast iron with Chef Paul's Prudhomme's Blackening Spices served over our Adluh yellow stone ground grits.

LOW COUNTRY BOIL
Served in a bowl or dumped right on the table! w/ sausage, corn, potatoes, onions served with drawn butter and Old Bay.



Shrimp or Crawfish \$14.99
Shrimp and Crawfish \$17.99

Home of the BEST PO BOYS

We start with a Hoagie roll and fill it full of your choice of Grilled or Fried Shrimp OR Fried Oysters, then top it with homemade Remoulade sauce and marinated slaw.
Don't want the bread? Ask to go Bun-less!

	Sandwich w/1 side	Sandwich w/2 sides
Grilled or Fried Shrimp Po Boy	\$11.99	\$13.99
Fried Oyster Po Boy	\$11.99	\$13.99
Fried Catfish Po Boy	\$11.99	\$13.99
Fried Soft Shell Crab Po Boy	\$14.99	\$16.99



Mrs. M's Shrimp N Grits \$14.99
Charleston style grits made with Adluh yellow stone ground grits milled in Columbia SC, and smothered with shrimp gravy, topped with shrimp, smoked sausage, sautéed peppers and onions.

Seafood Jambalaya \$14.99

This spicy Creole style recipe is straight from New Orleans and is made with fresh shrimp and Smoked Georgia sausage.



Turf

<u>OUR SMOKED MEATS</u>	Sandwich w/1 side	Plate w/2 sides
Pulled Pork BBQ <i>(GF)</i> Rubbed with love, then slow smoked for 15 hours, then piled high on a freshly toasted Brioche bun!	\$8.99	\$12.99
Beef Brisket <i>(GF)</i> (limited quantities) Slices of Tender Hickory Smoked Brisket topped with our slightly sweet Brisket Sauce and served with horseradish mayo sauce on the side.	\$10.99	\$15.99
Double Decker A pile of Pork and Brisket on a toasted Brioche bun with your choice of 2 sides.	\$10.99	\$ 15.99
Hickory Smoked 1/2 Chicken <i>(GF)</i> (when avail.) Tender and delicious smoked half chicken served with your choice of 2 sides.	\$14.99	

Scott K's Brunswick Stew *(GF)* \$9.99
A hearty blend of our smoked brisket, pulled pork, and chicken simmered to perfection with tomatoes, corn, potatoes, lima beans, onions, and other smokehouse seasonings to make a delicious stew served with cornbread.



CHICKEN TENDERS
Chicken Tenders \$9.99
Hand breaded tenders fried crispy golden brown with 2 sides. Or, ask for them as grilled.

<u>SANDWICHES & BURGERS</u>	Sandwich w/1 side	Sandwich w/2 sides
NEW! Chophouse Burger We mix brisket with our Angus Beef to make a 1/3 lb. hand-pattied burger chargrilled with our smoky brisket sauce w/lettuce, tomato, mayo or try it with our creamy Horseradish Sauce...Mmmm!	\$11.99	\$14.99
PSHOB BLT Traditional BLT on Texas Toast topped with our Homemade Pimento Cheese, 2 Fried Green Tomatoes and Remoulade Sauce.	\$9.99	\$12.99
Cheese Burger Chargrilled 1/2 lb hand-pattied cheeseburger with your choice of lettuce, tomato, red onion, pickle.	\$8.99	\$12.99
BBQ Cheese Burger Chargrilled 1/2 lb hand-pattied cheeseburger topped with pulled pork and BBQ sauce... Totally Amazing!	\$10.99	\$13.99
Bacon Pimento Cheese Burger Chargrilled 1/2 lb hand-pattied burger topped w/bacon & our homemade pimento cheese. Add a fried green tomato for \$2 .	\$10.99	\$13.99

SIDE DISHES \$3.50 each

Seasoned French Fries
Onion Rings
Tater Tots
Fried Okra
Corn on the Cob
Brunswick Stew *(GF)*
Baked Macaroni & Cheese
BBQ Baked Beans *(contains pork)*
Baked Sweet Potato *(GF)* (served w/butter and brown sugar)
Baked Potato *(GF)* butter, sour cream, cheese, bacon bits)
Mrs. M's Cheese Grits *(GF)*
Buttery Green Beans
Collard Greens *(GF)* *(Slightly Spicy, contains Bacon)*
Marinated Slaw *(GF)*
Fried Green Tomatoes (2ea)
Garden Side Salad

Dressings: Ranch, Honey Mustard, Blue Cheese, Caesar, Italian, Raspberry and Balsamic Vinaigrettes)

KIDS MENU

(kids up to 10 years old please)

Chicken Fingers & Fries	\$4.99
BBQ Slider & Fries	\$4.99
Fried Shrimp & Fries	\$5.99
Kids Mac & Cheese	\$3.50

Drinks

Sweet & Unsweet Tea	\$2.50
Coke, Diet Coke, Sprite, Root Beer, Dr Pepper, Ginger Ale, Lemonade	\$2.50
Regular Coffee w/refills	\$3.50
Keurig Specialties	\$3.50

Bar

See our Bar Menus for Draught & Bottled Beer, as well as
Liquor Drink Specials
Full Bar available Monday-Saturday
Beer and Wine only on Sundays

Bulk (Please call ahead, availability may be limited)

Pulled Pork with Sauce and Rub	\$ 14/lb
Beef Brisket with Sauce and Horseradish Mayo	\$ 18/lb
Seafood Jambalaya with Shrimp	\$ 20/lb
Brunswick Stew	\$ 18/lb

Custom Office Catering

(Delivery or Pickup)

Order Directly 864-810-7339 option 3 (Teri Oswald)

Order online through www.EZCater.com

Special Events

PSHOB has several Special Event Options for you:

- 1) Custom Onsite catering at your venue. We can provide rustic to elegant presentations with a budget fit to your needs.
- 2) Catering and Event Space at Palmettos Catering and Event Center in Pendleton is our 6000sq ft facility just three miles from Clemson University. Perfect for any kind of party or meeting for up to 350 people.
- 3) Meeting Space complete with projection screens, sound systems, and high speed internet.
- 4) Simple Pickup or Drop Off Catering
- 5) Short-Term Dining Room Rental. Only available during certain hours. Food & Drink minimums may apply.

Contact Us

Reservations through OpenTable.com or our website at..

www.PalmettosClemson.com

Facebook: Facebook.com/psheb
Email: info@palmettosclmson.com
Phone: 864-810-7339 option 1

Palmettos Catering and Event Center

Facebook: Facebook.com/PalmettosEventCenter
Email: info@palmettosclmson.com
Phone: 864-810-7339 option 2 or 3

Gift Certificates available!



Weekday Lunch Menu*

NEW PSHOB Quesadillas	
Creole Shrimp Jambalaya	\$9.99
Chicken, Pork, or Brisket	\$6.99
Plain Cheese	\$4.99
PO BOY	\$8.99
Oyster, Shrimp, Catfish, or Brisket on a fresh hoagie roll, w/ slaw, lettuce & tomato, remoulade sauce, & fries	
Shrimp & Grits	\$9.99
Lunch portion of our thick and creamy grits with gravy, peppers, onions, shrimp & sausage served with a side salad	
Creole Jambalaya (Shrimp & Sausage)	\$9.99
Lunch portion served with a side salad	
1/2 lb Cheeseburger	\$7.99
Grilled cheeseburger with lettuce, tomato, onion, pickle and seasoned fries	
Chophouse Burger	\$9.99
Grilled 1/2 lb Angus ground chuck mixed with beef brisket topped with provolone cheese and brisket sauce & seasoned fries	
PSHOB Philly	\$8.99
Your choice of pulled pork, beef brisket or grilled chicken topped with sautéed peppers and onions, melted provolone cheese and our homemade philly sauce served with seasoned fries	
Buffalo Chicken Wrap	\$8.99
Chicken tenders dipped in buffalo sauce, lettuce, tomato, onion, in a wrap with blue cheese or ranch dressing with seasoned fries	
Spicy Bang Bang Shrimp Tacos	\$6.99
2 soft shell tacos filled with fried shrimp, marinated slaw and spicy bang-bang sauce .	
Tacos	
2 Tacos with your choice of Pork, Brisket, or Shrimp. With a side of slaw.	\$7.99
SIDES:	\$2.50
Fries, Mac&Cheese, Collards, Green Beans, Baked Beans	
SALADS:	
Ranch, Honey Mustard, Balsamic Vin, Raspberry Vin, Italian	
Big Garden Salad	\$5.99
Lettuce Mix, tomatoes, red onion, cheddar cheese, bacon bits and croutons.	
Big Meat Salad	\$9.99
Garden Salad with Pork, Brisket, or Chicken	
Small Side Salad	\$3.99
Brunswick Stew	Cup \$4.99 Bowl \$7.99
Soft Drinks or Tea	\$1.50
*DAILY LUNCH SPECIALS NOT VALID WITH ANY OTHER OFFER (FLOK, COUPONS, ETC.)	
*AVAILABLE Weekdays from 11am to 2pm (except major holidays)	

NEW Weekday Lunch Buffet

Monday though Friday from 11:00 to 2:00

3 daily meats, 4 Veggies, 2 Soups, Garden Salad, Dessert
Includes Tea or Soft Drink Drink

Single Plate	\$7.99
All u care to eat	\$10.99