

STARTERS

Fried Calamari	\$12
Served with warm Homemade Marinara Sauce and Lemon	
Escargot Milano	\$12
Sautéed in Olive Oil, Garlic, Onion, Fennel Seeds, Spicy Red Pepper + Diced Tomatoes, served with Grilled Bread	
Spicy Shrimp and Beer	\$14
Four Gulf Shrimp seared and cooked in our spicy Beer Sauce and served over a Crispy Bread Boat	
Green Tomatoes and Crab	\$15
Golden fried Tomatoes topped with Lump Crab, grilled Red Onion, and Applewood smoked Bacon	

SOUPS and SALADS

Homemade Soup Del Giorno	\$7
Clam Chowder Award Winning!!	\$7
House Salad	\$6
Fresh Spring Mix with diced Red Onion, Grape Tomato halves, Feta Cheese, and Sunflower Kernels with choice of Dressing: Spicy Pecan Blue Cheese, Ranch, Balsamic Vinaigrette, or Italian	
Caesar	\$7
Crispy Romaine Leaves with herbed Croutons, Applewood smoked Bacon, grated Parmesan, and a creamy Garlic Dressing	
Caprese	\$8
Grape Tomatoes, diced Fresh Mozzarella, + Pine Nuts drizzled with Balsamic Vinegar and Basil Olive Oil	

KID'S MENU UNDER 12

Mac N Cheese	\$5
Sketti	\$6
Chicken Fingers	\$7
Served with Seasoned Curly Fries or Fruit Cup	
Fried Shrimp	\$8
Served with Seasoned Curly Fries or Fruit Cup	

*** ALL ARTWORK FOR SALE ***\$5 SPLIT ENTRÉE CHARGE***

*** 20% Gratuity may be added to Parties of Six or More ***

Consuming Raw or undercooked meats, Poultry, Seafood, Shellfish,

Or eggs may increase the risk of food born illness

GOURMET PASTAS & ENTREES

All Served with Graffiti's House Salad

Choice of Spicy Pecan Blue Cheese, Ranch, Balsamic Vinaigrette, or Italian

Spaghetti Marinara \$14

Italian homemade Tomato Sauce

With Veggies add \$3 Chicken add \$4 Shrimp or Scallops add \$6

Fettuccine Alfredo \$16

Our classic Cream Sauce tossed with Parmesan Cheese

With Veggies add \$3 Chicken add \$4 Shrimp or Scallops add \$6

Angel Hair Olive Oil & Garlic \$16

Olive Oil, Garlic, Tomatoes, Scallions, Fresh Basil, & spicy Red Pepper tossed with Parmesan Cheese

With Veggies add \$3 Chicken add \$4 Shrimp or Scallops add \$6

Spaghetti Bolognese \$19

Lean ground Beef & Pork, Mushrooms, & a touch of Cream over Spaghetti

Chicken Parmesan \$21

Parmesan Crusted Chicken Breast with melted fresh Mozzarella & Pesto served over Angel Hair Pasta and Marinara

Lobster Ravioli \$23

Sliced Mushrooms, roasted Red Peppers, & Spinach in a Garlic Cream Sauce

Shrimp & Scallop Penne \$24

Golden seared Gulf Shrimp & Scallops with Applewood smoked Bacon and Spinach in a White Wine Cream Sauce

Panned Chicken \$23

Pan Sautéed Chicken Breast finished with a Lemon Caper Butter Sauce

Hazel Grouper \$24

Fresh Grouper crusted with Roasted Almonds then finished with a Hazelnut Butter Sauce

Sesame Crusted Salmon \$21

Seared Sesame Crusted Salmon over Asian Stir Fry Vegetables and topped with our House Teriyaki Sauce

Balsamic Mustard Pork Loin \$24

Marinated Pork Loin in Whole Grain Mustard & Balsamic Vinegar, grilled & finished with a Port Wine Sauce

Filet Portabella \$29

Grilled 8 Ounce Angus Filet cooked to perfection then topped with a Chianti Portabella Demi Sauce

Shrimp & Scallop Low Country \$27

Pan Seared Gulf Shrimp & Scallops over Smoked Gouda Cheese Grits, with A Portabella, Corn & roasted Pepper Ragu

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