

# CHELSEA MENU

## —STARTERS—

ETHEL'S CLAM CHOWDER (NEW ENGLAND STYLE) .....	Cup .....	\$4.95	Bowl .....	\$6
SOUP OF THE DAY .....	Cup .....	\$4.95	Bowl .....	\$6

## —APPETIZERS—

OYSTERS NEW ORLEANS .....	\$9.95	PAN-SAUTÉED BLUE CRAB CAKES .....	\$8
<i>Fried Oysters tossed in a Cajun inspired BBQ sauce with Gorgonzola Dressing and Vegetable Spears</i>		<i>Served with Remoulade and Roasted Pepper Cream</i>	
OYSTERS ROCKEFELLER .....	\$9.95	FRIED GROUPEL STRIPS .....	\$8
<i>Baked Oysters on the Half Shell topped with a mixture of chopped Spinach, Cream Cheese, Sambuca and seasoned Bread Crumbs</i>		<i>Deep Fried to a golden brown and served with Tartar Sauce</i>	
CARPACCIO .....	\$9.95	PEPPERED SHRIMP .....	\$8
<i>Raw Beef Tenderloin, sliced wafer thin and topped with Fried Capers, Parmesan Cheese and Extra Virgin Olive Oil</i>		<i>Tender Georgia White Shrimp baked in a Cajun Butter Sauce served with French Bread Sticks</i>	
JUMBO GEORGIA WHITE SHRIMP (6) .....	\$8.95	FRIED LOBSTER TAIL FINGERS .....	\$10
<i>Jumbo Georgia Whites served Grilled, Blackened, Fried or Buffalo Style</i>		<i>Served with Tartar Sauce</i>	
TOASTED BABY BRIE .....	\$9.95	DEEP-FRIED MARINATED ARTICHOKE HEARTS .....	\$6
<i>With toasted Almonds and Grapes</i>		<i>With Pesto Butter and Shaved Parmesan</i>	

## —ENTRÉE SALADS—

*Served with your choice of in-house dressings: Citrus Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Gorgonzola, Basil Vinaigrette, Ranch or Oyster Bacon*

MOZZARELLA NAPOLEON .....	\$8
<i>Fresh Mozzarella, Prosciutto, Red Onion &amp; Fresh Basil, Layered and Drizzled with Balsamic Vinaigrette</i>	
CHELSEA SALAD .....	\$6
<i>Seasonal Greens, Cucumbers, Tomatoes, Shredded Mozzarella and Bacon Bits</i>	
HALF CHELSEA SALAD .....	\$4
CAESAR SALAD .....	\$6
<i>Chopped Romaine tossed with our in-house Caesar Dressing and topped with Shaved Parmesan and Seasoned Croutons</i>	
HALF CAESAR SALAD .....	\$4
CHICKEN CAESAR .....	\$10
<i>Same great Caesar Salad topped with grilled chicken breast</i>	
SPINACH SALAD .....	\$8
<i>Fresh spinach topped with Wild Mushrooms, Artichoke Hearts, Hearts of Palm and Applewood smoked Bacon crumbles. Our In-House Honey Mustard Is Recommended</i>	
HALF SPINACH SALAD .....	\$5

## —PASTA DISHES—

*Pasta Dishes are served with oven fresh bread*

ANGEL HAIR PASTA .....	\$10
<i>Tossed with diced tomatoes, basil and garlic in extra virgin olive oil</i>	
Add Grilled or Blackened Chicken .....	\$15
Add Shrimp, Scallops and Crab .....	\$19
DESERT FIRE FETTUCCHINE .....	\$18
<i>Jumbo Georgia White Shrimp and Andouille Sausage sautéed in a Jalapeño Cream and tossed with Spinach Fettuccine</i>	
ROMANO CRUSTED CHICKEN .....	\$16
<i>Chicken breast prepared with Romano seasoned bread crumbs and Italian seasonings, finished with a Sun-dried Tomato-Basil Cream and served on a bed of Angel Hair Pasta</i>	
GROUPEL HEMINGWAY .....	\$21
<i>Sautéed Atlantic Grouper on a Bed of Fresh Spinach and Angel Hair Pasta finished with a Lemon-Caper Butter Sauce with a hint of Sherry</i>	
SEAFOOD FETTUCCHINE ALFREDO .....	\$19
<i>Tender Georgia White Shrimp, Blue Crab meat, and Scallops, sautéed with Mushrooms and Scallions and tossed with Spinach Fettuccine in a Creamy Alfredo Sauce</i>	

**—SEAFOOD ENTRÉES—**

*Seafood Entrées are served with oven fresh bread and one of the following:  
Sautéed Vegetables, Scalloped Potato or Cheese Grits.*



**FRESH CATCH (BASED ON AVAILABILITY)**

MARKET PRICE

<b>SEAFOOD CREPES</b> .....	\$19.95
<i>A magnificent blend of tender Georgia White Shrimp, Blue Crab and Scallops sautéed with a blend of peppers and onions and topped with a Leek Cream</i>	
<b>OVEN-FRIED GROUPEL</b> .....	\$21.95
<i>Atlantic Grouper pan sautéed and then "oven-fried" served over a bed of Cuban-style Black Beans with a Leek Cream finish</i>	
<b>JUMBO GEORGIA WHITE SHRIMP</b> .....	\$18.95
<i>Georgia White Shrimp prepared Grilled, Blackened, Fried or Buffalo style</i>	

**—MEAT & POULTRY ENTRÉES—**

*Meat and Poultry Entrées are served with oven fresh bread and one of the following:  
Sautéed Vegetables, Scalloped Potato or Cheese Grits.*

<b>GORGONZOLA-STUFFED FILET MIGNON</b> .....	\$31.95
<i>8 oz. Filet of Beef Tenderloin stuffed with Gorgonzola Cheese and Wrapped in Applewood-Smoked Bacon</i>	
<b>PETITE FILET</b> .....	\$26.95
<i>6 oz. Filet of Beef Tenderloin cooked to your specifications</i>	
<b>CHELSEA FILET</b> .....	\$29.95
<i>A hearty 8 oz. Filet of Beef Tenderloin cooked to your specifications</i>	
<b>NEW YORK STRIP</b> .....	\$28.95
<i>A generous 14 oz. portion of Strip Steak cooked to your specifications</i>	
<b>SURF AND TURF</b> .....	\$32.95
<i>6 oz. Filet of Beef Tenderloin with 6 Jumbo Georgia White Shrimp prepared Fried, Grilled or Blackened</i>	
<b>CHICKEN PICCATA</b> .....	\$16.95
<i>Sautéed Chicken Breast with Lemon, Capers and deglazed with Sherry and served on a Bed of Wilted Spinach</i>	
<b>HONEY DIJON PORK TENDERLOIN</b> .....	\$17.95
<i>Pork Tenderloin Marinated In Our Special Honey Dijon Marinade and Grilled to Perfection</i>	

**—ADD-ONS—**

<b>SCALLOPED POTATOES</b> .....	\$3.50	<b>CRISPY FRIES</b> .....	\$2.50
<b>ASPARAGUS (WHEN AVAILABLE)</b> .....	\$4.95	<b>SAUTÉED VEGGIES</b> .....	\$3.50
<b>SPINACH FETTUCINE ALFREDO</b> .....	\$5.95	<b>CHEESE GRITS</b> .....	\$2.50

**—FOR CHILDREN 12 & UNDER—**

<b>KID SHRIMP WITH FRIES</b> .....	\$6.95	<b>KID FISH FINGERS WITH FRIES</b> .....	\$6.95
<b>KID CHICKEN FINGERS WITH FRIES</b> .....	\$6.95	<b>ANGEL HAIR PASTA WITH BUTTER</b> .....	\$5.50

For Parties of 6 or more a 20% gratuity will be added.

We honor Cash, Visa and MasterCard

For catering information, please go to our website at: [www.chelsea-ssi.com](http://www.chelsea-ssi.com) or call (912) 638-2047

**GREAT FOOD** made with the finest ingredients available. Our meat and fish are hand-cut to exacting specifications, our produce arrives fresh and crisp daily. All items are made to order and we take pride in their preparation. Please allow us the time necessary to exceed your expectations.

**EXTRAORDINARY SERVICE** is our goal for each and every one of our guests. We pride ourselves on prompt, courteous service, while maintaining a personable and comfortable atmosphere. If for any reason you are not satisfied, please ask to see our manager.

**OUR CUSTOMERS** are important to us and we appreciate you and strive to please you the guest. We realize that you could have chosen any one of a million places to eat - we appreciate the reality that we were the ones you selected to dine with. Thank you for your patronage, now we invite you to relax and enjoy the experience that is...

**Uniquely Chelsea**

Advisory: The consumption of raw or under-cooked foods may cause serious illness or death

*Chelsea*  
is...