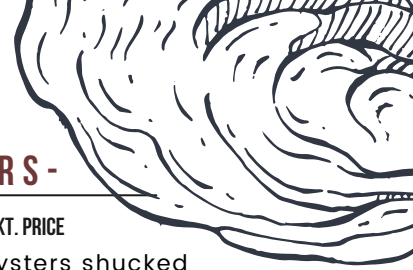


VAILHOUSE

menu



- APPETIZERS -

SOUTHERN FRIED OYSTERS 11.2

*** PAN SEARED AHI TUNA 9.9**

drizzled with cucumber wasabi served topped with sesame seeds with balsamic soy sauce

FRIED GROUPER BITES 11.9

CRAB & SHRIMP DIP 11.7

🔥 FIRECRACKER FRIED SHRIMP 9.8

SNOW CRAB LEGS one pound MKT. PRICE

FRIED GREEN TOMATOES 9

topped with house-made pimento cheese

- SPECIALTY OYSTERS -

OYSTER LUTHER 14

six baked oysters topped with collards, onions, parmesan cheese, and bread crumbs

OYSTER JEAN 14

six baked oysters topped with pimento cheese bacon, and bread crumbs

CHARGRILLED OYSTERS 12.8

six oysters topped with garlic butter, parmesan cheese, and bread crumbs

- SOUP AND SALADS -

NEW ENGLAND CLAM CHOWDER

CUP 4.9 BOWL 6.7

HOUSE SALAD 6.9

mixed greens topped with onions, tomatoes, cucumbers, cheese, & croutons

ADD PROTEIN TO YOUR HOUSE SALAD

+ GRILLED/FRIED SHRIMP 5.5 + SEARED TUNA 5.5

+ FRIED OYSTERS 7.5 + GRILLED CHICKEN 4

Dressings - Ranch, French, Thousand Island, Balsamic Vinaigrette, Blue Cheese, Italian, & Honey Mustard

- HANDHELDS -

served with one side

LOBSTER ROLL 18.9

served chilled with spicy remoulade sauce or warm drizzled with butter

PO BOY- FRIED SHRIMP OR OYSTERS 14.2

lettuce, tomato, and special sauce

*** AHI TUNA STEAK SANDWICH 12.1**

grilled your way - lettuce, tomato, and Wasabi cucumber dressing

FRIED CRAB CAKE SANDWICH 13.5

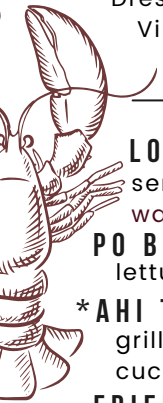
lettuce, tomato, onion, and remoulade

MAHI MAHI SANDWICH 13.5

grilled or blackened - lettuce, tomato, and onion

VH CLASSIC BURGER 11.5 add fried oysters +2

lettuce, tomato, and onion - choose pimento cheese, cheddar, or ghost pepper cheese



- RAW OYSTERS -

*** ON THE HALF SHELL MKT. PRICE**

daily selections of fresh oysters shucked to order served with horseradish and cocktail sauce sold by the piece

*** RAW OYSTERS \$1 - MONDAY - THURSDAY - 4:30 - 5:30**

🔥 * GHOST OYSTER 3

raw oyster served on saltine cracker with ghost pepper cheese, horseradish, Carolina Reaper hot sauce topped with a jalapeno pepper



GHOST CHALLENGE

Eat three ghost oysters get a FREE VH t-shirt

- * STEAMED OYSTERS -

1/2 PECK PECK MKT. PRICE

served with saltine crackers, warm butter, Horseradish, and cocktail sauce

- PEEL & EAT SHRIMP -

1/2 POUND 11.9 POUND 21.5

seasoned with choice of Old Bay, Lemon Pepper, or served Plain

- SEAFOOD -

SHRIMP AND GRITS 18.5

FRIED OYSTERS +2 sides 19.5

FRIED/GRILLED SHRIMP +2 sides 16.9

CRAB CAKE PLATTER +2 sides 22.5

PAN-SEARED SEA SCALLOPS +2 sides 23

FLOUNDER +2 sides 15.9
fried or grilled

GRILLED SEA BASS +2 sides 21.7
citrus dry rub or blackened

MAHI-MAHI +2 sides 21.5
grilled or blackened

SEAFOOD COMBO - CHOICE OF TWO 21.8
flounder, grouper, fried oysters, shrimp, scallops or crab cake +2 sides

SNOW CRAB LEG PLATTER 1.5 pounds MKT. PRICE
+1 side



- STEAK & CHICKEN -

10 OZ. RIBEYE STEAK +2 sides 31
add grilled or fried shrimp +7

GRILLED CHICKEN BREAST(2) +2 sides 16.5
served plain, Jerk, or BBQ

- PASTA -

VH FETTUCCINE +salad 21

choose Grilled Chicken or Shrimp

- KIDS MENU -

served with 1 side and kids drink

- SHRIMP BASKET 7
- CHICKEN TENDER BASKET 7
- MACARONI AND CHEESE 5.3
- MINI CORN DOGS BASKET 6



- DESSERTS -

- KEY LIME PIE 5.9
- NEW YORK STYLE CHEESECAKE 5.5
- ROTATING DESSERTS 7

- WINE BY THE BOTTLE -

WHITE

- La Galope Sauvignon Blanc 20
- Line 39 Chardonnay 22
- LaGaria Pinot Grigo 18

SWEET

- NxNW Riesling 18
- Stonewood White Zinfandel 16
- Allegro Moscato 25

SPARKLING WINE

- Jeio Prosecco 19

RED

- Line 39 Cabernet Sauvignon 22
- Line 39 Pinot Noir 24
- Peirano Illusion Red Blend 22
- Heavyweight Merlot 16



*The World
is
Your
Oyster.*



*You
are
the Pearl.*

- BEVERAGES -

SOFT DRINKS 2.1

- Pepsi - Diet Pepsi
- Dr. Pepper - Diet Dr. Pepper
- Mountain Dew - Sierra Mist
- Mug Root Beer
- Pink Lemonade

SWEET & UNSWEET TEA 2.1

- BEER LINE-UP -

ON TAP - 16 OZ. ROTATING 3.75-4.25

DOMESTIC BOTTLES

- Budweiser, Bud Light, Michelob Ultra, Natural Light, Coors Light Miller Light, & Yuengling 3.25

CIDER

- Bold Rock Apple Cider 3.5

IPA BOTTLE

- Foothills Hoppyum 3.5

IMPORT BOTTLES

- Corona Extra 3.5
- Red Stripe 3.5

- HOUSE WINE BY THE GLASS -

- Pinot Noir, Red Blend, Chardonnay, Riesling, Moscato, Pinot Grigo, Sauvignon Blanc, and White Zinfandel 6
- Prosecco 7

- SIGNATURE SIDES -

- Seasoned Fries, Baked Potato, Fried Okra, Mac N Cheese, Potato Salad, Cole Slaw, Southern Collards, & Side Salad

*THESE ITEMS MAY BE RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

**18% GRATUITY WILL BE ADDED TO ALL TABLES OF 10 OR MORE GUESTS