

# The Original Capt. Juel's HURRICANE

## SEAFOOD HOUSE

Serving Fine Seafood Since 1947

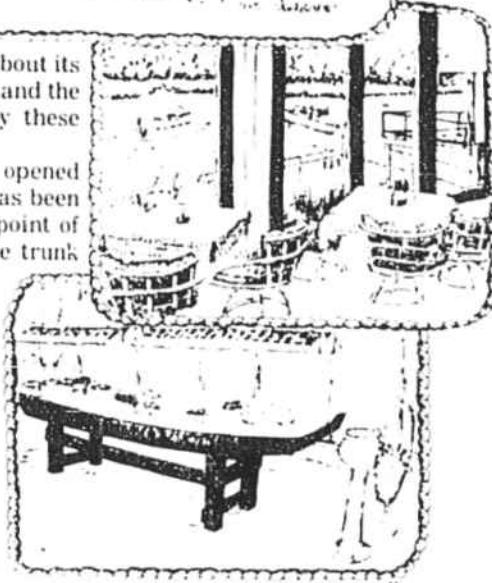
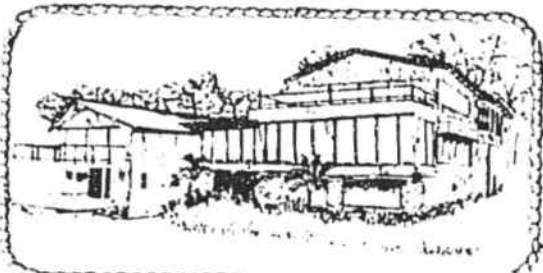
803-249-2211

Located right on the very edge of the Intracoastal Waterway and during the time of high tide actually being over the water in some places. The Hurricane presents an ever changing and always interesting view of the fishing fleet coming and going about its duties as well as the pleasure crafts and the many commercial crafts which ply these waters.

In 1945, a small restaurant was opened under the oaks of Little River and has been added to many times, even to the point of completely surrounding the massive trunk of one of the trees.

The restaurant, which is known as Capt. Juel's Hurricane Seafood House, has grown, with many additions, to become one of the largest restaurants in the Grand Strand area, but has maintained the feeling of a smaller restaurant by keeping it divided into five different dining rooms, each with its own individual character.

Offering the very best of a large variety of seafood, catch of the day and chef's specials, plus great steak and chicken for the "Landlubber" in the party, Capt. Juel's Hurricane Seafood House is a "must" stop for those who are in the area. The famous Salad Bar, the luscious seafood and steaks, the best hushpuppies you ever tasted and the unmatched atmosphere make it all worthwhile.



- ENTREES**
- Seafood Platter
  - Angler's Platter
  - Combination Platter
  - Fried Flounder
  - Fried Shrimp
  - Deviled Crab (4)
  - Fried Oysters
  - Fried Filet of Ocean Perch
  - Fried Scallops
  - Fried Frog Legs

**ENTREES INCLUDE:**  
A Trip to Salad Bar and Hushpuppies with a Choice of Baked Potato, Rice, French Fries or Vegetable

- CATCH OF THE DAY (Changes Daily)**
- Swordfish
  - King Mackerel
  - Salmon
  - Grouper
  - Red Snapper
  - Dolphin
  - Sea Trout
  - Mako Shark
  - Golden Tile
  - Tuna
  - Sea Bass

**LOUNGE**  
Now serving your favorite cocktails, beer and wine.

### CHEF'S SPECIALITIES OF THE DAY (Changes Daily)

**Stuffed Flounder Hurricane:** Baked fillet with crabmeat stuffing, topped with mushrooms then covered with bernaïse sauce.

**Shrimp Scampi:** Select shrimp sauteed in garlic and wine, served over rice.

**Chicken Scaloppine:** Thin slices of chicken breast dipped in egg batter then gently sauteed in lemon butter, white wine and mushrooms.

**Grouper Oscar:** Topped with crabmeat and asparagus then covered with Hollandaise sauce.

**Coquilles St. Jacques:** Sweet scallops sauteed in butter and placed in a rich creamy wine sauce.

**Grouper Florentine:** Sauteed in butter with spinach and mushrooms, then covered in bernaïse sauce.

**Chicken Marsala:** Boneless breast lightly breaded then sauteed in butter and marsala wine and mushrooms.

**Blackened Grouper**

**Linguine-White Clam Sauce**

**Grouper Aegean (Greek Delicacy):** In a rich tomato sauce and topped with feta cheese, baked to perfection.

**Shrimp Marsala**

**Blackened Salmon**

### LANDLUBBER'S MENU

**Fried Chicken:** ½ Chicken deep fried southern style.

**Chopped Sirloin Steak:** 10 oz. ground chuck.

**Rib Eye (12 oz)**

**Rib Eye (8 oz.):** Tender, juicy eye of the rib.

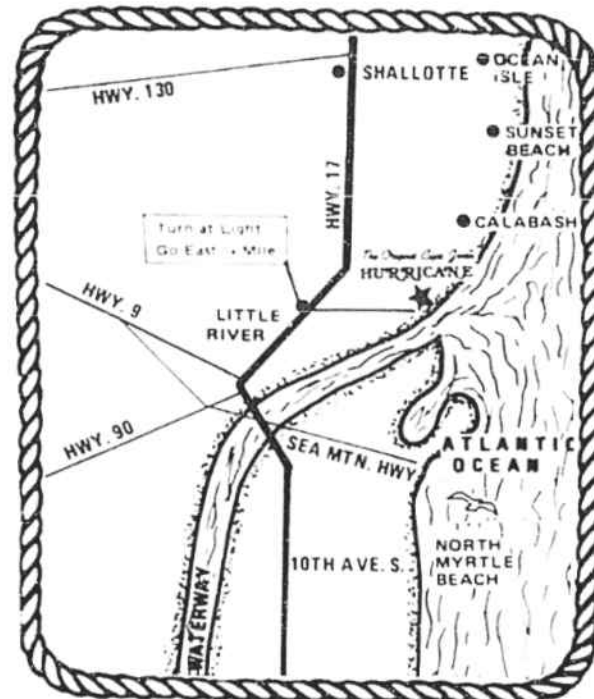
**New York Strip (12 oz.):** The beef eater's favorite.

**Steak & Shrimp:** 8 oz. Rib Eye & Fried Shrimp.

**Surf & Turf:** 8 oz. Rib Eye & Lobster Tail served with drawn butter.

(We Do Not Recommend Steaks Cooked Well Done)

**SALADS**  
Shrimp Salad  
Dinner from Salad Bar



### HOUSE SPECIALITIES

**Seafood au Gratin:** A casserole consisting of lobster, fresh red snapper, sweet deep sea scallops and shrimp, fresh picked crab meat sauteed in butter and placed in a rich creamy sauce.

**Sauteed Shrimp:** Tender juicy shrimp, lightly dusted with our special breading and pan fried in butter.

**Stuffed Shrimp:** Plump juicy shrimp, deliciously filled with our own crabmeat stuffing, then cooked to perfection (fried or broiled).

**Soft Shell Crab (3):** Prime crab lightly breaded and deep fried til golden brown.

**Fresh Crabmeat:** A new creation each day by our chef. Truly delightful.

**Steamed Shrimp:** Tender juicy shrimp steamed and served hot or cold.

**Shrimp Creole:** A mildly seasoned tomato sauce cooked with shrimp and served over rice (no potato).

**Sauteed Scallops:** Tender deep sea scallops broiled in lemon and butter.

**Hurricane 7 Seas:** Cup of clam chowder, ½ lobster tail, golden fried filet of fish, shrimp, oysters, frog leg, deep scallops and deviled crab.

**Lobster Tails:** Two broiled 6 oz. tails served with hot butter.

**Lobster Tail:** One broiled 6 oz. tail served with hot butter.

### APPETIZERS

- Shrimp Cocktail Supreme
- Oyster Cocktail
- Crabmeat Cocktail
- Marinated Herring

### SOUPS

- Our Famous Home Made Capt. Juel's Famous Fish Chowder
- Clam Chowder New England Style
- She Crab Soup

### KIDDIE KORNER

(under 12)

- Shrimp Hamburger
- Fish & Chips
- Chicken Legs

All of the above dinners include French Fries, Hushpuppies and Cole Slaw