

**CHILDREN'S
MENU**

Corn Dog 6 fried mini corn dogs	6
Fish Sticks 4 fried fish sticks	6
Chicken Fingers 3 lightly battered and seasoned chicken tenders served with Honey Mustard sauce	7
Hamburger 4 oz. of ground chuck	6
Shrimp 12 lightly battered and deep fried until golden	7
Cheese Quesadilla Flour tortilla with Monterey Jack & Cheddar cheese	7

*All children's meals include a choice of
a side item and a soft drink*

DESSERTS

Bread Pudding A La Mode <i>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</i>	8
Chocolate on Chocolate Big Baby Bundt Cake <i>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</i>	7
Crème Brulee Cheesecake <i>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</i>	8
New York Cheesecake <i>Homemade straight from Carnegie Deli</i>	10
Key Lime Pie <i>Homemade Key Lime on a rich Graham Cracker crust</i>	7
Caramel Apple Granny - A La Mode <i>Granny Smith Apples piled high with buttery caramel and toffee custard on a short bread crust with French vanilla ice cream</i>	8
French Vanilla Ice Cream <i>Ramekin2 Bowl3 Topped with Raspberry, Chocolate, or Caramel Sauce</i>	



Proud to present
Family Style To Go Catering

APPETIZERS

Serves 6-10

Croissants	(20)	30
Homemade Baked Potato Soup	(32 oz)	22
Calabash Seafood Gumbo with rice	(32 oz)	25
Wings with homemade Ranch or Bleu Cheese	(35 pieces)50...	(100pieces)130
Spinach Dip with corn tortilla chips		20
Chicken Tenders	(25 pieces)50...	(60 pieces)90

SALADS

Serves 6-10

Boundary House Salad <i>our famous salad with chopped eggs, tomatoes, sugar pecans, bacon & ham</i>	50
Caesar Salad <i>with Romaine, homemade croutons, grated Parmesan, & a zesty Caesar dressing</i>	55
Chicken Caesar Salad <i>with marinated grilled chicken breasts</i>	75
Chef Salad <i>with fresh tomatoes, chopped eggs, Cheddar, Monterey Jack, ham & turkey, & sugar pecans</i>	70
Broiled Chicken Salad <i>marinated grilled chicken breasts, mushrooms, tomatoes, water chestnuts, and scallions</i>	65

*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 <i>sliced turkey, ham, bacon, Cheddar & Jack, lettuce, tomato, and mayo on French bread</i>	60
Baby Back Ribs <i>broiled Danish ribs, slow cooked and fork tender, basted in honey tinged BBQ sauce</i>	95
Southern Style Pork Chops <i>fried golden brown Pork Loin Medallions with homemade gravy</i>	60
Grilled Chicken Breasts <i>marinated in fruit juices, soy sauce, and spices</i>	85
Prime Rib <i>USDA choice beef slow roasted for tenderness with homemade Au Jus</i>	per person 15
Garlic Mashed Potatoes / Sweet Mashed Potatoes / Cole Slaw / Fresh Steamed Vegetables	20
Gallon of Fresh Brewed Iced Sweet or Unsweet tea	8

**Please allow a 24 hour notice for all orders. *Menu items subject to availability.
*Full payment is requested at the time of ordering. *Deadline for pick-up is 4pm.
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 13

Fried Calamari
Breaded Calamari, lightly fried, and served with Marinara sauce10

Hot Crab Dip
A creamy blend of lump crab meat, cheese, and spices, served with garlic toast 12

Firecracker Shrimp
Heaping helping of shrimp, lightly fried and coated in a spicy chili sauce11

Basket of Croissants
Fresh baked and drizzled with honey butter6

Scallop Appetizer
Prepared grilled, fried, or blackened with a side of Remoulade sauce14

Potato Skins
Crispy skins loaded with bacon, Monterey Jack and Cheddar cheese, topped with scallions, and served with a side of Ranch or Bleu Cheese9

Wings
One pound of juicy and plump Jumbo wings with just a hint of heat, served with Bleu Cheese12

Cheese Fries
Piping hot fries topped with mounds of melted Monterey Jack, Cheddar cheese, and Scallions10
Add Chili1

Spinach Artichoke Dip
Chock full of artichokes, spinach, and Pepper Jack cheese. Served with fresh tortilla chips. This dip is on the spicy side10

SOUP

Baked Potato Soup
Rich and creamy, topped with scallions, bacon, Cheddar and Monterey Jack cheese6

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 rice8

Homemade Chili
Topped with melted cheese, sour cream, and scallions7

Clam Chowder
Our fresh made, cream based, chowder loaded with clams7

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 12

Broiled Chicken Salad
Marinated chicken breast, fresh mushrooms, chopped tomatoes, water chestnuts, and scallions over fresh mixed greens11

Broiled Salmon Salad*
Fresh Atlantic Salmon, fresh mushrooms, chopped tomatoes, water chestnuts, and scallions over fresh mixed greens13

Caesar Salad
Caesar salad with Romaine lettuce, homemade croutons, grated Parmesan, and a zesty Caesar dressing7
With Shrimp11
With Oysters11
With Chicken10

✂️ Oriental Chicken Salad
Grilled chicken, Chinese rice noodles, snow peas, sliced almonds, and mixed greens with a side of Oriental dressing11

✂️ The Boundary House Salad
Mixed greens, chopped eggs, tomatoes, homemade sugar pecans, bacon and ham
Side Portion6 **Entrée Portion**9

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

*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.

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.24 16 oz.30

✂️ Baby Back Ribs
Danish baby back ribs, slow cooked for tenderness, basted in BBQ sauce, and broiled to perfection
Single Rack22
Double Rack28

Southern Style Pork Chops
Pork Loin Medallions, breaded and fried to a golden brown with a side of homemade brown gravy18

Sirloin*
USDA Choice cut steak, grilled, blackened, or Pittsburgh style22

New York Strip*
USDA Choice cut steak, grilled, blackened, or Pittsburgh style27

Filet Mignon*
Melt in your mouth, USDA Choice barrel cut Filet, grilled, blackened, or Pittsburgh style32

Ribeye*
USDA Choice cut steak grilled, blackened, or Pittsburgh style29

Surf & Turf*
Filet Mignon grilled, blackened, or Pittsburgh style with your choice of large shrimp, crab cake, or fresh scallops33

SEAFOOD

Carolina Flounder
A generous portion served grilled, fried, or blackened22

Fried Select Oysters
Fresh Select, lightly breaded and fried20

Boundary Combo 2
Choice of any two of the above seafood items26

Clark's Combo
Choice of any three of the above seafood items29

✂️ Baked Pesto Salmon*
10 oz. fillet of Salmon, topped with Pesto mayo, Parmesan bread crumbs, then finished to a golden brown22

Fresh Fish
Ask your server about our fresh fish of the dayMarket Price

Large Shrimp
Large tender shrimp, served grilled, fried, or blackened20

✂️ Fried Crab Cakes
Homemade, Calabash Style Crab Cakes, breaded and deep fried22

Scallops*
A generous portion of Sea Scallops prepared grilled, fried, or blackened25

Salmon*
10 oz. fillet of Salmon, prepared grilled or blackened21

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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Add our Famous Boundary House Salad, Caesar Salad, or Baked Potato Soup to any of the following menu choices.....4

LOCAL FLAVOR

Shrimp and Grits
Our award-winning dish, featured at the taste of calabash. It's the perfect medley of hot cheesy grits mingled with Andouille Sausage and topped with tender grilled shrimp. We take it to the next level with our seasoned Velouté sauce sprinkled with bacon bits and scallions20

CHICKEN

✂️ Hurricane Chicken
This boneless breast is topped with a fresh fried crab cake, sautéed shrimp, and then finished with a creamy Velouté sauce24

Whiskey Creek Chicken
A boneless chicken breast topped with tender grilled shrimp, and finished with a Black Velvet Whiskey cream sauce18

Hickory Chicken
8 oz. boneless breast, grilled and topped with melted Cheddar, sliced bacon, and scallions. Served with a side of BBQ sauce18

Chicken Finger Platter
Our seasoned chicken fingers are made to order, lightly breaded, and served with Honey Mustard dipping sauce18

Served with your choice of side item

PASTA

Cajun Seafood Pasta
Shrimp, crawfish, and Andouille sausage, tossed with Fettuccine pasta in a Cajun cream sauce19

Shrimp and Broccoli Alfredo
Large Atlantic White Shrimp and fresh broccoli served over Fettuccine and Alfredo sauce17

✂️ Whiskey Creek Pasta
A boneless chicken breast topped with tender grilled shrimp, served over Fettuccine, and finished with a Black Velvet Whiskey cream sauce18

Pasta Primavera
Fettuccine tossed with our homemade Alfredo sauce, fresh broccoli, carrots, and snow peas15
Add Chicken7 **Add Salmon**8

SANDWICHES

Served with your choice of French Fries or Cole Slaw Substitute any side2

✂️ Boundary Burger*
Served on a toasted bun with lettuce, tomato, pickles, and grilled onion12

Each topping added.....1
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 12

Crab Cake Sandwich
Homemade, Calabash Style Crab Cake, battered and deep fried. Served on a toasted bun with lettuce, tomato, and pickles15

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 bun13

Club Sandwich
Sliced turkey, ham, fresh cooked bacon, Cheddar and Monterey Jack cheese, lettuce, tomato, and mayonnaise on toasted sourdough bread11

Prime Rib Sandwich
Tender, thinly sliced Prime Rib with melted Monterey Jack cheese on French bread Served with Au Jus for dipping15

Chicken Quesadilla
Spicy chicken, bacon and ham, mixed cheese, jalapeños, and scallions sautéed in a flour tortilla shell 11

Shrimp Quesadilla
Spicy shrimp with mixed cheese, jalapeños, and scallions sautéed in a flour tortilla shell12

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 & Oysters14

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