

ANCHOR CAFÉ



Grande Dunes |  TM
MARINA



APPETIZERS

Seared Yellow Fin Tuna*

\$13.00

Seaweed Salad, Wasabi Aioli, Soy Sauce

Grilled Chicken Quesadilla

\$12.50

Grilled Chicken Breast, Peppers, Onions, Cheddar and Monterey Jack Cheese.

Served with Lettuce, Pico De Gallo and Sour Cream

Panko Breaded Mozzarella Cheese

\$9.00

Served with Marinara Sauce

Roasted Red Pepper Hummus

\$8.00

Served with Crispy Pita Chips

Jumbo Chicken Wings

\$12.50

Crispy Chicken Wings Tossed in Choice of Buffalo, BBQ or Teriyaki Sauce.

Served with Celery and Ranch or Blue Cheese - *one flavor per order please*

Cornmeal Dusted Fried Oysters

\$10.00

Served with Creole Remoulade



SALADS

The Waterway

\$10.00

Mixed Baby Greens, European Cucumber, Grape Tomatoes, Shredded Carrots, Shaved Red Onion

Dressings: Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette

Caprese Salad

\$10.00

Fresh Mozzarella, Grape Tomatoes, Basil Pesto, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction

The Greek

\$11.00

Mixed Baby Greens, Assorted Olives, Feta Cheese, Red Onion, Artichoke Hearts, Fire Roasted Peppers, Oregano Dressing

SALAD ADD-ONS

Grilled Chicken \$5.00

Grilled Mahi Mahi* \$7.00

Grilled Salmon* \$7.00

Tuna* \$8.00

The Classic Caesar

\$10.00

Crisp Hearts of Romaine, Garlic Croutons, Aged Parmesan Cheese, Roman Caesar Dressing

*Consuming raw or undercooked meats or seafood can increase the risk of food borne illness. It is recommended that consumers order seafood and other food items thoroughly cooked.



SANDWICHES & WRAPS

— Served with Curly Fries or Onion Rings and a Pickle —

“Marker 357” Burger*

\$12.00

7 oz. of Angus Beef

Choices: Lettuce, Tomato, Red Onion, Pickles,

Roasted Red Peppers, Jalapeño Peppers

Add Bacon +\$1 | Add Cheese +\$1

(Cheddar, Swiss, Provolone, American)

“Athens” Vegetable Wrap

\$10.00

Warm Flour Tortilla, Mixed Greens, Olives,

Feta Cheese, Artichoke Hearts, Roasted Red

Peppers and Oregano Dressing

Chicken Caesar Salad Wrap

\$12.00

Warm Flour Tortilla, Grilled Chicken Breast,

Caesar Dressing, Aged Parmesan Cheese

Philly Cheese Steak/Chicken

Philly

\$12.00

Shaved Ribeye or Grilled Chicken Breast,

Sautéed Onions, Peppers, Provolone Cheese

on a French Style Baguette

Oyster Po’ Boy

\$13.00

Cornmeal Dusted Fried Oysters, Lettuce,

Tomato, Creole Remoulade on a French

Style Baguette

Fried Green Tomato BLT

\$10.00

Crispy Fried Green Tomatoes, Applewood

Smoked Bacon, Mixed Baby Greens, Garlic

Aioli on Toasted White or Wheat Bread

Marina Fish Tacos*

\$14.00

Blackened Mahi Mahi on Three Flour

Tortilla Tacos with Pico de Gallo, Lettuce

and Rainbow Slaw



BASKETS

Popcorn Shrimp

\$14.00

Lightly Breaded Shrimp, Curly Fries,

Cocktail Sauce or Tartar Sauce

Chicken Tenders

\$11.00

Crispy Chicken Tenderloins, Curly Fries,

Honey Mustard, BBQ Sauce or Ranch

Fried Oysters

\$14.00

Cornmeal Dusted Fried Oysters, Curly Fries,

Cocktail Sauce or Creole Remoulade

SIDES

Curly Fries \$4.00

Beer Battered
Onion Rings \$4.00

Side Salad \$5.00

DESSERT

Chef’s Featured Dessert \$7.00

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COCKTAILS

Classic Mojito

\$10.00

Made with BACARDI Superior Rum, muddled fresh Mint and Lime, Simple Syrup and Club Soda

Mai Tai Punch

\$9.00

Captain Morgan Spiced Rum, Orange and Pineapple Juice with a dash of Grenadine

Dark and Stormy

\$9.00

Gosling's Black Rum and Gosling's Ginger Beer

The Sunset

\$9.00

Captain Morgan Coconut Rum and Chambord Raspberry Liqueur with Orange and Pineapple Juice and a dash of Grenadine

LOCAL FAVORITE

The Grande Lemonade

\$8.00

South Carolina's own Firefly Sweet Tea Vodka and Lemonade

Skinny Piña Colada

\$9.00

Captain Morgan Coconut Rum with Coconut Water and Pineapple Juice

Summerade

\$8.00

Smirnoff Watermelon Vodka with Minute Maid Lemonade

Blackberry Habanero Margarita

\$10.00

1800 Silver Tequila with Blackberry Habanero Puree and fresh Margarita Mix

Strawberry Lemon Martini

\$10.00

Smirnoff Citrus with Strawberry Puree and Lemonade

Members Manhattan

\$12.00

Woodford Reserve Bourbon, Cherry Bitters, Sweet Vermouth and a Bourbon-infused Cherry

Saint Rita

\$12.00

1800 Silver Tequila and St. Germain with fresh Lime Juice

High Tide Margarita

\$11.00

1800 Silver Tequila, fresh Lime Margarita Mix, topped with Grand Marnier



FROZEN DRINKS

— Made with Tropics Mixology —

Coconut Dream

\$10.00

Captain Morgan Coconut Rum and Piña Colada Mix topped with Pineapple Juice

Mango Margarita

\$10.00

Sauza Gold Tequila with Margarita and Mango Mix

Rum Runner

\$10.00

Captain Morgan Spiced Rum blended with Strawberry, Banana and Mango Mix

Georgia Peach

\$10.00

Smirnoff Peach Vodka blended with Peach Mix

Very Berry Sangria Slush

\$10.00

Lost Red Berry Sangria Wine blended with Strawberry Mix

Tropicolada

\$11.00

BACARDI Superior Rum blended with Banana, Mango, and Piña Colada Mix topped with Myers Dark Rum

You're Jamaican Me Crazy

\$11.00

Smirnoff Strawberry Vodka with Mango Mix topped with Chambord

Miami Vice

\$10.00

BACARDI Superior Rum swirled with Strawberry and Pina Colada Mix

Boozy Strawberry Lemonade

\$10.00

Frozen Lemonade flavored with Smirnoff Strawberry Vodka and a Strawberry Swirl

Banana Cabana

\$11.00

Baily's Irish Whiskey, Kahlua blended with Banana and a Chocolate Swirl

FEATURED

Grande Strand Mudslide

\$11.00

Grind Espresso Rum and Smirnoff Vanilla Vodka blended with Ice Cream Mix, Chocolate Swirl and topped with Whipped Cream

— Please Drink Responsibly —



HAPPY HOUR

— Everyday, 4pm - 7pm —
Not Available on Holidays

BAR BITES

Sesame Yellow Fin Tuna*	\$10.00
Grilled Chicken Quesadilla	\$9.00
Jumbo Chicken Wings	\$9.00
Roasted Red Pepper Hummus	\$6.00
Panko Breaded Mozzarella Cheese	\$7.00
Cornmeal Dusted Fried Oysters	\$8.00



BEVERAGE

Well Drinks

\$5.00

Smirnoff Vodka, BACARDI Rum, Gordon's
Gin, Early Times Whiskey, Sauza Gold
Tequila, Cutty Sark Scotch

Happy Hour Margarita +\$1

Bloody Mary +\$1

Happy Hour Cosmopolitan or Martini +\$2

House Wine (Canyon Road)

\$4.50

Cabernet, Merlot, Pinot Noir,
Chardonnay, Pinot Grigio, White Zinfandel

Draft Beer

\$4.50

Blue Moon, Corona Light, Michelob Ultra,
Yuengling

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Grande Dunes
MEMBERS CLUB

DISCOVER *the benefits of* MEMBERSHIP



843-315-0281

membership@grandedunes.com

— Please Drink Responsibly —



WINE LIST

— All wine is offered by the glass —

WHITE

Chardonnay

Canyon Road *California* \$6.00

Cambria Chardonnay
California \$10.00

Pinot Grigio

Canyon Road *California* \$6.00

Casa Lunardi *Italy* \$9.00

Sauvignon Blanc

Montanzas Creek
California \$10.00

Sparkling

Veuve du Vernay Brut
France \$8.00

Zonin Prosecco *Italy* \$8.00

Zonin Sparkling Rose
Italy \$8.00

White Zinfandel

Canyon Road *California* \$6.00

RED

Cabernet Sauvignon

Canyon Road *California* \$6.00

Silver Palm *California* \$10.00

Merlot

Canyon Road *California* \$6.00

Pinot Noir

Canyon Road *California* \$6.00

Murphy Goode *California* \$9.00

Rosé

Marqués de Cáceres
Rosé *Spain* \$8.00

Sangria

Lost Red Berry *Spain* \$6.00

— Please Drink Responsibly —



BEER SELECTION

Draft

Blue Moon
Corona Light
Michelob Ultra
Yuengling

Aluminum Bottles & Cans

Angry Orchard	Modelo Especial
Bud Light	Narragansett Del's Shandy
Bud Light Seltzer	New South Nut Brown
Budweiser	New South White Ale
Cigar City Jai Alai	O'Doules
Coors Light	RJ Rockers Son of a Peach
Corona	Salt Life Lager
Corona Premier	Stella Artois
Heineken	Truly
Michelob Ultra	White Claw
Miller Lite	



The Anchor Café is not affiliated with the Marina Inn.

— Please Drink Responsibly —