

STARTERS

Frying Pan Chowder

Executive Chef Craig's award winning shrimp and corn chowder - 6.95



Coconut Beer Battered Shrimp

Served with a sweet and tangy sauce - 9.95

Crab Cakes - The finest crab meat served with Cajun cream sauce - 11.95

Grouper Nuggets - Served with horseradish cream sauce - 10.95

Chicken Livers - Lightly breaded & fried. Served with brown gravy - 8.95

Chicken Tenders - Hand breaded, served with honey mustard - 7.95

Homemade Potato Chips - Made in-house, served with homemade ranch dressing - 7.95

Shrimp Cocktail - Classic shrimp cocktail - 10.95

Duck Wings - Tossed in a barbalo sauce, Served with celery and blue cheese dressing - 9.95

Sweet Potato Biscuits - Made daily by our baker, Ms. Dot. - 4.95

Calamari - Served with Sweet Chili sauce - 11.95

Homemade Chili - Ground beef simmered with onion, tomato, kidney & black beans. Topped with cheddar-jack cheese & diced onions - 6.95



DESSERTS

Homemade Sweet Potato Bread Pudding - 6.95

Homemade Cheesecake - 6.95

Flourless Chocolate Torte Cake - 4.95

SALADS

ADD TO ANY SALAD:

4 oz. Steak tips - 6.95 • Chicken - 3.95

Shrimp - 6.95 • Oysters - 8.95



Big Island Salad - Fresh greens, grilled pineapple, red onion, cheddar-jack cheese, cucumber, tomato and crispy wonton noodles. Served w/a ginger sesame dressing.
Large - 9.95 • Small - 6.95

Black and Bleu Salad (GF) - Blackened chicken tenders topped with melted bleu cheese crumbles. Served on mixed greens with tomato, red onion and cucumber - 15.95

Spinach Salad (GF) - Baby spinach topped with seasonal fresh fruit, almonds, dressed with a coconut mango vinaigrette Regular - 9.95 • Small - 6.95

House Salad (GF) - Fresh mixed greens with tomato, cucumber, red onion and cheddar-jack cheese Regular - 8.95 • Small - 4.95

KIDS MENU

Chicken Tenders	8.95	Quesadilla	8.95
Fish Nuggets	8.95	Virgin Strawberry	
Popcorn Shrimp	8.95	Daiquiri	6.95

FOUNTAIN BEVERAGES



BORN IN THE CAROLINAS®



TAKE-OUT MENU

Located on the historic Old Yacht Basin, the Frying Pan features fresh, local favorites from grilled and pan-seared seafood to perfectly fried specialties. Combined with savory homemade sweet potato biscuits and desserts by our own Ms. Dot, the Frying Pan offers unique combinations to suit any palate and fill the soul. Come by and get a taste of the low country served with a side of southern hospitality.



910-363-4382

www.fryingpansouthport.com



HOUSE FAVORITE | GF = Gluten Free Items may be cooked to order.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

319 West Bay Street
Southport, N.C. 28461

CHEF'S SPECIALTIES

All Chef's specialties are served with roasted potatoes & green beans.



Crab Legs (GF) - 1 lb. of snow crab legs served with drawn butter - Market Price

Safe Haven - 8 oz. pan seared sea bass, 3 grilled shrimp, 3 bacon-wrapped scallops and a homemade crab cake - 29.95 *no substitutions*

Back Line Combo (GF) - Blackened fish & shrimp finished lightly w/butter sauce - 20.95

Grilled Salmon (GF) - 8 oz. filet - Market Price

Crab Cake Dinner - Homemade crab cakes lightly breaded and fried. Served with Cajun cream sauce - 21.95

Grilled Shrimp (GF) - Brushed lightly with butter sauce - 19.95

Bacon-Wrapped Scallops (GF)
Sea scallops wrapped in hickory smoked bacon - 24.95

BBQ Ribs & Grilled Shrimp
Served with French fries, green beans and slaw - 24.95

12 oz. NY Strip* (GF)
Center cut NY strip served with roasted potatoes and green beans - Market Price

Sea Bass (GF) - 8 oz filet prepared grilled or blackened - Market Price

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SOUTHERN STYLE SEAFOOD

Served regular style or cajun.
Some items can be grilled upon request.
Served with fries, coleslaw and sweet potato biscuit.



Popcorn Shrimp - 16.95

Shrimp Po' Boy - Lightly fried shrimp in a toasted hoagie roll w/lettuce, tomato & sweet chili sauce - 13.95

Grouper Po' Boy - Lightly breaded & fried grouper nuggets in a toasted hoagie roll w/ lettuce, tomato & a side of Sweet Chili sauce - 15.95

Bay Scallops - Lightly breaded - 17.95

Oysters - 21.95

Popcorn Shrimp & Fish - 19.95

Flounder - 23.95

Fish Platter - 16.95

Shrimp & Oysters - 19.95

Fantail Shrimp - 18.95

Galley Combo - Fish, shrimp, oysters, bay scallops & a crab cake. No substitutions - 25.95

WRAPS

Cajun Shrimp Wrap - Cajun fried or blackened shrimp wrapped in a flour tortilla w/spring mix, tomato, onion & blue cheese dressing - 12.95

Chicken Wrap - Fried or grilled chicken tenders, lettuce, bacon, cheddar-jack cheese with homemade ranch dressing in a flour tortilla - 11.95

Frying Pan Steak Wrap - Grilled steak tips, cheddar-jack cheese, fried peppers and onions with horseradish cream sauce - 12.95

COMFORT FOODS



Shrimp N' Grits - A Frying Pan classic - 19.95
Shrimp can be prepared grilled, fried or blackened

Chicken Pot Pie - Served in a warm bread boule with a side salad - 13.95

Cheese Ravioli with Sautéed Spinach & Bacon - Dressed lightly with olive oil, butter, garlic & fresh grated Parmesan cheese. Served with a side salad - 19.95

Turkey Focaccia - Grilled turkey with bacon, lettuce and tomato on toasted focaccia roll. Served with a bowl of our shrimp and corn chowder - 13.95

BBQ & Shrimp - Slow cooked southern BBQ with lightly breaded popcorn shrimp - 16.95

Chicken Fried Steak - Served with green beans, French fries, slaw and a biscuit - 13.95

Chopped BBQ - Slow cooked southern pork BBQ with homemade BBQ sauce - 11.95

Chicken Tenders - Hand breaded and served with honey mustard - 11.95

Pork Chops - Hand breaded or grilled - 11.95

Southport Steak & Cheese
Braised round steak served in a toasted hoagie with provolone cheese and house made Aujus - 14.95

SIDES

Coleslaw	3.95	Green Beans	3.95
French Fries	3.95	Grits and Gravy	4.95
Potato Chips	3.95	Sautéed Spinach	4.95
Roasted Red Potatoes	3.95		