

BLOCKHOUSE

the blockhouse restaurant & oyster bar

the blockhouse has been a local favorite in greenville since 1981. i would like to thank you for giving us so many years of success. without your input into our restaurant over the years, we would never be where we are today.

our only goal is to serve the finest quality food available in a comfortable, relaxed atmosphere. we'll never be a fast-food restaurant, but what we do offer is something they can't touch - the best quality.

all our food is made from scratch, always using the best ingredients possible. we hand-pat our burgers. our soups are made from scratch, using fresh seafood, beef or chicken. we age all our choice meats in house and hand-cut our steaks. so if it takes a little longer for us to prepare your meal, don't worry, you know you're getting the best.

thanks,
charlie & dana mcmullen

happy hour	4:00pm - 8:00pm	(bar, lounge & deck only)
weekly specials	4:00pm - 8:00pm	(no take-out boxes, dine-in only)
monday	oyster special	
tuesday	buy one appetizer get one ½ off	
wednesday	10.00 mouth watering wings	
thursday	½ off bottles of wine all day (excludes silver oak)	
sunday	meat & three 11:00am – 5:00pm bottomless mimosas \$12.00	

please note: 20% gratuity will be added to parties of 6 or more

blockhouse.net

1619 augusta road • greenville, sc 29605 • 864-232-4280

open 7 days a week at 11am



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starting box

additional sauces 75¢ each

potato skins 10.50 baked idaho skins with derby cheese, real applewood bacon, sour cream and chives	seafood cake 15.95 traditional low county style with shrimp, crab and white flaky fish served with remoulade sauce
baby back ribs 🍴 half rack 9.45 full rack 16.75 a full rack of tender, slow roasted, hickory-smoked ribs. charlie wouldn't put these on the menu unless they were perfect <i>half rack not available as two for ½ off</i>	cheese quesadilla 8.95 grilled flour tortilla with mexican cheese, diced tomatoes, onions and southwest seasoning, jalapeños served with fresh salsa and sour cream <i>add prime rib, chicken or bbq pork 7.95</i>
homemade cheese stix 10.50 fresh mozzarella cut then hand breaded and lightly fried with marinara sauce	nachos grande 12.50 our own homemade chips smothered with mexican cheese, black beans, shredded lettuce, fresh diced tomatoes, chopped onions, jalapeño peppers and green onions, served with fresh salsa and sour cream <i>add prime rib, ground beef, chicken or bbq pork 7.95</i>
buffalo wings 🍴 12.95 hot, mild, honey bbq, alabama white, teriyaki, ranch, lemon pepper, chipotle bbq, parmesan garlic or sweet red chili sauce served with celery and choice of blue cheese or ranch <i>add grilled option 2.50</i> <i>not available as two for ½ off</i>	golden fried clam strips 12.50 half pound of tender young clams battered and deep fried served with cocktail sauce
gold cup dip 11.00 creamed spinach and artichokes topped with derby cheese and served with corn tortilla chips	chicken fingers 12.50 lightly breaded and fried served with honey mustard
golden fried calamari 15.95 lightly fried and seasoned with parmesan ginger. served with marinara	onion rings 10.95 large order, freshly battered served with remoulade sauce
grilled fresh ahi tuna 🍴 20.95 over mixed greens with soy/ginger sauce <i>not available as two for ½ off</i>	fresh homemade salsa & chips 6.95 <i>pint (to-go only) 5.95</i>
shrimp cocktail 12.95 ½ lb. classic boiled shell off shrimp served with cocktail sauce and lemon	homemade pimento cheese 7.95 three aged cheddars, roasted pimentos with a hint of fresh jalapeños served with pita bread <i>½ pint (to-go only) 5.50</i>
spiced shrimp 13.95 ½ lb. sautéed with butter, spices and lemon juice, served with fresh bread	

🍴 item not available as 2 for 1 tuesday special

oysters

oysters blockefeller 14.95 lightly steamed oysters, covered in seasoned creamed spinach and topped with hollandaise sauce	raw or steamed oysters* 19.95 freshest oysters around <i>add extra oysters each 2.00</i>
grilled oysters 14.95 the perfect mix of parmesan, butter, garlic and spices	box oysters Market Price
oyster stew 11.95 you order it and we'll prepare it from scratch, using only the freshest oysters <i>add extra oysters 2.00 each</i> <i>quart (to-go only) 18.95</i>	golden fried oysters 19.95 golden fried select oysters
	oyster shooter* 7.95 vodka served chilled with a raw oyster, a splash of cocktail sauce and horseradish

blue ribbon specials

all soups are made from scratch

seafood gumbo cup 6.95 bowl 8.95 scallops, shrimp and fresh fish simmered to perfection in this okra/tomato based, cajun classic <i>quart (to-go only) 16.95</i>	blockhouse combo 14.50 choose two of the following: • blockhouse salad or caesar salad • seafood gumbo or soup du jour • half of any one of these sandwiches: blt, ham & cheese, chicken salad or smoked turkey on wheat <i>substitute oyster stew add 3.00</i>
homemade soup du jour cup 5.50 bowl 7.95 <i>quart (to-go only) 13.95</i>	

* consuming undercooked ground beef, shellfish, eggs, may increase your risk of food borne illness, especially if you have certain health conditions.

odds-on favorites

*all sandwiches served with chips and pickles on whole wheat or sourdough. substitute baked chips for no additional charge.
substitute blockhouse potatoes, fruit, french fries, mac & cheese, slaw, or veggie medley for 2.50
asparagus, baked potato, sweet potato fries or onion rings for 3.50 • additional sauces 75¢ each*

cuban	12.95	steak & cheese	14.50
our spin on a classic cuban, black forest ham, smoked pulled pork, mustard, pickles and provolone cheese served with mojo dipping sauce		smothered with onions, peppers and cheddar or provolone cheese on a hoagie with au jus	
smoked turkey breast	12.50	hunt club	13.95
the finest smoked breast of turkey available topped with fresh tomatoes, lettuce and mayonnaise		triple decker blt topped with smoked turkey breast and cheddar cheese	
hickory-smoked beef brisket	11.50	blt	11.95
texas-style smoked beef brisket on a bun. it's taken us 2 years to get it right! you will love it <i>1lb (to-go only) 17.95</i>		applewood smoked bacon with large slices of fresh tomatoes, topped with shredded lettuce and mayonnaise. just like you'd make at home	
hickory-smoked bbq pork	11.50	grilled pimento cheese & applewood smoked bacon	11.95
slow smoked boston butt on a bun. this is an in-house specialty, not store-bought <i>1lb (to-go only) 14.95</i>		three aged cheddars, roasted pimentos with a hint of fresh jalapeños makes this the perfect pimento cheese sandwich <i>make it a Justin melt add chicken salad +5.00</i>	
chicken salad	10.50	joe's spud	14.95
we make this every morning using only fresh roasted chicken breast. topped with shredded lettuce, this has been our top sandwich for more than 25 years <i>1lb (to-go only) 11.50</i>		we load these big idaho spuds with butter, sour cream, derby cheese, chives, applewood bacon, diced tomatoes and your choice of grilled chicken, medium-well prime rib, bbq pork, beef brisket or fresh steamed broccoli <i>add mushrooms +2.00</i>	
chicken salad melt	11.95	shrimp, oyster, or flounder po'boy	18.95
our homemade chicken salad topped with cheddar cheese and toasted to perfection on a hot griddle		fresh shrimp or oysters or flounder golden fried with tomatoes, lettuce and onion on a hoagie, served with remoulade sauce and french fries	

off to the races

*our burgers are a half pound of fresh ground chuck, hand-patted daily and grilled over split hickory logs. we've served over two million of our big burgers since 1981. burgers served on a bun with lettuce, tomato, red onion, mayonnaise, mustard, pickles and fries.
substitute asparagus, southern greens, baked potato, onion rings or sweet potato fries for 2.50
extra condiments 75¢ extra • pimento cheese, bacon or chili 2.50*

classic burger*	12.95	wilbur burger*	14.95
a great no-frills burger		covered with sautéed mushrooms and provolone	
jockey burger*	13.95	marinated chicken breast sandwich	13.95
the classic with cheddar or provolone		boneless and skinless, this marinated chicken breast is a winner	
grand prix burger*	15.95	wilbur chicken sandwich	15.95
topped with cheddar and smoked bacon		marinated chicken breast topped with sautéed mushrooms and provolone cheese	
ultimate grand prix burger*	17.95	prime rib sandwich	21.95
pimento cheese, bacon, chili, and fried egg		our slow-roasted prime rib cut to sandwich size. served on a plain toasted hoagie roll, with sliced onion, pickle and a side of au jus	
chili cheese burger*	15.95		
chili and cheese on a burger			

you may substitute a garden burger with any of these sandwiches.

hickory wood fired

*all of our beef is usda choice. it is aged in-house and cut fresh daily. all dishes are served with choice of side saddle.
add a blockhouse salad for 4.00*

fresh catch of the day*	28.95
grilled, cajun grilled, sautéed, or fried	
choice center-cut filet mignon	38.95
there is no finer steak anywhere	
choice ribeye	32.95
aged choice ribeye	
marinated chicken breast	17.50
a tender marinated breast filet, char-grilled	
slow-roasted prime rib	32.95
slow-cooked for 8 hours	
choice top sirloin	24.95
aged choice top sirloin	
fried oyster platter	23.95
golden fried select oysters	
shrimp platter	23.95
our fresh shrimp golden fried or hickory-wood grilled	
seafood cakes	23.95
traditional low county style with shrimp, crab and white flaky fish served with remoulade sauce	
baby back ribs	21.95
a full rack of tender, slow roasted, hickory-smoked ribs	

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green pastures

our homemade dressings:

ranch • bleu cheese • honey mustard • parmesan peppercorn
1000 island • caesar • olive oil & red wine vinegar
balsamic vinaigrette • lite raspberry vinaigrette • fat free ranch

extra dressing 75¢ each

blockhouse salad	8.50
fresh mixed greens with carrots, red cabbage, cucumbers, tomatoes, derby cheese, chopped applewood bacon and our homemade croutons	
hen house salad	14.95
a large blockhouse salad topped with your choice of marinated chicken breast, fried chicken tenders or homemade chicken salad	
clubhouse salad	14.95
a large blockhouse salad loaded with smoked turkey breast and lean ham, with a hard boiled egg	
blockhouse caesar salad	8.50
fresh romaine tossed in our house caesar dressing, topped with homemade croutons and parmesan cheese	
chicken caesar salad	14.95
fresh romaine tossed in our house caesar dressing, topped with homemade croutons and parmesan cheese	
prime rib salad	22.95
a large blockhouse salad with our slow-roasted prime rib placed on top	
seafood salad	22.75
a large blockhouse salad topped with your choice of a low country seafood cake, fried shrimp, fried oysters, or catch of the day	
side saddle	
fries or slaw	5.95
blockhouse potatoes	5.95
parmesan roasted and buttered red potatoes with onions and spices. a house specialty!	
mac & cheese	5.95
grilled asparagus	5.95
seasonal vegetable	5.95
seasonal fruit	5.95
southern greens	8.50
fresh greens, slow cooked for hours. kenny puts his heart in 'em!	
sweet potato fries	8.50
onion rings	8.50
loaded baked potato	8.50
served with butter, sour cream, bacon, derby cheese and fresh chives	

desserts

ms. deborah's apple cobbler	9.95
homemade with baked apples and a pecan crumb top with a scoop of vanilla ice cream and sprinkled with cinnamon. a favorite for 25 years!	
new york cheesecake	9.95
served with strawberry or chocolate drizzle generous slice of cheesecake so creamy, so smooth so satisfying it makes the statue of liberty smile. made with natural ingredients it is sure to make you smile as well	
triple chocolate sundae	9.95
a dark chocolate baby bunt cake full of chocolate fudge, enrobed in a creamy dark chocolate. made with chocolate liqueur and topped with a scoop of vanilla ice cream and a dollop of whipped cream and a cherry	
death by chocolate cake	12.95
layer upon layer of dark, moist chocolate cake sandwiched with our silkiest smooth chocolate filling. made with kahlua coffee liqueur. these six layers are not for the faint of heart; only serious chocolate lovers need apply!!	
key lime pie	9.95
tired of wimpy tasting key lime pies? well, your search is over. beginning with our made from scratch crust down to our award winning key lime filling, this pie is the real deal	

wine list

house wine

la terre

chardonnay • white zinfandel • cabernet sauvignon
6.00 glass

white wines

	glass	wine
prosecco, lamarca, italy	split	8.00
prosecco brut, santa margherita, italy		40
brut, bouvet, france		36
moscato, canyon road, california	6.50	25
chardonnay, william hill, central coast	8.00	30
chardonnay, clos du bois 'calcaire', rrv	10.00	38
sauvignon blanc, st. supery, napa valley	9.00	34
sauvignon blanc, the champion, nz	9.00	34
pinot grigio, ecco domani, italy	7.50	28

red wines

	glass	wine
sparkling rosé, cantine maschio, italy split	8.00	
rosé, maison louis jadot, france	8.00	30
blend, orin swift papillon, napa valley		110
blend, mount peak gravity, california		75
blend, locations ca, california	11.00	40
malbec, alamos, argentina	7.50	26
pinot noir, firesteed, oregon	8.50	32
pinot noir, j vineyards black, california	10.00	38
cabernet, j lohr cuvee, paso robles	9.00	34
cabernet, franciscan oakville, napa	11.50	45
cabernet, orin swift palermo, napa		93
cabernet, silver oak, napa		190

watering trough

Free refills on beverages

Coffee • Tea • Pepsi • Diet Pepsi • Sierra Mist
Ginger Ale • Dr. Pepper • Mountain Dew • Lemonade
2.50

Gallon of Tea 4.95 • Half Gallon of Tea 2.95