



Located on the historic Old Yacht Basin, the Frying Pan features fresh, local favorites from grilled and pan-seared seafood to perfectly fried specialties. Combined with savory homemade sweet potato biscuits and desserts by our own Ms. Dot, the Frying Pan offers unique combinations to suit any palate and fill the soul. Come by and get a taste of the low country served with a side of southern hospitality.



319 West Bay Street Southport, N.C. 28461
910-363-4382 | www.fryingpansouthport.com

STARTERS



Frying Pan Chowder

Executive Chef Craig's award winning shrimp and corn chowder - 6.95

Coconut Beer Battered Shrimp

Served with a sweet and tangy sauce - 9.95

Crab Cakes

The finest crab meat served with Cajun cream sauce - 11.95

Grouper Nuggets

Served with horseradish cream sauce - 10.95

Chicken Livers

Lightly breaded and fried. Served with brown gravy - 8.95

Chicken Tenders

Hand breaded, served with honey mustard - 7.95

Homemade Potato Chips

Made in-house, served with homemade ranch dressing - 7.95

Shrimp Cocktail

Classic shrimp cocktail - 10.95

Duck Wings

Tossed in a barbalo sauce, served with celery and blue cheese dressing - 9.95

Sweet Potato Biscuits

Made daily by our baker, Ms. Dot. - 4.95

Calamari

Served with Sweet Chili sauce - 11.95

Homemade Chili

Ground beef simmered with onion, tomato, kidney and black beans. Topped with cheddar-jack cheese and diced onions - 6.95

SALADS

ADD TO ANY SALAD

4 oz. Filet tips - 6.95 • Chicken - 3.95 • Shrimp - 6.95 • Oysters - 8.95



Big Island Salad

Fresh greens, grilled pineapple, red onion, cheddar-jack cheese, cucumber, tomato and crispy wonton noodles. Served with a ginger sesame dressing.
Large - 9.95 • Small - 6.95

Black and Bleu Salad (GF)

Blackened chicken tenders topped with melted bleu cheese crumbles. Served on mixed greens with tomato, red onion and cucumber - 15.95

Spinach Salad (GF)

Baby spinach topped with seasonal fresh fruit, almonds, dressed with a coconut mango vinaigrette Regular - 9.95 • Small - 6.95

House Salad (GF)

Fresh mixed greens with tomato, cucumber, red onion and cheddar-jack cheese
Regular - 8.95 • Small - 4.95



HOUSE FAVORITE | GF = Gluten Free

Items may be cooked to order.

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

CHEF'S SPECIALTIES

All Chef's specialties are served with roasted potatoes & green beans.



Crab Legs (GF)

1 lb. of snow crab legs served with drawn butter - Market Price

Back Line Combo (GF)

Blackened fish & shrimp finished lightly with butter sauce - 19.95

Grilled Salmon (GF)

8 oz. filet - Market Price

Crab Cake Dinner

Homemade crab cakes lightly breaded and fried. Served with Cajun cream sauce - 21.95

Grilled Shrimp (GF)

Brushed lightly with butter sauce - 19.95

Bacon-Wrapped Scallops (GF)

Sea scallops wrapped in hickory smoked bacon - 24.95

BBQ Ribs & Grilled Shrimp

Served with French fries, green beans and slaw - 24.95

12 oz. NY Strip* (GF)

Center cut NY strip served with roasted potatoes and green beans - Market Price

Sea Bass (GF)

8 oz filet prepared grilled or blackened - Market Price

Safe Haven

8 oz. pan seared sea bass, 3 grilled shrimp, 3 bacon-wrapped scallops and a homemade crab cake - 29.95 *no substitutions*

SOUTHERN STYLE SEAFOOD

Served regular style or cajun. Some items can be grilled upon request.
Served with fries, coleslaw and sweet potato biscuit.



Popcorn Shrimp - 16.95

Shrimp Po' Boy

Lightly fried shrimp in a toasted hoagie roll with lettuce, tomato and sweet chili sauce - 12.95

Grouper Po' Boy

Lightly breaded and fried grouper nuggets in a toasted hoagie roll with lettuce, tomato and a side of Sweet Chili sauce - 15.95

Bay Scallops

Lightly breaded - 16.95

Popcorn Shrimp & Fish - 19.95

Shrimp & Oysters - 19.95

Oysters - 21.95

Flounder - 22.95

Fish Platter - 16.95

Fantail Shrimp - 18.95

Galley Combo

Fish, shrimp, oysters, bay scallops and a crab cake. No substitutions - 24.95



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COMFORT FOODS



Anchor Shrimp N' Grits
A Frying Pan classic - 19.95
Shrimp can be prepared grilled, fried or blackened

Chicken Pot Pie
Served in a warm bread boule with a side salad - 12.95

Anchor Cheese Ravioli with Sautéed Spinach & Bacon
Dressed lightly with olive oil, butter, garlic & fresh grated Parmesan cheese. Served with a side salad - 19.95

WRAPS

Cajun Shrimp Wrap
Cajun fried or blackened shrimp wrapped in a flour tortilla with spring mix, tomato, onion and blue cheese dressing - 12.95

Chicken Wrap
Fried or grilled chicken tenders, lettuce, bacon, cheddar-jack cheese with homemade ranch dressing in a flour tortilla - 10.95

Frying Pan Steak Wrap
Grilled tenderloin tips, cheddar-jack cheese, fried peppers and onions with horseradish cream sauce - 12.95

KIDS MENU

Chicken Tenders	8.95	Quesadilla	8.95
Fish Nuggets	8.95	Virgin Strawberry Daiquiri	6.95
Popcorn Shrimp	8.95		

Turkey Focaccia
Grilled turkey with bacon, lettuce and tomato on toasted focaccia roll . Served with a bowl of our shrimp and corn chowder - 13.95

BBQ & Shrimp
Slow cooked southern BBQ with lightly breaded popcorn shrimp - 16.95

Chicken Fried Steak
Served with green beans, French fries, slaw and a biscuit - 13.95

Chopped BBQ
Slow cooked southern pork BBQ with homemade BBQ sauce - 10.95

Chicken Tenders
Hand breaded and served with honey mustard - 11.95

Pork Chops
Hand breaded or grilled - 11.95

Anchor Southport Steak & Cheese
Braised round steak served in a toasted hoagie with provolone cheese and house made Aujus - 13.95

SIDES

Coleslaw	2.95	Green Beans	2.95
French Fries	2.95	Grits and Gravy	3.95
Potato Chips	2.95	Sautéed Spinach	3.95
Roasted Red Potatoes	3.95		



DESSERTS
Homemade Sweet Potato Bread Pudding - 6.95
Homemade Cheesecake - 6.95
Flourless Chocolate Torte Cake - 4.95

FOUNTAIN BEVERAGES



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