

SHRIMP

Lightly battered and deep fried medium shrimp or broiled **11.00**

SANDWICH

Crustless. Served with a bottle of Dom Perignon **254.95**
(*must be 21 or over*)

DESSERTS

*At Chestnut Hill we take pride in our selections of desserts.
We make them from scratch and use only the finest ingredients.*

DERBY PIE

Made with semisweet chocolate chips and English walnuts served warm with Breyer's vanilla ice cream. **6.50**

KEY LIME PIE

Traditional key lime pie made with sweetened condensed milk and freshly squeezed limes. **6.50**

HOMEMADE CHEESE CAKE

A different selection daily. **7.00**

FRUIT AND NUT COBBLER

Pineapples, cherries & walnuts served warm with Breyer's vanilla ice cream. **6.25**

BROWNIE SUPREME

Homemade brownies piled high with Breyer's vanilla ice cream and hot fudge. **9.50**
Large enough for two or more!

STRAWBERRY SHORTCAKE

Fresh baked traditional shortcake with fresh, sliced strawberries, Breyer's vanilla ice cream and whipped topping – Large enough for two! **9.50**

ICE CREAM OR SHERBET OR  SORBET

Featured daily, using Breyer's vanilla ice cream. **4.95 / small 2.95**

VEGETARIAN OPTIONS

Served with vegetable, potato du jour, fresh garden salad and an assortment of fresh baked breads from our bakery

CAULIFLOWER PICATTA

Caramelized cauliflower steak sautéed with capers, butter, lemon, black pepper. **15.75**

EGGPLANT PARMESAN

Thin sliced eggplant seasoned and dredged in breadcrumbs, pan sautéed and topped with homemade marinara sauce, provolone and parmesan cheese. **15.75**

PORTABELLA MARSALA

Fresh grilled Portabella tops, pan sautéed with sweet Marsala wine, cream and fresh sliced mushrooms. **15.75**

PORTABELLA PARMESAN

Fresh sautéed portabella mushrooms baked with homemade marinara sauce, provolone and parmesan cheese. **16.50**

CAULIFLOWER RISOTTO

Riced Cauliflower, green peas, mushrooms, Alfredo Sauce **16.50**

No Smoking, Please

SPECIALTIES

SEAFOOD FETTUCCINI

A rich, creamy Alfredo sauce loaded with Carolina shrimp, scallops, crabmeat and fettuccini pasta. **19.50**

SEAFOOD CASSEROLE

A combination of crabmeat stuffing, Atlantic white shrimp, and deep sea scallops. Baked golden brown with grated cheddar cheese. **19.50**

CRAB CAKE CHESTNUT HILL STYLE

Perhaps the finest crab cake on the Strand. Filled with fresh local lump crabmeat, seasoned just right, and dusted in Japanese bread crumbs. **20.25**

LOW COUNTRY SHRIMP & GRITS

Chestnut Hill's version of Low Country Shrimp & Grits, fresh Carolina White Shrimp with smoked sausage in a rich seafood stock sauce. Served over stone ground cheese grits. **19.50**

SHRIMP CREOLE

A flavorful combination of fresh Carolina shrimp, tomatoes, bacon, sautéed onion & peppers mixed with zesty spices. Served on a bed of rice pilaf. **18.75**

CHICKEN PICATTA

Tenderized boneless chicken breast sautéed with capers, butter, lemon, and black pepper with a hint of cream. **18.25**

CHICKEN BREAST CARMEN

5 oz. chicken breast lightly dusted and sautéed, topped with fresh steamed broccoli. Finished off with a chicken veloute sauce and laced with hollandaise sauce. **18.25**

EGGPLANT PARMESAN

Thin sliced eggplant seasoned and dredged in breadcrumbs, pan sautéed and topped with homemade marinara sauce and parmesan cheese. **15.75**

FROM THE GRILL

NY STRIP AND CRAB CAKE

A thick cut 6oz. NY strip with a Chestnut Hill crabcake. **24.95**

GIF RIBEYE (8 OZ.)

House cut ribeye steak grilled to your temperature. **22.95**

CHESTNUT HILL MEDALLION (5 OZ.)

Center cut filet mignon medallion topped with a Chestnut Hill crab cake. Finished with sauce Bearnaise. **Market price**

CENTER CUT TERIYAKI PORK CHOP

An 8 oz. French center cut pork chop grilled over an open flame and basted with a garlic teriyaki glaze. **18.95**

SEAFOOD SELECTIONS

GIF SEAFOOD PLATTER

Combination of local shrimp, flounder, scallops, and crab cake, (fried or broiled). **21.95**

GIF OYSTER DINNER

Fresh single selects. Lightly floured and deep fried. **19.75**

GIF SHRIMP DINNER

Fresh local white shrimp broiled, fried, or blackened. **18.75**

GIF FRESH FLOUNDER DINNER

The freshest filet found anywhere, broiled or fried. **19.75**

GIF STARBOARD CATCH (5 OZ.)

A superb selection of fresh fish from our own coastline. Prepared several different ways. **Market price**
House Specialty "Grilled"

All entrees are served with vegetable & potato du jour, fresh garden salad and an assortment of fresh baked breads from our bakery.

GIF Denotes items that can be prepared gluten free. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The freshest Carolina flounder filet found anywhere, broiled or fried. **26.95**

GIF SHRIMP DINNER

Fresh, wild caught, Carolina white shrimp broiled, fried or blackened. **25.95**

GIF DEEP SEA SCALLOPS

Tender deep sea scallops broiled, fried or blackened. **28.95**

A combination of Carolina flounder and Atlantic white shrimp; broiled or fried. **27.95**

GIF ALASKAN KING CRAB LEGS 1-½ LB.

Fresh steamed crab legs, split and served with drawn butter. **Market price.**

SEAFOOD SPECIALTIES

FRESH CATCH IMPERIAL

Fresh catch of the day grilled and topped with a Chestnut Hill crab cake and our chef's unique baked Imperial Sauce. Ask your server for selection.

Market price.*

GIF MIXED GRILL

A combination of fresh catch of the day, Atlantic deep sea scallops, and local white shrimp grilled over an open flame. Served with lemon butter sauce. **Market price.**

CRAB CAKES CHESTNUT HILL

Perhaps the finest crab cakes on the Strand. Filled with fresh local lump crabmeat, seasoned just right, and dusted in Japanese bread crumbs. **28.75 / small 20.25**

SEAFOOD CASSEROLE

A combination of lump crabmeat stuffing, Atlantic white shrimp and deep sea scallops baked golden brown with grated cheddar cheese. **26.75**

SHRIMP CREOLE

A flavorful combination of fresh local shrimp, tomato, bacon, sautéed onions and peppers mixed with zesty spices. Served on a bed of rice pilaf.

24.25 / small 18.75

GIF STARBOARD CATCH

A superb selection of fresh fish from our own coastline. Sautéed, grilled, blackened, broiled, or walnut encrusted. Ask your server for selections. **Market price.**

GIF SHRIMP & GRITS

Chestnut Hill's version of this low country specialty. Fresh Carolina shrimp with smoked sausage in a rich seafood stock sauce served over stone ground cheese grits. **26.50 / small 19.50**

SEAFOOD FLORENTINE

Fresh deep sea scallops and Carolina white shrimp sautéed in olive oil, garlic, tomatoes, fresh spinach and white wine. Served over Capellini pasta. **29.95**

SHRIMPER'S PLATTER

A unique combination of fried shrimp, bacon wrapped crabmeat-stuffed shrimp and blackened shrimp. Served with rice pilaf. **26.95**

SHRIMP SCAMPI PROVENCAL

Fresh Carolina white shrimp sautéed in butter, cream, garlic, wine and fresh chopped tomatoes, served on a bed of capellini pasta. **26.95**

SALMON HEMMINGWAY

Fresh Salmon grilled with tender shrimp, white wine, scampi butter, tomatoes and capers, served over capellini pasta. **29.95**

SEAFOOD FETTUCCINI

A rich, creamy Alfredo sauce loaded with shrimp, scallops, local crabmeat and fettuccini pasta. **28.50 / small 19.50**

GIF LOBSTER TAILS

7 oz. warm water tails, half or full order, broiled with a side of drawn butter. **Market price.**

All entrees are served with vegetable & potato du jour, fresh garden salad and an assortment of fresh baked breads from our bakery.

GIF Denotes items that can be prepared gluten free. Please ask your server. * Small Plates Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PORTABELLA PARMIGIANA

Fresh sautéed Portabella mushrooms baked with homemade marinara sauce, provolone cheese, and parmesan. **10.50**

FRIED GREEN TOMATOES

Fresh sliced green tomatoes, fried golden brown and served with roasted red pepper sauce and feta cheese. **8.75**

GIF CHESTNUT CHIPS

A generous portion of homemade cut potato chips served with ranch dressing. **5.95 / small 3.95**

GIF SAUTÉED MUSSELS

Fresh mussels served marinara or scampi style with baked garlic toast. **10.95**

FIRECRACKER CHICKEN OR SHRIMP

Fresh chicken tenders or shrimp, lightly battered and deep fried. Served with diablo ranch chipotle sauce. **8.50 / 9.50**

FRIED PICKLE CHIPS

Served with homemade buttermilk ranch. **6.25**

GIF BLACKENED SHRIMP

Fresh Carolina shrimp dusted in Cajun spices and seared in a white hot skillet. **9.95**

GIF SHRIMP COCKTAIL CHESTNUT HILL STYLE

Fresh local shrimp steamed in beer and special seasonings served with our zesty cocktail sauce and lemon. **11.50**

GIF OYSTERS TOPLESS (SEASONAL)

Half dozen responsibly farm raised select oysters on the half shell with tangy cocktail sauce and lemon. **12.75**

CRAB CAKES

Fresh, local picked backfin crabmeat mixed with special seasonings and pan sautéed. Served with a Dijon remoulade dipping sauce. **13.50**

STUFFED MUSHROOMS

Fresh large mushrooms stuffed with backfin crab, special seasonings, and baked to perfection. **10.75**

CAJUN OYSTERS

Lightly breaded selects, deep fried and dusted with Cajun seasonings. Served with a Dijon remoulade sauce. **10.75**

SOUPS

SHE CRAB SOUP

A rich soup with the finest crabmeat and our secret ingredients finished off with a dash of sherry. **7.75**

GIF SOUP DU JOUR

Our executive chef creates a new soup daily. Ask your server for today's choice. **7.50**

GREENS & GRILL

GIF DINNER ENTRÉE SALAD

A generous salad consisting of fresh cut Iceberg, Romaine and Spring Mix lettuce, topped with roasted almonds, diced tomatoes, chopped eggs, Cheddar-jack chesses and craisons. **12.50**

GARDEN SALAD **5.95**

GIF TRADITIONAL CAESAR

Fresh cut Romaine lettuce tossed with homemade caesar dressing with croutons and fresh grated parmesan cheese. **8.50** (side caesar with entrée **4.50**)

Add grilled chicken **6.00** Add grilled salmon **9.00**
Add grilled shrimp **7.95**

Our homemade dressings are Honey Lime, Bleu Cheese, Buttermilk Ranch, Thousand Island, and Balsamic Vinaigrette

GIF Denotes items that can be prepared gluten free. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

have to offer every week, ensuring the ultimate dining experience.

GIF FILET MIGNON

10 oz. The finest cut of beef available, trimmed in house and grilled over an open flame. Served with sauce Bearnaise on the side.

Market price / 5 oz. small plate available

CHESTNUT HILL MEDALLIONS

Two 5 oz. filet mignon medallions prepared to your temperature, topped with Chestnut Hill crabcakes, finished with Bearnaise sauce.

Market price / small plate available

GIF RIBEYE

A succulent 10 oz. house cut ribeye grilled or blackened to perfection. **27.95** / small 8 oz. **22.95**

GIF NEW YORK STRIP

A delicious house cut 12 oz. New York strip grilled or blackened to your temperature. **29.95**

FILET BEEF TIPS

House cut filet beef tips grilled over open flame with a hint of teriyaki sauce, served over rice. **22.50**

GIF RIBEYE AND SHRIMP

10 oz. house cut ribeye grilled with local Carolina shrimp. **30.95** / small **25.50**

GIF WET & DRY COMBO

A different selection daily of beef and fresh local seafood. *Market price.*

Add sautéed mushrooms or caramelized onions to any steak 5.50

CHICKEN, PORK & VEAL SELECTIONS

Keeping with our uncompromising standards, our pork and veal is responsibly raised, and all of our chicken is antibiotic free.

GIF CHICKEN BREAST

Fresh 10 oz. boneless chicken breast prepared however you choose, grilled, blackened, sautéed, parmesan or picatta. **22.95**

CHICKEN BREAST CARMEN

10 oz. chicken breast lightly dusted and sautéed, topped with fresh steamed broccoli. Finished off with a chicken Veloute sauce and laced with Hollandaise sauce. **23.50**

GIF CHICKEN COLORADO

Grilled chicken breast topped with Applewood smoked bacon, barbeque sauce, Monterey jack and cheddar cheese. **24.50**

VEAL MARSALA

Fresh, tenderized veal cutlets, pan sautéed with sweet Marsala wine, cream and fresh sliced mushrooms. **25.95**

VEAL PARMIGIANA

Fresh veal cutlets sautéed to perfection, finished with homemade marinara sauce and baked with provolone cheese. **24.50**

VEAL NEPTUNE

Lightly dusted and sautéed, topped with fresh steamed shrimp, scallops and lump crabmeat, finished with Hollandaise sauce. **29.50**

GIF PORK CHOPS

Two Frenched center cut pork chops grilled with a garlic teriyaki glaze. **25.75** / small **18.95**

GIF Denotes items that can be prepared gluten free. Please ask your server. • There will be a 6.95 charge for all split dinner entrees.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.