



Southern Tapas

“Don’t be scared folks; it’s just a really big appetizer”

Fried Green Tomato Stack

Fried green tomatoes layered with Mozzarella cheese and served with grilled shrimp over baby greens and drizzled with basil oil \$8.95

Fried Almond Encrusted Brie

Served with a Peach Jalapeno Chutney over baby greens and grilled French bread \$11.95

Macaroni & Cheese

This is not your ordinary Mac and Cheese \$7.95

Grandma’s Deviled Eggs

“This one will bring back memories” \$4.95

Classic Flash Fried Oysters

Served with a spicy Remoulade \$9.95

Shrimp Napoleon

Sautéed shrimp and Mozzarella cheese layered between grit cakes and topped with Tasso ham and roasted red pepper gravy \$9.95

Buffalo Oysters

Flash fried oysters served over bleu cheese grits and draped with our secret buffalo sauce \$10.95

The Happy Stick

Jumbo shrimp and spicy Andouille sausage skewer served with buttered rum sweet potatoes and Worcestershire onions \$8.95

Chef Daddy’s Buffalo Wings

Half Dozen \$6.95 Dozen \$9.95

Served with Gorgonzola dressing and celery sticks

Red Neck Egg Rolls

Carolina BBQ Pork Egg Rolls

Served with Sweet Chili Sauce and Wasabi Slaw \$ 8.95

Soup & Salad

Tomato Crab Bisque

Cup \$3.95 Bowl \$4.95

Soup of the Day

Cup \$3.95 Bowl \$4.95

House Garden Salad

\$4.95

Dressings:

Peppercorn Parmesan Ranch , Gorgonzola
Sweet Vidalia Onion, Thousand Island
Sundried Tomato Vinaigrette
Honey Mustard
Balsamic Vinaigrette

Dinner Salads

Hoisin Grilled Salmon

Served over baby greens with shaved apples and tossed in a plum Asian vinaigrette \$14.95

Fried Oyster & Mango Spinach

Fried oysters top fresh spinach with Feta cheese, roasted red pepper, toasted walnuts and drizzled with a mango vinaigrette \$14.95

**Add a Happy Stick
to any entrée for \$7.00**

All entrees come with a choice of
Soup or Salad



Old Southern Fixins'

Low Country Meatloaf

Served with grilled onions, southern gravy and a choice of two sides \$15.95

Shrimp & Grits

Sautéed shrimp, roasted red peppers, garlic, green onion and Applewood smoked bacon
tops creamy cheese grits \$18.95

High Cotton Crab Cakes

Served over creamed spinach \$16.95

Liver and Onions

Sautéed Calves' liver and onions topped with Applewood smoked bacon
served with a choice of two sides \$14.95

Fried Oyster & Andouille Sausage Gumbo

Served over plantation rice \$16.95

**Add a Happy Stick
to any entrée for \$7.00**

Simply Fish

Basted in Lemon Butter
Served with a choice of two sides
Market Price

Seafood Entrees

Blackened Tuna

Served over Asiago cheese grits, collard greens and Applewood smoked bacon \$23.95 (upon availability)

Pan Seared Mahi Mahi

Served over Garlic green beans and fried green tomatoes topped with Tasso ham gravy \$22.95

Plank Roasted Salmon

Basted with a hickory honey Dijon glaze served with creamed corn and shrimp \$25.95

Macadamia Nut Encrusted Grouper

Served over creamed spinach and leeks \$26.95

Signature Crab Cakes

Served with choice of two sides \$23.95

Filets & Ribeye

Filet & Oyster Florentine

Grilled filet tops creamed spinach and served with
Flash Fried oysters \$33.95

Filet Peppercorn

Grilled filet topped with a brandy peppercorn sauce
Served with whipped potatoes and grilled onions
\$30.95

Angus Ribeye

Char-Grilled or Blackened
Served with two sides \$19.21

Chicken & Ribs

Chicken & Maple Grilled Sweet Potatoes

Layered with shaved ham, Swiss cheese & topped with
a Bourbon Lingonberry Sauce \$16.95

Sticky Icky St Louis Styled Ribs

Ribs with the Chef's Secret Dry Rub and Slow
Cooked Basted with a wet barbecue sauce
Served with a choice of two sides
Half Rack \$17.95 Second Half \$7.00

All entrees come with a choice of
Soup or Salad



Pasta

Shrimp & Crab Provencal
Sautéed shrimp and crab, in a tomato
basil, garlic white wine sauce
Served over Angel Hair \$25.95

Linguini Jambalaya
Sautéed shrimp, chicken, sausage,
onions, peppers and classic Creole
seasoning over linguini \$19.95

Chicken & Artichokes
Sautéed with onions roasted red peppers,
spinach in a garlic white wine sauce
tossed with linguini and Feta cheese
\$16.95

Golden Fried Seafood

Served with your choice of two sides

**Shrimp, Oysters, and Flounder
Scallops** (add an additional \$2.00)

One \$15.95 Two \$18.95
Three \$22.95 Four \$26.95

**Add a Happy Stick
to any entrée for \$7.00**

Dinner Sandwiches

All Dinner Sandwiches served with your choice of side

Backyard Burger

Char grilled ground beef served on a Kaiser roll with lettuce, tomato, onion and American cheese \$8.95
Add Applewood smoked bacon \$1.50

Big Daddy Rueben

“You’ll need two napkins for this one”
Corned beef, sauerkraut, Swiss cheese, Thousand Island and
spicy brown mustard on grilled Marble rye \$10.95

Mahi Mahi Burger

Served with Basil Aioli, lettuce and tomato on a Kaiser Roll \$10.95

The Twisted Cuban Sandwich

Oven roasted pork topped with ham, Swiss cheese, grilled pineapple and
champagne mustard \$10.95

Sides \$2.50

Whipped Potatoes
Buttered Rum Sweet Potatoes
Collard Greens
Fried Okra
Vegetable of the Day
French Fries
Cole Slaw
Plantation Rice

**Ask your server about a
Kids Menu 12 and under only**

Floyd’s 1921 is committed to supporting Local & NC Farmers & Fisherman whenever possible

There may be an 18% service charge added to parties of six or more
\$5.00 plate charge for sharing
Separate checks take time, please be patient