

**CHILDREN'S
MENU**

Corn Dog 6 fried mini corn dogs	5.50
Fish Sticks 4 fried fish sticks	5.50
Chicken Fingers 3 lightly battered and seasoned chicken tenders served with Honey Mustard sauce	6.95
Hamburger* 4 oz. of ground chuck	5.95
Shrimp 12 lightly battered and deep fried until golden	6.95
Cheese Quesadilla Served with sour cream and salsa	6.95

Choice of Side

French Fries, Rice, Cole Slaw, Steamed Vegetables,
Baked Potato, Sweet Mashed Potatoes

All childrens meals include a choice of Iced Tea, Coke,
Diet Coke, Sprite, Pibb Extra, Root Beer, or Lemonade

DESSERTS

Bread Pudding A La Mode

A Delicious, award winning, homemade combination of buttery croissants,
cinnamon, brown sugar, vanilla, almonds, and sugared pecans.
Served warm with a scoop of French vanilla ice cream and
Vanilla Bourbon sauce

**Chocolate on Chocolate
Big Baby Bundt Cake**

A killer...moist, dark chocolate cake, enrobed in creamy dark chocolate,
topped with a generous scoop of French vanilla ice cream, and
finished with Chocolate and Caramel sauce

Crème Brulee Cheesecake

Two great classics...the rich perfection of Madagascar-Vanilla-bean
flecked crème brulee, layered and mingled with the lightest
of cheesecakes, and finished with Carmel sauce

New York Cheesecake

Homemade straight from Carnegie Deli

Key Lime Pie

Homemade Key Lime on a rich Graham Cracker crust

Caramel Apple Granny - A La Mode

Granny Smith Apples piled high with buttery caramel and toffee
custard on a short bread crust with French vanilla ice cream

French Vanilla Ice Cream

Ramekin1.95 Bowl2.95
Topped with Raspberry, Chocolate, or Caramel Sauce

*These items can be cooked to order. The consumption of raw or under cooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Proud to present
Family Style To Go Catering

APPETIZERS

Serves 6-10

Croissants	(20)18
Homemade Baked Potato Soup	(32 oz.)18
Calabash Seafood Gumbo with rice	(32 oz.)20
Wings with homemade Ranch or Bleu Cheese	(35 pieces)35...(100pieces)95
Spinach Dip with corn tortilla chips	15
Chicken Tenders	(25 pieces)35...(60 pieces)75

SALADS

Serves 6-10

Boundary House Salad our famous salad with chopped eggs, tomatoes, sugar pecans, bacon & ham.....	40
Caesar Salad with Romaine, homemade croutons, grated Parmesan, & a zesty Caesar dressing	45
Chicken Caesar Salad with marinated grilled chicken breasts	65
Chef Salad with fresh tomatoes, chopped eggs, Cheddar, Monterey Jack, ham & turkey, & sugar pecans	60
Broiled Chicken Salad marinated grilled chicken breasts, mushrooms, tomatoes, water chestnuts, and scallions	55

Salads are served with a choice of: House dressing (Honey Mustard & Hot Bacon)
Ranch – Bleu Cheese – Oriental Thousand Island – Fat Free Balsamic Vinaigrette
Raspberry Vinaigrette

ENTREES

Serves 6-10

Club Sandwich sliced turkey, ham, bacon, Cheddar & Jack, lettuce, tomato, and mayo on French bread	55
Baby Back Ribs broiled Danish ribs, slow cooked and fork tender, basted in honey tinged BBQ sauce.....	85
Southern Style Pork Chops fried golden brown Pork Loin Medallions with homemade gravy	55
Grilled Chicken Breasts marinated in fruit juices, soy sauce, and spices.....	60
Prime Rib USDA choice beef slow roasted for tenderness with homemade Au Jus.....	per person 13

Garlic Mashed Potatoes / Sweet Mashed Potatoes / Cole Slaw / Fresh Steamed Vegetables	15
Gallon of Fresh Brewed Iced Sweet or Unsweet tea.....	5
Our Award Winning Homemade Bread Pudding	35

*Please allow a 24 hour notice for all orders to insure availability. *Full payment is
requested at the time of ordering. *Menu is subject to change



at **CALLAHAN'S**

1045 River Road
Calabash, NC 28467
910-579-8888

“Casual Dining at Its Finest”

APPETIZER

Crab Bites

12 Bite size morsels served with Remoulade sauce 10.95

Fried Calamari

Breaded Calamari, lightly fried, and served with Marinara sauce 8.95

Hot Crab Dip

A creamy blend of lump crab meat, cheese, and spices, served with garlic toast 10.95

Firecracker Shrimp

Heaping helping of shrimp, lightly fried and coated in a spicy chili sauce 9.95

Basket of Croissants

Fresh baked and drizzled with honey butter 5.95

Scallop Appetizer

Prepared grilled, fried, or blackened with a side of Remoulade sauce 11.95

Potato Skins

Crispy skins loaded with bacon, Monterey Jack and Cheddar cheese, topped with scallions, and served with a side of Ranch or Bleu Cheese 8.95

Wings

One pound of juicy and plump Jumbo wings with just a hint of heat, served with Bleu Cheese 9.95

Cheese Fries

Piping hot fries topped with mounds of melted Monterey Jack and Cheddar cheese 8.95
Add Chili 1.00

Spinach Artichoke Dip

Chock full of artichokes, spinach, and Pepper Jack cheese. Served with fresh tortilla chips. This dip is on the spicy side 7.95

SOUP

Baked Potato Soup

Rich and creamy, topped with scallions, bacon, Cheddar and Monterey Jack cheese 5.95

Calabash Seafood Gumbo

Tomato based soup brimming with shrimp, crawfish, oysters, Andouille sausage, and okra in a special blend of herbs and spices, served with rice 7.95

Homemade Chili

Topped with melted cheese, sour cream, and scallions 5.95

Clam Chowder

Our fresh made, cream based, chowder loaded with clams 6.95

SALAD

🍷 Chef Salad

Mixed greens topped with chopped eggs, tomatoes, ham, turkey, Cheddar and Monterey Jack cheese, homemade sugar pecans, and finished with bacon and ham 10.50

Broiled Chicken Salad

Marinated chicken breast, fresh mushrooms, chopped tomatoes, water chestnuts, and scallions over fresh mixed greens 10.50

Broiled Salmon Salad*

Fresh Atlantic Salmon, fresh mushrooms, chopped tomatoes, water chestnuts, and scallions over fresh mixed greens 11.95

Caesar Salad

Caesar salad with Romaine lettuce, homemade croutons, grated Parmesan, and a zesty Caesar dressing 6.95
With Shrimp 10.95
With Oysters 10.95
With Chicken 9.95

🍷 Oriental Chicken Salad

Grilled chicken, Chinese rice noodles, snow peas, sliced almonds, and mixed greens with a side of Oriental dressing 10.50

🍷 The Boundary House Salad

Mixed greens, chopped eggs, tomatoes, homemade sugar pecans, bacon and ham
Side Portion 5.95 **Entrée Portion 8.95**

Dressings

House (a combination of Honey Mustard and Hot Bacon), Honey Mustard, Hot Bacon, Bleu Cheese, Ranch, Oriental, Fat-Free Balsamic Vinaigrette, Raspberry Vinaigrette, Extra Virgin Olive Oil & Balsamic Vinegar, Parmesan-Peppercorn, Thousand Island

All salads served with a fresh baked Croissant

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Items from our beef, pork, and seafood selections come with your choice of our Famous Boundary House salad, Caesar salad, or homemade Potato Soup and your choice of side item
Prime Rib, Baked Potatoes, and Sweet Potatoes are served after 4:00 P.M. Monday - Saturday and served all day Sunday

BEEF & PORK

All of our USDA Choice Beef is aged a minimum of 28 days for added flavor and tenderness

Rare - Cold Red Center, **Medium Rare** - Warm Red Center, **Medium** - Hot Red Center, **Medium Well** - Hot Pink Center, **Well Done** - Brown Center, (not recommended for our thicker cuts)

🍷 Prime Rib*

USDA Choice beef slow roasted for tenderness, cut to order, and served with Au Jus
 11 oz. 21.95 16 oz. 27.95

🍷 Baby Back Ribs

Danish baby back ribs, slow cooked for tenderness, basted in BBQ sauce, and broiled to perfection

Single Rack 21.95
 Double Rack 25.95

Southern Style Pork Chops*

Pork Loin Medallions, breaded and fried to a golden brown, covered in homemade brown gravy 16.95

Sirloin*

USDA Choice cut steak, grilled, blackened, or Pittsburgh style 19.95

New York Strip*

USDA Choice cut steak, grilled, blackened, or Pittsburgh style 25.95

Filet Mignon*

Melt in your mouth, USDA Choice barrel cut Filet, grilled, blackened, or Pittsburgh style 29.95

Ribeye*

USDA Choice cut steak grilled, blackened, or Pittsburgh style 26.95

Surf & Turf*

Filet Mignon grilled, blackened, or Pittsburgh style with your choice of large shrimp, crab cake, or fresh scallops 28.95

SEAFOOD

Carolina Flounder

A generous portion served grilled, fried, or blackened 17.95

Fried Select Oysters

Fresh Select, lightly breaded and fried 17.95

🍷 Baked Pesto Salmon*

10 oz. fillet of Salmon, topped with Basil Pesto and Parmesan bread crumbs, then finished to a golden brown 19.95

Fresh Fish*

Ask your server about our fresh fish of the day Market Price

Large Shrimp

Large tender shrimp, served grilled, fried, or blackened 17.95

🍷 Fried Crab Cakes

Homemade, Calabash Style Crab Cakes, breaded and deep fried 19.95

Boundary Combo 2

Choice of any two of the above seafood items 22.95

Clark's Combo

Choice of any three of the above seafood items 25.95

Scallops*

A generous portion of Sea Scallops prepared grilled, fried, or blackened 22.95

Salmon*

10 oz. fillet of Salmon, grilled or blackened 18.95

Sides

Baked Potato, Sweet Potato, Sweet Mashed Potatoes, Garlic Cheddar Mashed Potatoes, French Fries, Rice, Steamed Vegetables, Cole Slaw, Pasta with choice of Alfredo or Marinara sauce

🍷 Specialities of the House

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CHICKEN

BBQ Chicken

8 oz. breast, marinated in fruit juices, soy sauce, and spices, and basted with BBQ sauce 12.95

🍷 Hurricane Chicken

This boneless breast is topped with a fresh fried crab cake, sautéed shrimp, and then finished with a creamy Velouté sauce 18.95

Hickory Chicken

8 oz. boneless breast, grilled and topped with melted Cheddar, sliced bacon, and scallions. Served with a side of BBQ sauce 14.95

Chicken Finger Platter

Our seasoned chicken fingers are made to order, lightly breaded, and served with Honey Mustard dipping sauce 13.95

Whiskey Creek Chicken

A boneless chicken breast topped with tender grilled shrimp, and finished with a Black Velvet Whiskey cream sauce 16.95

Served with your choice of side item

PASTA

Cajun Seafood Pasta

Shrimp, crawfish, and Andouille sausage, tossed with Fettuccine pasta in a Cajun cream sauce 16.95

Shrimp and Broccoli Alfredo

Large Atlantic White Shrimp and fresh broccoli served over Fettuccine and Alfredo sauce 16.95

🍷 Whiskey Creek Pasta

A boneless chicken breast topped with tender grilled shrimp, served over Fettuccine, and finished with a Black Velvet Whiskey cream sauce 16.50

Pasta Primavera

Fettuccine tossed with our homemade Alfredo sauce, fresh broccoli, carrots, and snow peas 13.95
Add Chicken 4.95 **Add Salmon 5.95**

SANDWICHES

Served with your choice of French Fries or Cole Slaw
 Substitute any side 1.50

🍷 Boundary Burger*

Served on a toasted bun with lettuce, tomato, pickles, and grilled onion 8.95

Add your choice of toppings for \$1.00 each

Mushrooms Monterey Jack Cheese
 Bacon Mozzarella Cheese
 American Cheese Pepper Jack Cheese
 Bleu Cheese Crumbles Swiss Cheese
 Cheddar Cheese

Chicken Sandwich

Marinated and grilled to perfection, served on a toasted bun with lettuce, tomato, and pickles 7.95

Crab Cake Sandwich

Homemade, Calabash Style Crab Cake, battered and deep fried. Served on a toasted bun with lettuce, tomato, and pickles 10.50

NEW - Gourmet Turkey Burger

Grilled Turkey burger topped with sautéed mushrooms, grilled onions, melted Swiss cheese and garlic mayonnaise. Garnished with lettuce, tomato, and pickles on a Croissant bun 10.95

Club Sandwich

Sliced turkey, ham, fresh cooked bacon, Cheddar and Monterey Jack cheese, lettuce, tomato, and mayonnaise on toasted sourdough bread 8.50

Prime Rib Sandwich

Tender, thinly sliced Prime Rib with melted Monterey Jack cheese on French bread Served with Au Jus for dipping 11.95

Chicken Quesadilla

Spicy chicken, bacon and ham, mixed cheese, jalapeños, and scallions sautéed in a flour tortilla shell 9.95

Shrimp Quesadilla

Spicy shrimp with mixed cheese, jalapeños, and scallions sautéed in a flour tortilla shell 10.95

Fried Po-Boy Sandwich

New Orleans seafood sandwiches dressed with shredded lettuce, tomato, Remoulade sauce, and Garlic mayonnaise on French bread

Choice of one: Shrimp, Oysters, Flounder, or a combination Shrimp & Oysters 10.95

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