



STARTERS

- *SEA DOGS SHRIMP

Grilled or Fried Baby Shrimp tossed in your choice of our Bang Bang Sauce, Buffalo Wing Sauce, Sweet Red Chili Glaze or Sweet & Spicy Gold Sauce served with Ranch OR Smoked Blue Cheese Dressing

11
- HORRY COUNTY CAVIAR

Our spin on a Texas Favorite! Sweet Yellow Corn, Black Beans, Red Onion, Cilantro, Lime, topped with Freshly Diced Avocado served with Tortilla Chips
**Add: House Made Cheese Sauce +2 or Guac +3*

8
- *MULLET CREEK MAHI BITES

Grilled, Blackened or Fried Mahi Mahi Nuggets served with Remoulade Sauce & Lemon Wedge
**Add: Cocktail or Tartar Sauce +.50*
**Toss in Bang Bang Sauce +.65*

14
- *FRIED OYSTERS

Lightly Battered & Fried Oysters seasoned with Old Bay served with Lemon Wedge & your choice of Remoulade, Tartar OR Cocktail Sauce

15
- *POP POP’S PORK NACHOS

Tortilla Chips topped with House Made Cheese Sauce, Mixed Cheeses, Smoked Pulled Pork, Horry Co. Caviar, diced Avocado & drizzled with Spicy BBQ Sauce
**Add: Fresh or Pickled Jalapeño +.75*

1015
- *BUFFALO NACHOS

Tortilla Chips topped with your choice of Grilled Buffalo Chicken OR Grilled Buffalo Shrimp, Mixed Cheeses, Cheese Sauce, Lettuce, Tomato, & Onion drizzled with Chipotle Ranch
**Try it with both Chicken & Shrimp +5*

1116
- JUMBO PRETZEL

Buttered, Salted & Oven Baked served with a Spicy Mustard Aioli & House Made Cheese Sauce for dippin’

12
- *FRIED CHICKEN WINGS (8)

A Mix of Flats & Drums tossed in your choice of Wing Sauce: Mild Buffalo, Teriyaki, Hot-Yaki, Spicy BBQ, Sweet Red Chili Glaze, Sweet & Spicy Gold, Garlic Parmesan, Hot Garlic Parm, Old Bay (Dry-Rub) OR Hot!
Served with Celery, Carrots, & choice of Ranch OR Smoked Blue Cheese for dippin’
**Split Wing Sauces +1, Extra Dressing +.75, Extra Veg +1.5*

13
- *SEARED AHI TUNA

Sesame-Ginger Encrusted Sashimi Grade Ahi Tuna seared, sliced, & served over Korean Slaw drizzled with Soy Teriyaki Glaze & Honey Wasabi Aioli garnished with sliced Green Onions

16
- FRIED MAC N’ CHEESE CAKE

Our Locally Famous Hand-Breaded & Deep Fried Mac N’ Cheese Cake covered in our House Made Cheese Sauce topped with a mix of Colby Jack & Cheddar Cheeses garnished with sliced Green Onions

510

SALADS

- *STATELINE SALMON

Chopped Romaine Lettuce topped with diced Tomato, sliced Red Onion, sliced Cucumber, fresh Avocado, Blue Cheese Crumbles, dried Cranberries & Walnuts finished with Grilled or Blackened Salmon Filet & served with Raspberry Vinaigrette Dressing

17
- WAHEE WEDGE

Wedged Iceberg Lettuce drizzled with Balsamic Reduction & our House Made Smoked Blue Cheese Dressing topped with diced Tomato, Pickled Red Onion, Bacon Bits, & Blue Cheese Crumbles
**Add: Chicken +5, Shrimp +6, Fried Oysters +8, Mahi +8, Salmon +9*

10
- *CAROLINA COBB

Chopped Romaine & Iceberg blend topped with Tomato, Onion, Cucumber, Mixed Cheeses, Bacon Bits, Sliced Egg, & Croutons finished with your choice of Grilled, Blackened, or Fried Chicken Breast
**Sub: Shrimp +1, Fried Oysters +4, Mahi +4, Salmon +5*

14
- CHOPPED CAESAR

Chopped Romaine Lettuce tossed in Caesar Dressing topped with graded Parmesan Cheese & Crispy Croutons
**Add: Bacon Bits +1*

9
- ~SIDE CAESAR~

5
- *DOG HOUSE SALAD

Chopped Romaine & Iceberg blend topped with Tomato, Onion, Cucumber, Mixed Cheeses, Croutons, & Bacon Bits
**Add: Chicken +5, Shrimp +6, Fried Oysters +8, Mahi +8, Salmon +9*

10
- ~SIDE DOG HOUSE~

7
- Dressings:* Buttermilk Ranch, Chipotle Ranch, Honey Mustard, Smoked Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Coop’s Sauce (1000 Island-ish)
Extra Dressing= +.75 (4oz)

TAVERN TACOS

- Choice of Flour OR Corn Tortillas (2)
- *MINK ISLAND MAHI TACOS

Grilled or Blackened Mahi Mahi served over Korean Slaw topped with Horry Co. Caviar finished with Chipotle Ranch

14
- *CAPT. RANDY’S SALMON TACOS

Blackened Salmon served over Korean Slaw topped with Fresh Pineapple Salsa & finished with Chili-Infused Honey

15
- *BAJA SHRIMP TACOS

Blackened Shrimp served over Lettuce, Tomato, & Onion topped with fresh Guacamole & finished with Chipotle Ranch

13
- *BLUE & GOLD TENDER TACOS

Fried Chicken Tenders tossed in our House Made Sweet & Spicy Gold Sauce served over Lettuce, Tomato, & Red Onion topped with Smoked Blue Cheese Crumbles

13
- *AHI TUNA TACOS

Sashimi Grade Seared Ahi Tuna sliced & served over Korean Slaw drizzled with Soy Teriyaki Glaze & Honey Wasabi Aioli garnished with Sliced Green Onions

17

CHICKEN SAMMICHES

- *COOP-FIL-A



11
- Our Signature Fried Chicken Breast on a Buttered & Toasted Brioche Bun with Dill Pickles & a side of House Made Chipotle Ranch for dippin’
- *BACON JAM

14
- Grilled OR Fried Chicken Breast topped with Pepper Jack Cheese, House Made Bacon Jam, Pickled Jalapeño, & topped with Fried Onion Straws
- *CHITTY CHICKA BANG BANG



16
- Fried Chicken Breast tossed in Bang Bang Sauce topped with Melted Provolone Cheese, Applewood Smoked Bacon, Lettuce, Tomato & Fresh Jalapeño
- *HOT GARLIC PARM

12
- Grilled OR Fried Chicken Breast tossed in a mix of Buffalo & Garlic Parmesan Sauces finished with grated Parmesan Cheese. Simple, yes, but its a menu staple!
- *CHICKEN CLUB

14
- Grilled, Blackened OR Fried Chicken Breast topped with Applewood Smoked Bacon, Pepper Jack Cheese, Lettuce & Tomato drizzled with Chili Infused Honey
- *SWEET HEAT TERIYAKI

15
- Grilled OR Fried Chicken Breast topped with melted Pepper Jack Cheese, House Made Pineapple Salsa, Korean Slaw, & Red Onion finished with Honey Wasabi Aioli & Soy Teriyaki Sauce

GOURMET BURGERS

- *Our Gourmet Burgers are made with a ½ LB. Triple-Blend: Chuck, Brisket, & Short Rib

All-Beef Patty grilled to temp & served on a Bakery Fresh Brioche Bun OR Iceberg Lettuce Wrap +1
- *CLASSIC COOP

12
- American Cheese, Lettuce, Tomato, Onion & Pickles
- *TEX-MEX

15
- Pepper Jack Cheese, Lettuce, Tomato, House Made Guacamole & Tex-Mex Slaw drizzled with Chipotle Ranch
- *PAWMETTO PIMENTO



15
- Jalapeno-Infused Pimento Cheese, House Made Bacon Jam, Pickled Red Onions, Lettuce & Tomato
- *SOUTHERN HEAT

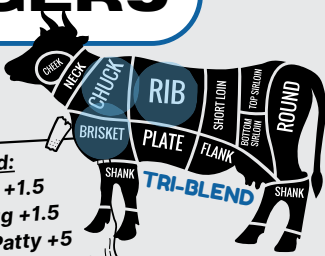
14
- Applewood Smoked Bacon, Pepper Jack Cheese, Pickled Jalapeño, topped with Fried Onion Straws & drizzled with Sweet & Spicy BBQ Sauce
- *AMERICAN BURGER

12
- Two Slices of American Cheese & Pickled Red Onions finished with Coop Sauce (1000 Island-ish)
- *SMOKED GOUDA



16
- Applewood Smoked Bacon, Smoked Gouda Cheese, Sautéed Onions & Mushrooms, Dill Pickles & finished with our Signature Coop Sauce (1000 Island-ish)
- *“HAIR OF THE DOG” BURGER

17
- Kickin’ Candied Applewood-Smoked Bacon, House Made Bacon Jam, Fried Egg, a slice of Pepper Jack & American Cheese drizzled with Chili Infused Honey



LAND

- *FRENCH DIP



14
- Sliced Premium Roast Beef topped with Sautéed Onions & melted Provolone Cheese served on an 8" Toasted Hoagie with a side of Au Jus & Horseradish Aioli for dippin’
- SPICY BEAN



15
- Spicy Black Bean Patty topped with our Horry Co. Caviar, fresh Guacamole, & Tomato drizzled with Chipotle Ranch served in an Iceberg Lettuce Wrap

JUST SIDES

Southern Slaw	3	Waffle Fries	3.5
Tex-Mex Slaw	3	Sweet Potato Fries	3.5
Korean Slaw	3	Onion Rings	4.5
Potato Salad	4	Brussel Sprouts	5
Rice Pilaf	4	Seasonal Vegetable	5

SAMMICHES

- *SALMON BLT

17
- Grilled or Blackened Salmon Filet served on a Buttered & Toasted Brioche Bun with Lettuce, Tomato, & our Kickin’ Candied Applewood-Smoked Bacon served with Remoulade Sauce for dippin’
- *MARINERS MAHI


16
- Grilled, Blackened, OR Fried Mahi Mahi Filet served with Lettuce, Tomato, & Onion on a Buttered & Toasted Brioche Bun with Remoulade Sauce for dippin’
- *OYSTER POBOY


17
- Our tasty ‘Fried Oysters’ served on an 8" Hoagie Roll with Lettuce, Tomato & Onion & Lemon Wedge
Your choice of Tartar, Cocktail OR Remoulade Sauce
**Want to spice it up?! Try your PoBoy Buffalo’d & topped with Blue Cheese Crumbles! +1.75*

Some menu items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.


MAINS

- *TEX-MEX BOWL





- Your Choice of Blackened Chicken, Shrimp, Mahi Mahi &OR Spicy Black Bean Patty served over Rice Pilaf topped with our Horry Co. Caviar, Tex-Mex Slaw & fresh Guacamole finished with Chipotle Ranch
- Choose 1= 21
Choose 2= 27
Choose 3= 33
- *STU BEEF’S HAMBURGER STEAK

17
- 1/2LB. Triple-Blend: Chuck, Short Rib, & Brisket Patty cooked to temp & topped with Sautéed Mushrooms & Onions finished with Brown Gravy served with Rice Pilaf & Fried Brussel Sprouts tossed in a Balsamic Reduction
- *BOURBON BACON SALMON



29
- Grilled Salmon topped with House Made Bourbon Bacon Jam drizzled with Chili-Infused Honey served over Rice Pilaf & Seasonal Vegetable
- *PINEAPPLE SHRIMP & BBQ CHICKEN

28
- Marinated & Grilled Chicken Breast tossed in Sweet & Spicy BBQ Sauce topped with Grilled Baby Shrimp & finished with House Made Pineapple Salsa served over Rice Pilaf & Seasonal Veg
- *CHICKEN BACON MELT



21
- Marinated & Grilled Chicken Breast topped with melted Cheddar Jack & Smoked Gouda Blend, Applewood Smoked Bacon & Sautéed Mushrooms served with Fried Brussel Sprouts tossed in a Balsamic Reduction & our Signature Fried Mac N’ Cheese