

Frying Pan

SOUTHPORT, N.C.



LOCATED ON THE
Historic Old Yacht Basin,



The Frying Pan features fresh, local favorites from grilled and pan-seared seafood to perfectly fried specialties. 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.

SOUTHPORT, NC
Seafood
Southern Style



319 West Bay Street Southport, N.C. 28461
910-363-4382 | www.fryingpansouthport.com

LET'S GET IT STARTED...



Frying Pan Chowder

Executive Chef Craig's award winning shrimp and corn chowder - 8.95

Pork BBQ Burnt Ends

Pork belly cubes roasted in a sweet BBQ sauce - 13.95



Big Island Salad

Fresh mixed greens, grilled pineapple, red onion, cheddar-jack cheese, cucumber, tomato and crispy wonton noodles. Served with a ginger sesame dressing. Large - 12.95 • Small - 7.95

Coconut Beer Battered Shrimp

Served with a sweet and tangy sauce - 12.95

Corn Ribz

Lightly battered corn on the cob quarters. Served with ranch dressing - 9.95

Crab Cakes

The finest crab meat served with cajun cream sauce - 14.95

Chicken Fingers

Hand breaded and served with honey mustard - 9.95

Grouper Nuggets

Served with horseradish cream sauce - 13.95

Homemade Potato Chips

Made in-house, served with homemade ranch dressing - 8.95

Shrimp Cocktail

Classic shrimp cocktail - 12.95

HOUSE FAVORITE

Honey Butter Biscuits

Made daily - 6.95

Calamari

Served with sweet chili sauce - 15.95

HOUSE FAVORITE

Fried Gator Bites

Marinated alligator tail flash fried. Served with a sweet chili sauce - 14.95

Seared Tuna

Seared AA tuna served with seaweed salad, pickled ginger and wasabi soy sauce. - 15.95

SALADS

Add to any Salad

6 oz. Steak tips - 8.95 • Chicken - 6.95 • Shrimp - 8.95 • Seared Tuna - 12.95

Black and Bleu Salad (GF)

Blackened chicken tenders topped with melted bleu cheese crumbles. Served on fresh mixed greens with tomato, red onion and cucumber - 17.95

Spinach Salad (GF)

Baby spinach topped with seasonal fresh fruit, almonds, dressed with a coconut mango vinaigrette Regular - 12.95 • Small - 7.95

House Salad (GF)

Fresh mixed greens with tomato, cucumber, red onion cheddar-jack cheese and croutons Regular - 11.95 • Small - 6.95

Kale Super Salad (GF)

A crunchy super salad with broccoli, rainbow carrots, kale, brussel sprouts, radicchio, walnuts, and raisins. Tossed in our coconut mango vinaigrette Regular - 13.95 • Small - 6.95

HOUSE FAVORITE

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.



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

HOUSE
FAVORITE

Back Line Combo (GF)

Blackened fish & shrimp finished lightly with butter sauce - 23.95

Grilled Salmon (GF)

8 oz. filet - Market Price

Crab Cake Dinner

Homemade crab cakes lightly breaded and fried.
Served with cajun cream sauce - 26.95

Grilled Shrimp (GF)

Brushed lightly with butter sauce - 23.95

Bacon-Wrapped Scallops (GF)

Sea scallops wrapped in hickory smoked bacon - 26.95

BBQ Ribs & Grilled Shrimp

Served with French fries, green beans and slaw - 29.95

Lobster Mac N Cheese

Bowtie pasta tossed in a creamy cheese sauce. Served in a bread boule with toasted breadcrumbs and pecorino romano cheese. Accompanied by a side salad - 26.95

Unicorn Fish (GF)

Prepared grilled or blackened. - Market Price

HOUSE
FAVORITE

Cobia

Grilled or blackened Cobia topped with a Chimichurri sauce - Market Price



Safe Haven

8 oz. pan seared unicorn,
3 grilled shrimp, 3 bacon-wrapped scallops
and a homemade crab cake
34.95 no substitutions

Lobster Tail

Grilled 10 oz warm water lobster tail
Market Price

SOUTHERN STYLE SEAFOOD



Items can be breaded in our regular seafood breading or our own salt and pepper breading.

Some items can be grilled upon request

Sided by french fries, cole slaw and a honey butter biscuit.

Shrimp Po' Boy

Lightly fried shrimp in a toasted hoagie roll with lettuce, tomato and sweet chili sauce - 17.95

Grouper Po' Boy

Lightly breaded and fried grouper nuggets in a toasted hoagie roll with lettuce, tomato and a side of Sweet Chili sauce - 18.95

Bay Scallops - Lightly breaded - 22.95

Popcorn Shrimp & Fish - 22.95

HOUSE
FAVORITE

Flounder - Market Price

Fish Platter - 18.95

Fantail Shrimp - 22.95

Galley Combo

HOUSE
FAVORITE

Fish, shrimp, bay scallops and a crab cake. No substitutions - 29.95



Popcorn Shrimp - 19.95

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FAVORITE

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COMFORT FOODS



Shrimp N' Grits

A Frying Pan classic - 22.95

Shrimp can be prepared grilled, fried or blackened

Chicken Pot Pie - Served in a warm bread boule with a side salad - 16.95

Cheese Ravioli with Sautéed Spinach & Bacon

HOUSE FAVORITE

Dressed lightly with olive oil, butter, garlic & fresh grated Parmesan cheese. Served with a side salad - 23.95

Chicken Tenders

Hand breaded and served with honey mustard - 14.95

WRAPS

Blackend shrimp wrap

Blackened shrimp wrapped in a flour tortilla with fresh greens, tomato, red onion and bleu cheese dressing - 14.95

Chicken Wrap

Fried or grilled chicken tenders, spring mix, bacon, cheddar-jack cheese with homemade ranch dressing in a flour tortilla - 13.95

Frying Pan Steak Wrap

Grilled steak tips, cheddar-jack cheese, fried peppers and onions with horseradish cream sauce - 14.95

KIDS MENU

Chicken Tenders	9.95	Root Beer	3.95
Fish Nuggets	9.95	Apple Juice	3.95
Popcorn Shrimp	10.95	Virgin Daiquiris	8.95
Grilled Cheese	8.95		

Pete's Chicken Sandwich

Grilled chicken, bacon, sautéed spinach, garlic on a toasted hoagie with provolone cheese - 15.95

BBQ & Shrimp - Slow cooked southern BBQ with lightly breaded popcorn shrimp - 19.95

Short Rib Over Garlic Mashed Potato's - Braised beef short ribs served over garlic mashed potato's, corn ribs and homemade gravy. 24.95

Chopped BBQ - Slow cooked southern pork BBQ with homemade BBQ sauce - 14.95

Pork Chops - Hand breaded or grilled - 13.95

Southport Steak & Cheese

Braised short rib served in a toasted hoagie with provolone cheese and house made Au jus - 16.95

HOUSE FAVORITE

Blackened Chicken Sandwich - Blackened chicken breast topped with provolone served on a toasted bun with fresh greens, tomato, red onion and Ancho- Chipolte sauce - 15.95

Coconut Shrimp Dinner - Coconut breaded shrimp served with a tangy sauce - 26.95

SIDES

Coleslaw	5.95	Grits and Gravy	6.95
French Fries	5.95	Sautéed Spinach	6.95
Potato Chips	5.95	Garlic mashed potato	6.95
Roasted Red Potatoes	5.95	Butter beans and corn	6.95
Green Beans	5.95		



DESSERTS

Blueberry Cobbler	White Chocolate Cheesecake	- 8.95
Chocolate Molten Cake		- 8.95
Salted Carmel Cake		- 8.95
Chocolate lave sundae	- served with vanilla ice cream	- 13.95

FOUNTAIN BEVERAGES



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