CHELSEA
MENU

—STARTERS—

ETHEL’S CLAM ChowDER (New England STYLE) ........................................ Cup $4.95 Bowl $6.95

SOUtH OF THE DAY .......................................................................................... Cup $4.95 Bowl $6.95

—APPETIZERS—

OYSTERS NEW ORLEANS ................................................................. $9.95
Fried Oysters topped in a Cajun inspired BBQ sauce with
Gorgonzola Dressing and Vegetable Spears

OYSTERS ROCKEFELLER ................................................................. $9.95
Baked Oysters on the Half Shell topped with a mixture of chopped
Spinach, Cream Cheese, Sambusas and seasoned Bread

Carpaccio ................................................................................................. $9.95
Raw Beef Tenderloin, sliced wafer thin and topped
with Fried Capers, Parmesan Cheese and Extra Virgin Olive Oil

JUMBO GEORGIA WHITE SHRIMP (6) .............................................. $8.95
Jumbo Georgia Whites served grilled, blackened.
Fried or Buffalo Style

TOYSTEAD BABY BRIE ................................................................. $8.95
With toasted Almonds and Grapes

—ENTRE SALADS—

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

MOZZARELLA NAPOLEON ........................................................................... $8
Fresh Mozzarella, Prosciutto, Red Onion & Fresh Basil, layered and drizzled with Balsamic Vinaigrette

CHELSEA SALAD ......................................................................................... $6
Seasonal Greens, Cucumber, Tomatoes, Shredded Mozzarella and Bacon Bits

HALF CHELSEA SALAD ............................................................................... $4

CAESAR SALAD ............................................................................................. $6
Chopped Romaine tossed with our in-house Caesar Dressing and topped with Shaved Parmesan and Seasoned Croutons

HALF CAESAR SALAD ................................................................................ $4

CHICKEN CAESAR ......................................................................................... $10
Some fresh Caesar Salad topped with grilled chicken breast

SPINACH SALAD ............................................................................................. $8
Fresh spinach topped with Wild Mushrooms, Artichoke Hearts, Hearts of Palm and Applewood smoked Bacon crumbles.
Our In House Honey Mustard Is Recommended

HALF SPINACH SALAD ................................................................................ $5

—PASTA DISHES—

Pasta Dishes are served with oven fresh bread

ANGEL HAIR PASTA .................................................................................. $10
Tossed with diced tomatoes, basil and garlic in extra virgin olive oil
Add Grilled or Blackened Chicken $15
Add Shrimp, Scallops and Crab $19

DESERT FIRE FETTUCCINE ................................................................. $18
Jumbo Georgia White Shrimp and Andouille Sausage sautéed in a Jalapeno Cream and tossed with Spinach Fettuccine

ROMANO CRUSTED CHICKEN .............................................................. $16
Chicken breast prepared with Romano seasoned bread crumbs and Italian seasonings,
finished with a Sautéed Tomatoes, Parmesan Crust and served on a bed of Angel Hair Pasta

ROUPER HEMINGWAY ............................................................................... $21
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

SEAFOOD FETTUCCINE ALFREDO .......................................................... $19
Tender Georgia White Shrimp, Blue Crab Meat, and Scallops, sautéed with Mushrooms and Scallions
and tossed with Spinach Fettuccine in a Creamy Alfredo Sauce
—SEAFOOD ENTRÉES—
Seafood Entrées are served with oven fresh bread and one of the following:
Sautéed Vegetables, Scalloped Potato or Cheese Grits.

**SEAFOOD CREPES** .......................................................... $19.95
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

**OVEN-FRIED GROPER** ..................................................... $21.95
Atlantic Groper pan sautéed and then “oven-fried” served over a bed of Cuban-style Black Beans with a Leek Cream finish

**JUMBO GEORGIA WHITE SHRIMP** .................................. $18.95
Georgia White Shrimp prepared Grilled, Blackened, Fried or Buffalo style

—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.

**GORGNOLZA-STUFFED FILET MIGNON** ......................... $31.95
8 oz. Filet of Beef Tenderloin stuffed with Gorgonzola Cheese and Wrapped in Applewood Smoked Bacon

**PETITE FILET** .............................................................. $26.95
6 oz. Filet of Beef Tenderloin cooked to your specifications

**CHELSEA FILET** ........................................................... $29.95
A hearty 8 oz. Filet of Beef Tenderloin cooked to your specifications

**NEW YORK STRIP** ........................................................ $28.95
A generous 14 oz. portion of Strip Steak cooked to your specifications

**SURF AND TURF** .......................................................... $32.95
6 oz. Filet of Beef Tenderloin with 6 Jumbo Georgia White Shrimp prepared Fried, Grilled or Blackened

**CHICKEN PICCATA** .................................................... $16.95
Sautéed Chicken Breast with Lemon, Capers and deglazed with Sherry and served on a Bed of Wilted Spinach

**HONEY DIJON PORK TENDERLOIN** .............................. $17.95
Pork Tenderloin Marinated in Our Special Honey Dijon Marinade and Grilled to Perfection

—ADD-ONS—

**SCALLOPED POTATOES** ............................................. $3.50
**CRISPY FRIES** .......................................................... $2.50
**ASPARAGUS (WHEN AVAILABLE)** ................................. $4.95
**SAUTÉED VEGGIES** ............................................... $3.50
**SPINACH FETTUCCINE ALFREDO** ............................... $5.95
**CHEESE GRITS** ....................................................... $2.50

—FOR CHILDREN 12 & UNDER—

**KID SHRIMP with FRIES** .......................................... $6.95
**KID FISH FINGERS with FRIES** ................................. $6.95
**KID CHICKEN FINGERS with FRIES** ......................... $6.95
**ANGEL HAIR PASTA with BUTTER** ......................... $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-sai.com or call (912) 638-2047

**Chelexia**

**is...**

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