



BANQUET ROOM AVAILABLE

All Items Available For Carry Out
Call Ahead To Place Order

843-793-1155

Fax: 843-793-1143

216-A St. James Ave., Goose Creek, SC 29445

Great Beginnings

BUFFALO WINGS \$9.45

Chicken wings, deep fried, with your choice of Hot, Mild, Lemon Pepper or Teriyaki flavors. Served with celery sticks and ranch or bleu cheese dip.

CHICKEN FINGERS \$7.95

Chicken strips, marinated, battered, then deep fried. Served with our special sauce for dipping.

CHEESE STICKS \$7.95

Fingers of mild mozzarella, lightly breaded, deep fried until golden brown. Served with our own special Marinara sauce.

CRAB PUPPIES..... \$8.45

A St. James Original! Our own special stuffing mixed with real crabmeat, rolled into bite sized balls, deep fried until golden brown. Served with our special sauce for dipping.

NACHOS \$8.45

Crunchy tortilla chips covered with homemade chili, Monterey jack and cheddar cheese, sliced jalapeno peppers, fresh chopped tomatoes and topped off with sour cream and salsa.

QUESADILLAS \$7.95

Lightly grilled flour tortillas filled with sautéed mushrooms, green onions, bacon, Monterey jack and cheddar cheese. Topped with sour cream and salsa.

Add Chicken for \$3.95 or Prime Rib for \$4.95

PRIME RIB BITES..... \$9.95

Our famous Prime Rib is served in bite size pieces, in a bowl of our special Au Jus sauce.

STUFFED MUSHROOMS..... \$7.95

Large select mushrooms filled with our special crabmeat stuffing, topped with Monterey Jack cheese and baked until golden brown.

FRIED MUSHROOMS \$7.95

Fresh, whole mushrooms battered, deep fried to golden brown and served with creamy horseradish sauce for dipping.

CHILI CHEESE FRIES..... \$7.95

Seasoned steak fries topped with our homemade chili and melted cheddar cheese sauce.

BASKET OF CROISSANTS \$5.95

Five of our famous fresh baked honey butter croissants.

CHIPS & SALSA \$2.95

A basket of deep fried corn tortilla chips accompanied with chunky style salsa.

ALASKAN CRAB LEGS

1 cluster \$6.95 2 clusters \$12.95

Lite Bites & Soups

SOUP OF THE DAY \$3.95

Your server will advise you of the Chef's daily special.

SOUP & SALAD SPECIAL \$6.95

(For those lighter appetites!)
Ask about the soup of the day.

SOUP & SANDWICH \$7.95

Your server will advise you of the Chef's selection.

ST. JAMES CHILI \$5.95

THICK!!! Loaded with beef and beans, mildly spiced and topped with grated cheddar cheese, sour cream and sliced green onions. Served with crunchy tortillas on the side.

Salads

Our salads are individually made to order, served on a chilled platter with fresh dressings accompanied by a freshly baked honey butter croissant
Choice of Dressing: House, Ranch, Bleu Cheese, 1000 Island, Italian, Balsamic Vinaigrette, Oil and Vinegar or French.

CHEF'S SPECIAL\$9.95

Ice cold mixed greens topped with chopped eggs, ham, smoked turkey, cheddar and Monterey jack cheese, toasted slivered almonds, tomatoes and topped with bacon.

CAESAR SALAD \$5.95

A traditional favorite! Romaine lettuce tossed with toasted croutons, parmesan cheese and our own spicy Caesar dressing. Served with a garlic butter croissant.

Add: Diced grilled chicken \$3.95 / Spicy fried oysters' \$6.95 / Prime rib \$6.95

ST. JAMES SPECIAL \$5.95

A garden of savory delights! Mixed salad greens, chopped eggs, bacon, diced tomatoes and toasted slivered almonds.

GRILLED CHICKEN SALAD..... \$9.95

Diced grilled chicken on a bed of fresh mixed salad greens with chopped eggs, tomatoes and slivered almonds.

ST. JAMES SEAFOOD SALAD \$10.95

Mixture of tender baby shrimp and crab flakes in a creamy dressing served on a bed of fresh mixed salad greens with chopped eggs, diced tomatoes and slivered almonds.

Sandwiches

Sandwiches are served with crispy French fries or substitute coleslaw, green beans, smoked baked beans, mashed potatoes with gravy, buttered corn, ramekin of soup, a croissant or vegetable of the day. Add bacon for an additional 75¢

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| GRILLED REUBEN \$8.95
Select Corn Beef and sauerkraut on toasted rye bread with Swiss cheese and 1,000 Island dressing. | FRENCH CONNECTION \$8.95
Choice roast beef sliced thin and piled high on a toasted French loaf, served with our special Au Jus on the side. |
| CHICKEN MONTEREY SPECIAL \$8.95
Grilled, marinated, boneless chicken breast basted with BBQ sauce and topped with Monterey jack cheese, mayonnaise, lettuce, tomato, onion slice and dill pickles. Served on toasted wheat berry bread. | ST. JAMES MELT \$8.45
Our famous patty melt! Choice ground chuck grilled, topped with sautéed onions, bacon, Swiss and cheddar cheese slices. Served on toasted rye bread. |
| HUSKER SPECIAL \$8.95
A plump, boneless chicken breast breaded and deep fried until golden brown. Served on a toasted bun with mayonnaise, pickles, tomato, lettuce and onion slice. | PRIME RIB STEAK SANDWICH \$9.95
7 oz. prime rib grilled to perfection with lettuce, tomato and pickles. Served on a toasted hoagie roll. |
| COUNTRY CLUB \$8.95
Smoked turkey, ham, bacon, Monterey jack and cheddar cheese, crisp lettuce, tomato and mayonnaise. Served on toasted wheat berry bread. | PHILLY CHEESE STEAK \$8.95
Sliced choice roast beef, grilled with peppers and onions, topped with provolone cheese. Served on a toasted hoagie roll. |
| | SANDWICH OF THE DAY \$7.95
Your server will advise you of the Chef's choice. |

Burgers

Our juicy burger sensations are made with fresh lean ground steak, served with crispy French fries or you may substitute coleslaw, green beans, smoked baked beans, mashed potatoes with gravy, croissant, buttered corn, ramekin of soup or vegetable of the day. Add bacon for an additional 75¢

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| ALL-AMERICAN BURGER \$8.45
Lettuce, tomato, onions, dill pickles and cheddar cheese served on a toasted bun with mayonnaise. | SAN ANGELO BURGER \$8.45
Our down home sensation! Smoked hickory BBQ sauce, Monterey jack cheese, mayonnaise, lettuce, tomato, onion and dill pickles served on a toasted bun. |
| TEX-MEX BURGER SPECIAL \$8.45
Our burger smothered with our special chili, Monterey jack and cheddar cheese, chopped tomatoes, jalapenos, sour cream and NO bun! | BLEU BURGER \$8.45
Our grilled burger is topped with bleu cheese crumbles, and bacon served on a toasted bun with lettuce, tomato dill pickle, onion, and mayonnaise. |

Side Items

- Crispy French Fries, Coleslaw, Green Beans, Buttered Corn, Smoked Baked Beans, Ramekin of Soup, Mashed Potatoes with Gravy, Honey Butter Croissant or Vegetable of the Day** **\$1.95**
- Basket of Crispy Fries** **\$4.75**
- House or Caesar Salad with Order**..... **\$3.95**
- Fully Loaded Baked Potato (After 4:00 pm)**..... **\$3.95**
- Extra Dressing**..... **75¢**

Beverages

- SOFT DRINKS:** Pepsi • Diet Pepsi • Sierra Mist • Dr. Pepper
- Tropicana Lemonade • Ginger Ale • Root Beer • Mountain Dew**
- JUICES:** Orange • Pineapple • Grapefruit • Cranberry • Apple
- COFFEE • HOT TEA • ICED TEA • HOT CHOCOLATE**

Final Temptations

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| HOT FUDGE CAKE \$5.95
Rich chocolate fudge cake stuffed with real French vanilla ice cream. Topped with hot fudge sauce, whipped cream and a cherry. | FRIED ICE CREAM \$5.95
Vanilla ice cream rolled in rice krispies, graham cracker crumbs and corn flakes, then deep fried. Topped with chocolate sauce and whipped cream. |
| HOT APPLE PIE \$5.95
Delicious hot pie slice topped with walnut praline and real French vanilla ice cream. | |

Entrées

Served with a fully loaded Baked Potato (after 4 pm) or two (2) of the following: Crispy French Fries, Coleslaw, Green Beans, Mashed Potatoes with Gravy, Buttered Corn, Ramekin of Soup, Smoked Baked Beans and Vegetable of the Day or a Croissant.

Add our Special House or Caesar Salad for \$3.95

PRIME RIB OF BEEF

Our select aged Prime Rib of Beef is deliciously different because it is slow cooked (12 hours) in our Alto Shaam® Oven to preserve all the delectable natural juices.

8oz. \$15.95 12 oz. \$18.95

BARBEQUE BABY BACK RIBS

We serve "one full rack" or Baby Back Ribs, smoked then grilled until tender and juicy.

\$16.95

STEAK FROM THE GRILL

RIBEYE..... \$16.95

This is the Steak lover's Steak! A USDA Choice 12 oz. steak. Exceptionally tender and juicy!

ST.CROIX STEAK \$16.95

Ribeye steak marinated in fruit juices, fresh garlic, soy sauce and spices.

CHICKEN FROM THE GRILL

ST. CROIX CHICKEN \$11.95

Our plump juicy boneless chicken breast is marinated in fruit juices, fresh garlic, soy sauce and spices, grilled until tender.

CHICKEN CANCUN \$13.95

Marinated fresh boneless chicken breast grilled until tender, then topped with thinly sliced ham and Monterey jack cheese.

CHICKEN STRIPS PLATTER \$12.95

Large order of batter-fried strips of marinated chicken.

SEAFOOD

FRIED FLOUNDER..... \$12.95

Fresh flounder filets breaded and served with lemon wedges and tartar sauce.

FRIED OYSTERS..... \$17.95

Fresh oysters breaded then deep fried, served with lemon wedges and tartar sauce.

FRIED SHRIMP \$15.95

Butterfly shrimp freshly breaded and deep fried until golden brown served with lemon wedge and cocktail sauce.

SHRIMP SCAMPI..... \$14.95

Butterfly shrimp broiled in garlic butter, white wine and lemon juice.

CRAB LEG PLATTER

Generous portion of Alaskan crab legs served with butter sauce and lemon wedges.

\$19.95

St. James Specialties

Add our special House or Caesar Salad for \$3.95

FETTUCCINE \$8.95

Fettuccine noodles covered with a rich cream sauce, topped with chopped ham, bacon pieces and toasted slivered almonds. Served with a garlic butter croissant.

CHICKEN FETTUCCINE..... \$12.95

Diced chicken breast tossed with fettuccine noodles and covered in a rich cream sauce. Topped with ground bacon and ham mixture and slivered almonds. Served with a garlic butter croissant.

SHRIMP FETTUCCINE \$15.95

Fresh shrimp tossed with fettuccine noodles and covered in a rich cream sauce. Served with a garlic butter croissant.

CHICKEN SICILIAN..... \$14.95

A plump, boneless chicken breast breaded and fried until golden brown. Topped with our flavorful marinara sauce and mozzarella cheese. Served with fresh cooked pasta and a garlic butter croissant.

TACOBURRITO \$9.95

A large flour tortilla stuffed with spicy ground beef, lettuce, tomato and cheddar cheese and covered with our special house sauce, more cheddar cheese, then baked until sizzling and bubbly. Served with crunchy tortilla chips, salsa and sour cream on the side.

From the Bar

ST. JAMES SPECILAITIES

STRAWBERRY DAIQUIRI

Rum and strawberries create a thick icy treat that is berry, berry delicious

MARGARITA

Our South-of-the-Border sensation, Tequila, Triple Sec, lime and sweet & sour

STRAWBERRY MARGARITA

Strawberries blended with Tequila, Triple Sec, lime and sweet & sour for a refreshing delight

PEPPERMINT PATTY

A yummy blend of hot chocolate and Peppermint Schnapps topped with whipped cream and crème de menthe

ICE CREAM DRINKS

PINA COLADA

Malibu Coconut rum and crushed pineapple, a creamy all-time favorite

NUTTY KAHLUA DELIGHT

Kahlua Coffee Liqueur and chopped almonds make a crunchy surprise with every sip

BANANNA BERRY

A delicious combination of Amaretto, Dekuyper Creme de Bananas and strawberries, a smooth cool treat

MUDSLIDE

Kahlua, vodka and Hershey's syrup
It's like having a chocolate shake with a bite

ISLAND SWEET TARTS

ABSOLUT SEABREEZE

A balmy blend of Absolut Vodka, cranberry and grapefruit juice

CAPE CODDER

A delightful smooth blend of Skyy Vodka and cranberry juice, straight from the New England shores

FUZZY NAVAL

Dekuyper Peach Schnapps and orange juice; as refreshing as a Georgia Peach

TROPICAL DELIGHT

You will think you are in the Caribbean with this blend of Malibu Coconut rum and pineapple!!

ISIAND SWEET TART

A delicious blend of Malibu Coconut Rum, orange juice, sweet & sour and grenadine

PITCHERS

LONG ISLAND ICE TEA

Fleischman Vodka, Ron Rico Rum and Tequila topped with fruit juices and a splash of coke. Just like ice tea, but what a ZING!

ALABAMA SIAMMER

A Southern Favorite! Made with Southern Comfort, Slow Gin and Amaretto mixed with orange and pineapple juice

PITCHER OF MARGARITAS

Tequila, Triple Sec, lime and sweet & sour for a refreshing delight

BEER

IMPORTED AND SPECIALITY ICE COLD BOTTLES

AMERICAN PREMIUM LONG-NECK BOTTLES

Budweiser • Bud Light • Bud Light Lime • Coors Light • Miller Lite

DRAFT

Appropriate Sales Tax Added To Checks
All Items Available for Carry-Out • Call Ahead 843-793-1155
Gift Certificates Available • Banquet Room Available
We Accept Visa, MasterCard, American Express and Discover
Sorry, We Do Not Accept Checks
We Reserve the Right to Refuse Service to Anyone
PRICES SUBJECT TO CHANGE

Wine List

HOUSE WINE SELECTIONS

BY BAREFOOT

WHITE ZINFANDEL • MERLOT • CABERNET SAUVIGNON
CHARDONNAY • PINOT GRIGIO • MOSCATO • PINOT NOIR

\$4.95 Glass

WHITE WINE

	Glass	Bottle
CHATEAU STE. MICHELLE RIESLING, Washington	\$6.95	\$23.95
Sweeter style white with hints of peaches, apricots and pears		
RODNEY STRONG CHARDONNAY, Sonoma		\$24.95
Bright lemon and apple aromas with hints of pear and pineapple		

RED WINE

		Bottle
HOB NOB PINOT NOIR, France		\$23.95
Medium bodied, elegant, smooth finish		
RAWSON'S RETREAT MERLOT, Australia		\$29.95
Fresh and vibrant flavor's with dark fruit and spice		
TRAPICHE MALBEC OAK CASK, Argentina		\$23.95
Intense red color with sweet aromas of blackberries and plums		
RED DIAMOND CABERNET SAUVIGNON, Washington		\$24.95
Rich, silky palate of cherry, chocolate and black fruits		



AT ST. JAMES PLACE... We believe good times start with great food. Each recipe calls for only the finest ingredients, quality meats and the Season's freshest produce. St. James Place soups and sauces are made fresh in our own kitchen and that's just for starters! From traditional favorites like nachos and burgers to our famous slow cooked Prime Rib of Beef, you can count on unique taste sensations in every bite. So sit back, have fun and enjoy the great food and good times at St. James Place.

PLEASE DRIVE RESPONSIBLY