



Southern Tapas

"Don't be scared folks; it's just a really big appetizer"

Macaroni & Cheese

This is not your ordinary Mac and Cheese 9.95

Shrimp Napoleon

Sautéed shrimp and Mozzarella cheese layered between grit cakes and topped with Tasso ham and roasted red pepper gravy 13.95

Buffalo Oysters

Flash fried oysters served over bleu cheese grits and draped with our secret buffalo sauce 16.95

Red Neck Egg Rolls

Carolina BBQ Pork Egg Rolls

Served with Sweet Chili Sauce and Wasabi Slaw 9.95

Flat Bread Signature Crab Dip

Served on Artisan Pita Bread 13.95

Caprese Salad

Vine Ripe tomatoes with Fresh Mozzarella with Balsamic Reduction & Olive Oil 9.95

Shrimp Ceviche

Served over black beans and cheese tostados 14.95

Classic Flash Fried Oyster

Served with remoulade sauce 16.95

Salads & Soup

Dinner Caesar Salad 9.95 Add Chicken 6.95 Add Shrimp 8.95

Fried Oyster & Mango Spinach

Fried oysters top fresh spinach with Feta cheese, roasted red pepper, toasted walnuts and drizzled with a mango vinaigrette 18.95

Wedge Salad

Topped with Blue Cheese Dressing, Bacon, Tomatoes, Red Onions & Hard Boiled Eggs 10.50

Side Garden Salad

Blue Cheese, Peppercorn Parmesan Ranch, Sundried Tomato Vinaigrette, Thousand Island OR Balsamic Vinaigrette 6.95

Side Caesar Salad 6.95

Soup du jour

Cup 4.95 Bowl 6.95

Old Southern Fixins'

Low Country Meatloaf

Served with grilled onions, southern gravy and a choice of two sides 18.95

Shrimp & Grits

Sautéed shrimp, roasted red peppers, garlic, green onion and Applewood smoked bacon
tops creamy cheese grits 26.95

High Cotton Crab Cakes

Served over creamed spinach 32.95

Liver and Onions

Sautéed Calves' liver and onions topped with Applewood smoked bacon
served with a choice of two sides 16.95

Chicken & Biscuits

Country Fried Chicken Breast and a cheddar scallion biscuit smothered with sawmill gravy
Served with whipped potatoes and garlic green beans 19.21

Sticky Icky Styled Ribs

Ribs with the Chef's Secret Dry Rib and Slow Cooked Basted with a wet barbecue sauce
Served with a choice of two sides
Half Rack 24.95 Full Rack 34.95

Simply Fish

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

**Gluten
Free**

Spaghetti Squash

Pan Seared Mahi tops spaghetti squash
sautéed with shrimp, asparagus and
grape tomatoes in a garlic white wine
sauce with parmesan 28.95

Seafood Entrees

Blackened Tuna

Served over Asiago cheese grits, collard greens and Applewood smoked bacon 24.95
(upon availability)

Signature Crab Cakes

Served with choice of two sides 32.95

Jerk Mahi & Coconut Shrimp

Served over black beans and rice. Topped with a pineapple salsa. 28.95

Shrimp Etouffee & Cajun Fried Flounder

Served over rice and collard greens 28.95

Summer Pasta

Sautéed scallops and shrimp with asparagus, grape tomatoes, fresh mozzarella, basil in a garlic white
wine tossed with linguine 28.95

Filet Peppercorn

Grilled filet topped with a brandy peppercorn sauce,
Served with whipped potatoes and grilled onions 49.95



Angus Ribeye

Grilled and served with a choice of two sides
44.95

Orders of Medium Well & Well Done will be Butterflied

Golden Fried Seafood

Served with Fries and Coleslaw

Shrimp 19.95

Flounder 20.95

Oysters 24.95

Scallops 23.95

2 Items 24.95

3 Items 30.95

Dinner Sandwiches

All Dinner Sandwiches served with French Fries

Backyard Burger

Char grilled ground beef served on a Kaiser roll with lettuce, tomato, onion and American cheese 12.95

Add Applewood smoked bacon 1.50

Fried Cheese Cheese Burger

Topped with Heinz 57 and a pickle served on a bed of fries 13.95

Bacon Onion Jam Burger

Topped with a Sharp Cheddar and a Fried Egg 14.95

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 13.95

The Twisted Cuban Sandwich

Oven roasted pork topped with ham, Swiss cheese, grilled pineapple and champagne mustard 12.95

Pimento Cheese Meatloaf Sandwich

Served on marble rye 11.95

Fish Sandwich of the Day

Ask your server (Market Price)

Shrimp Burger

Fried Shrimp & Coleslaw on a Kaiser roll 9.95

Thai Shrimp Burger

Fried Shrimp tossed in a sweet thai chili sauce with wasabi slaw on a Kaiser roll \$10.95

Sides \$4.95

Whipped Potatoes Collard Greens Fried Okra Vegetable of the Day French Fries
Cole Slaw Steamed Rice Garlic Green Beans Asparagus \$6.00
Sub Asparagus \$3.00

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

\$15.00 corkage fee