

Frying Pan

SOUTHPORT, NC

Seafood SOUTHERN STYLE



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.



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



Let's Get It Started...

Coconut Beer**Battered Shrimp | 12.95**

Served with an orange marmalade sauce.

Fried Gator Bites | 15.95

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

Crab Cakes | 14.95

The finest crab meat served with cajun cream sauce.

Chicken Fingers | 9.95

Hand breaded and served with honey mustard.

Grouper Nuggets | 14.95

Served with horseradish cream sauce.

Honey Butter Biscuits | 6.95

Made daily.

Homemade Potato Chips | 8.95

Made in-house, served with homemade ranch dressing.

Shrimp Cocktail | 12.95 🐟

Classic shrimp cocktail.

Calamari | 15.95 🐟

Served with sweet chili sauce.

Corn Ribz | 9.95

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

Clam Strips | 13.95

Fresh lightly breaded clam strips. Served with our homemade tartar sauce.

Pork BBQ Burnt Ends | 13.95

Pork belly cubes roasted in a sweet BBQ sauce.

**Frying Pan Chowder | 8.95**

Executive Chef Craig's award winning shrimp and corn chowder.

**Big Island Salad**

Large - 12.95 | Small - 7.95

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

Salads

Add to any Salad

6 oz. Steak tips 8.95 • Chicken 6.95 • Shrimp 8.95

Black and Bleu Salad | 17.95 (GF)

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

Kale Super Salad (GF)

Regular - 13.95 | Small - 6.95

A crunchy super salad with broccoli, rainbow carrots, kale, brussel sprouts, radicchio, walnuts, and raisins. Tossed in our coconut mango vinaigrette.

Spinach Salad

Regular - 12.95 | Small - 7.95 (GF)

Baby spinach topped with seasonal fresh fruit, almonds, dressed with a coconut mango vinaigrette.

House Salad (GF)

Regular - 11.95 | Small - 6.95

Fresh mixed greens with tomato, cucumber, red onion cheddar-jack cheese and croutons.

🐟 = 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.



Safe Haven | 34.95

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

Chef's Specialties

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

Crab Legs | Market Price (GF)

1 lb. of snow crab legs served with drawn butter.

Back Line Combo | 23.95 (GF)

Blackened fish & shrimp finished lightly with butter sauce.

Grilled Salmon | Market Price (GF)

8 oz. filet.

Crab Cake Dinner | 26.95

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

Bacon-Wrapped Scallops | 26.95 (GF)

Sea scallops wrapped in hickory smoked bacon.

BBQ Ribs & Grilled Shrimp | 29.95

Served with French fries, green beans and slaw.

Grilled Shrimp | 24.95 (GF)

Brushed lightly with butter sauce.

Lobster Mac N Cheese | 26.95

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.

Unicorn Fish | Market Price (GF)

Prepared grilled or blackened.

Cobia | Market Price

Grilled or blackened Cobia topped with a Chimichurri sauce.

Shrimp Sliders | \$17.95

Grilled shrimp sliders (3) served on Hawaiian rolls with lettuce and tomato. Served with an ancho-chipotle sauce on the side.

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 | 18.95

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

Grouper Po' Boy | 19.95

Lightly breaded and fried grouper nuggets in a toasted hoagie roll with lettuce, tomato and a side of sweet chili sauce.

Fish Platter | 18.95

Popcorn Shrimp & Fish | 23.95

Bay Scallops | 22.95

Lightly breaded.

Galley Combo | 30.95

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

Flounder | Market Price

Fantail Shrimp | 23.95



Popcorn Shrimp | 20.95

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Wraps

Frying Pan Steak Wrap | 14.95

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

Blackened Shrimp Wrap | 14.95

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

Chicken Wrap | 13.95

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

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**Shrimp N' Grits | 23.95**

A Frying Pan classic.
Shrimp can be prepared
grilled, fried or blackened.

Kids' Menu

Served with Fries

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

Sides

Coleslaw	5.95
French Fries	5.95
Potato Chips	5.95
Roasted Red Potatoes	5.95
Green Beans	5.95
Grits and Gravy	6.95
Sautéed Spinach	6.95
Garlic Mashed Potatoes	6.95
Butter Beans and Corn	6.95

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*Can be prepared Gluten Free.
Please inform your server.*

Comfort Foods

Pete's Chicken Sandwich | 15.95
Grilled chicken, bacon, sautéed spinach, garlic on a toasted hoagie with provolone cheese.

Chicken Tenders | 14.95
Hand breaded and served with honey mustard.

Chicken Pot Pie | 17.95
Served in a warm bread boule with a side salad.

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

Coconut Shrimp Dinner | 26.95
Coconut breaded shrimp served with an orange marmalade sauce.

Short Rib Over Garlic Mashed Potatoes | 24.95
Braised beef short ribs served over garlic mashed potatoes, corn ribs and homemade gravy.



*North Carolina owned, grown and raised.
More than 45 years of selective breeding by choosing only the top 3% of their heritage breeds, which is what gives Cheshire Pork superior flavor, consistency in texture, and marbling.*

**Southport Steak & Cheese | 16.95**

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

Blackened Chicken Sandwich | 15.95

Blackened chicken breast topped with provolone served on a toasted bun with fresh greens, tomato, red onion and Ancho-Chipotle sauce.

Cheese Ravioli with Sautéed Spinach & Bacon | 23.95
Dressed lightly with olive oil, butter, garlic & fresh grated Parmesan cheese. Served with a side salad.

Pork Chops | 14.95
Hand breaded or grilled.

Chopped BBQ | 14.95
Slow cooked southern pork BBQ with homemade BBQ sauce.

Desserts

Blueberry Cobbler	8.95
White Chocolate Cheesecake	
Chocolate Molten Cake	8.95
Salted Caramel Cake	8.95

Fountain Beverages

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