

414 Myrtle Ave – Phone: 843-237-4253

email: seaviewinn@sc.rr.com
www.seaviewinn.com

Sea View Inn – Pawleys Island, SC
Dining Menu
“The Only Beachfront Dining on Pawleys!”

Beautiful beachfront scenery,
 Great Low Country fare, and
 Old-fashioned service!

| | Saturday | Sunday | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|--|---|--|---|--|---|--|
| Breakfast (8:30 am) <i>\$12 per person *</i> | Eggs to order Bacon or Sausage Pancakes Grits Toast, Cereal & Yogurt Fruit or Juice | Eggs to order Bacon or Sausage Pancakes Grits Toast, Cereal & Yogurt Fruit or Juice | Eggs to order Bacon or Sausage Pancakes Grits Toast, Cereal & Yogurt Fruit or Juice | Eggs to order Bacon or Sausage Pancakes Grits Toast, Cereal & Yogurt Fruit or Juice | Eggs to order Bacon or Sausage Pancakes Grits Toast, Cereal & Yogurt Fruit or Juice | Eggs to order Bacon or Sausage Pancakes Grits Toast, Cereal & Yogurt Fruit or Juice | Eggs to order Bacon or Sausage Pancakes Grits Toast, Cereal & Yogurt Fruit or Juice |
| Mid-Day (1:15 pm) <i>\$20 per person *</i> | Pork BBQ Sandwiches Baked beans Slaw Applesauce Chips Assorted cookies Served Buffet Style | Fruit Salad Crab divine Red rice Broccoli Yeast rolls Caramel cake w/ peach ice cream | Fried Shrimp w/ cocktail sauce Corn on the cob Slaw Hush puppies Cobbler w/vanilla ice cream | Fried chicken Potato Salad Squash casserole Sliced tomatoes Biscuits White chocolate pecan pie w/ whipped cream | Pork Chops Sweet potato casserole Fried okra/green tomatoes Sugar Snap Peas Yeast rolls Strawberry shortcake | BBQ Chicken Yellow Rice Collard Greens Lima Beans Corn Bread Lemon chess pie w/ whipped cream | Baked Snapper w/ olive oil, lemon & capers White Rice Okra & Tomatoes Field Peas Muffins Key lime pie w/whipped cream |
| Evening are for guests only | Happy Hour 5:30 - 7pm Assorted cheese, crackers, dips, fruit and vegetables | Happy Hour 5:30 - 7pm Assorted cheese, crackers, dips, fruit and vegetables | Happy Hour 5:30 - 7pm Assorted cheese, crackers, dips, fruit and vegetables | Happy Hour 5:30 - 7pm Assorted cheese, crackers, dips, fruit and vegetables | <u>April, May, Sept, Oct</u> Happy Hour 5:30 - 7pm Assorted cheese, crackers, dips, fruit and vegetables <u>June – August</u> Lowcountry Shrimp Boil - assorted ice cream bars | Happy Hour 5:30 - 7pm Assorted cheese, crackers, dips, fruit and vegetables | Happy Hour 5:30 - 7pm Assorted cheese, crackers, dips, fruit and vegetables |

Please Note:

- * Prices include tax; however, gratuity is NOT included!
- 24 hour advance notice required for meal reservations – Please call us @ 843-237-4253
- Children 5 years of age or under: \$5 for all meals
- Children 6-10 years of age: \$8 for breakfast and \$12 for dinner
- Desserts and vegetables subject to change (seasonal)
- Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

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843-237-4253

Sea View Inn



Sea View Inn has welcomed guests to its tranquil setting for 70 years. Built in 1937, Sea View Inn features 14 rooms in the main house and 6 rooms in the adjacent cottage.

Many of our guests return to Sea View year after year to enjoy vacation time with their families. They also appreciate the “extended family” they have found in the other guests that share the same week or weekend.

They experience the charm, old fashion service, and low country cuisine offered by our staff. This tradition continues on from generation to generation.

Sea View is known for its excellent seafood and low-country cuisine. Guests at Sea View are treated to three fabulous meals each day! Sea View also welcomes locals and beach vacationers to come and sample our meals! We have created this menu so you can plan ahead and join us for your favorite meal! We look forward to seeing you and please call for reservations – 843-237-4253.

Low Country Cuisine

The Tidal Plain of the Atlantic Ocean in South Carolina is called “The Low Country” by the folks who live here. It’s a place of rare beauty and friendly people who have a natural way of making you feel at home.

Low Country Cuisine is characterized by the use of an abundance of seafood and rice that are staples of the natives of the tidal plain. The influences of the Gullah and local adaptations flavor low country cooking and give the dishes some of their colorful names. We are proud of our staff and know you will enjoy their brand of low-country cookin’!



We would like to extend our warmest invitation for you to visit us and experience Sea View Inn for yourself!