

# GOAT ISLAND

When you look out onto the waters of Murrells Inlet behind Drunken Jack's Restaurant, you see many eye-catching things amongst the beautiful natural backdrop of the saltwater marsh. You can see a fishing boat bringing in a fresh catch or even adventure seekers boarding parasail boats, paddleboards, kayaks and jet skis. If you take another look, you will see an island just to the right with some unusual creatures roaming around.

That's right, you see goats on "Goat Island."

For nearly 40 years, the owners of Drunken Jack's have put goats on the island to help keep the underbrush down. They are put on the island during mid-spring and taken off during late fall. The goats get to spend their summer months on an island with fresh food and water daily. They spend the winter months at a local farm which has a nice area for them to graze and roam. Not a bad life for a goat! Don't worry if we have any major hurricane threats, we take them off the island, so they evacuate as well.

The goats have their very own "Goat Island." Sometimes nature sends over some other friends to the island like ducks, egrets, herons, and pelicans. Even the symbolic Bald Eagle enjoys our quaint little island! This always makes for great conversation while you are enjoying your time at Drunken Jack's Restaurant.



# THE LEGEND OF DRUNKEN JACK

As told by Mack Oliver

In the early 1600's, bands of pirates and plunderers roamed the open seas, but the most famous scourge of all was Edward Teach, better known as "Blackbeard." Blackbeard's ship stopped at a small island off Murrells Inlet to unload and bury a surplus of hijacked rum. The pirates buried all but a few of the dozens of casks on the island and then enjoyed a feast of oysters and shrimp washed down with gallons of rum.

After a night of wild and riotous boozing, the crew all fell into a drunken stupor and slept the night away. The next morning they sailed, forgetting about a crewman named Jack, who was still sleeping off his massive hangover.

Eventually Jack was missed, but in the heat of a running battle, the ship moved far into the Caribbean and there was no chance to go back and pick him up.

It was two years before the ship made its way back to the little island off the coast of South Carolina to recover its valuable rum cargo and Jack. The crew found 32 empty casks of rum scattered up and down the beach and over by the edge of myrtle and palmetto scrubs, the bleaching bones of old Jack. Hence the name, "Drunken Jack's Island."

In a tribute to the tale of "Old Jack," there is a spirited and intriguing restaurant overlooking his island and bearing the name Drunken Jack's. For almost 40 years, Drunken Jack's has become a legend in its own right, entertaining a new breed of pirates with the best that our bountiful inlet and the Carolina Coast has to offer.



MURRELLS INLET, SC

Please visit our website for the most current and up to date menu selections.

[www.drunkenjacks.com](http://www.drunkenjacks.com)



4031 Hwy. 17 Business  
Murrells Inlet, SC 29576

843.651.2044

# STARTERS

**New England Clam Chowder**  
Cup or Bowl

**Low Country She Crab Soup**  
Cup or Bowl

**Roasted Red Pepper Hummus Dip**  
Served with pita bread

**Mozzarella Sticks**  
Served with marinara sauce

**Jumbo Shrimp Cocktail**

**Loaded Potato Skins**  
Served with our housemade ranch dressing

**Hand Breaded Calamari**  
Served with marinara sauce

**Oysters on the Half Shell\***  
Half dozen

**Jumbo Wings**  
Ten wings served "hot" or "Theo" style with our housemade ranch or blue cheese dressing

**Boom Boom Shrimp**  
Served with our spicy boom boom sauce

**Housemade Crab Cake**  
Sweet lump crab meat made with our traditional spices, served fried with remoulade sauce

**Shrimp & Crab Fondue**  
Served with toasted ciabatta

**Drunken Jack's Sautéed Shrimp**

Served with a toasted french roll

**Grilled Shrimp Skewer**  
Served over rice pilaf with remoulade sauce

**Sesame Encrusted Ahi Tuna\***

Served seared medium rare and sliced with seaweed salad, pickled ginger and oriental sauce

**Drunken Jack's Sampler**  
Bacon-wrapped crab-stuffed shrimp, bacon-wrapped sea scallops, blackened beef tips topped with a lemon butter sauce and mini crab cakes topped with béarnaise sauce

# SEAFOOD ENTRÉES

*Includes hushpuppies with honey butter and a choice of baked potato, french fries, steamed vegetables, coleslaw or rice pilaf (add a house salad)*

**Fresh Catch of the Day**  
Choose from the following: Atlantic Salmon, Triggerfish, Mahi-Mahi, Yellowfin Tuna or local Grouper. Served grilled, broiled or fried over succotash and roasted bell pepper cream sauce

**Fantail Shrimp**  
Served fried, broiled, sautéed or cold boiled

**Flounder**  
Served fried or broiled

**Combo Platter**  
Choose 2 or 3 of the following: flounder fillet, fantail shrimp, oysters, sea scallops, crab cake or creek shrimp. Served fried or broiled

**Two Housemade Crab Cakes**  
Sweet lump crab meat made with our traditional spices, served fried with remoulade sauce

**Fried Creek Shrimp**  
Tender baby shrimp caught in the creeks, lightly breaded and fried

**Fried Oysters**

**Sea Scallops**  
Served fried or broiled

**Jack's Seafood Platter**  
Served Jack's way fried or broiled with a flounder fillet, fantail shrimp, oysters and a crab cake

# JACK'S SPECIALS

*Includes hushpuppies with honey butter and a choice of baked potato, french fries, steamed vegetables, coleslaw or rice pilaf (add a house salad)*

**Grouper Royale**  
Local, mild and flaky white fish, grilled and topped with lump crab meat, sautéed mushrooms, asparagus and béarnaise sauce

**Steak Neptune**  
Two 4 oz. filet medallions topped with grilled shrimp, sea scallops and lobster meat, finished with lobster cream sauce

**Baked Stuffed Flounder**  
Skinless tender flounder fillet layered with crab meat, shrimp and cheddar stuffing, topped with panko breading and lobster cream sauce

**Chef Casey's Risotto**  
Blackened Mahi-Mahi and blackened sea scallops with our award-winning lobster and crab risotto, finished with lobster cream sauce

**Shrimp and Grits**  
Andouille sausage and tasso ham in a rich brown gravy over yellow stone grits with a toasted french roll

**Pasta**  
Fettuccine noodles tossed in our housemade creamy Alfredo sauce with a toasted french roll (add chicken or shrimp)

# FROM OUR CHAR-GRILL

*Includes hushpuppies with honey butter and a choice of baked potato, french fries, steamed vegetables, coleslaw or rice pilaf (add a house salad)*

**House Seasoned Grilled Chicken Breast**  
(add fire roasted sweet corn and peppers)

**Porterhouse Pork Chop**  
1 1/2 oz. porterhouse chop topped with apple chutney and asparagus

**Sirloin Steak**  
10 oz. USDA Choice Angus sirloin aged twenty-eight days for optimum flavor

**Ribeye**  
14 oz. of our most heavily-marbled, hand-cut, from the highest quality USDA Choice Angus beef

**Jack's Famous Slow-Roasted Prime Rib**  
10 oz. cut served Au Jus (available after 3pm)

# SEA MATES

*Add one of our seafood favorites to compliment your entrée*

**Skewer of Grilled Shrimp**

**Fish of the Day**

**Oysters**

**Neptune-Style**  
A blend of grilled shrimp, sea scallops, lobster meat and lobster cream sauce

**Fantail or Creek Shrimp**

**Sea Scallops**

**Flounder**

**Oscar-Style**  
A blend of lump crab meat, asparagus and béarnaise sauce

# SALADS

*Housemade Dressings: Ranch, Blue Cheese and Thousand Island. In addition, we offer French, Fat-Free Italian, Honey Mustard and Oriental Sesame.*

**House Salad**  
Mixed greens, grape tomatoes, sliced cucumbers, red onions, bacon, cheese and croutons

**Blackbeard Salad**  
A bed of mixed greens, topped with cheddar cheese, sliced cucumbers, grape tomatoes, red onions, wonton crisps, hard-boiled egg slices, crumbled bacon and craisins

# BLACKBEARD ENHANCEMENTS

*Add chicken or one of our seafood favorites to enhance your salad*

**Chicken**

**Fried Oysters**

**Sea Scallops**

**Creek Shrimp**

**Fantail Shrimp**

**Fish of the Day**

# SANDWICHES & SMALL BITES

*Includes hushpuppies with honey butter and a choice of baked potato, french fries, steamed vegetables, coleslaw or rice pilaf (add a house salad)*

**Housemade Crab Cake Sandwich**  
Sweet lump crab meat made with our traditional spices, topped with lettuce, tomato and onion, served with remoulade sauce

**Local Grouper Sandwich**  
Mild and flaky white fish served grilled or fried with lettuce, tomato and onion

**Inlet Po' Boys**  
Choose from the following: creek shrimp, oyster or flounder. Lightly fried seafood on a toasted hoagie roll with lettuce and tomato, served with remoulade sauce

**Half-Pound Angus Cheeseburger\***  
Topped with American cheese, lettuce, tomato and onion

**Provolone Mushroom Cheeseburger\***  
Topped with lettuce, tomato and onion

**Jack's Grilled Chicken Sandwich**  
Topped with applewood bacon, provolone cheese, lettuce, tomato and onion

**Grilled Portabella Mushroom Sandwich**  
Topped with roasted red peppers and provolone cheese. Finished with garlic aioli with lettuce, tomato and onion

**Mac's Pulled Pork BBQ Sandwich**  
Smoked in-house low and slow with our secret sauce. Served with coleslaw

**Fried Triggerfish Bites**  
Lightly breaded and fried mild white fish

**Chicken Tenders**  
Served hand-breaded and fried

# DESSERTS

**Mud Bottom Pie**  
Layers of chocolate and pecans with a soft cookie-like filling. Served warm, topped with our super premium vanilla ice cream

**Key Lime Pie**  
Creamy custard pie made with sweetened condensed milk, tart key limes and baked in a graham cracker crust

**Hushpuppy Sundae**  
Crumbled hushpuppies served with our super premium vanilla ice cream finished with strawberry topping and whipped cream

**DJ's Super Premium Vanilla Ice Cream**

# BEVERAGES

**Unlimited Refills**

Proudly serving Pepsi products, Iced Tea (Sweetened or Unsweetened), Colombian Coffee (Regular or Decaf), Hot Black Pekoe Tea (Regular or Decaf)

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

