

SILVER STAR STEAKHOUSE

219 Osborne Street, St. Marys, Georgia 31558

912-882-1845 Reservations recommended

Mon-Sat 4:30 pm-til

Sun 11:30 am-6:30 pm Full Menu

Sun 6:30 pm-til Select Menu

LUNCH MENU

APPETIZERS

Preacher's Fried Mushrooms		\$5.99
Pan Fried Crab Cakes	Served with cajun mayo and tomato	\$9.99
Fried Squash		\$8.99
Mamma's Cheesy Crab Dip	Served with butter grilled french bread	\$6.99

SOUPS

French Onion Bisque or Soup Of the Day	Baked with Swiss cheese bowl * \$4.99 cup * \$3.99	\$4.99
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SALADS

	Add chicken breast or shrimp to any salad (grilled, fried or blackened)	\$3.50
Caesar	Romaine lettuce tossed in a traditional anchovy parmesan cheese & cracked black pepper dressing with homemade elephant croutons	\$4.50
House Salad	Spring lettuce mix served with tomatoes, onion, radishes	\$3.99

ENTREES

Marinated Beef Skewer	Choice beef tips skewered with onions, peppers and mushrooms, served with your choice of two of the following: house salad, fried okra, baked potato or french fries	\$14.99
Shrimp Scampi	Gulf shrimp pan roasted with sliced mushroom and tomatoes, served over angel hair pasta	\$10.99
Chicken Alfredo	Over angel hair pasta	\$9.99
Mussels Saute	Sauteed with garlic, shallots, scallions, chopped tomatoes, basil, served in a lemon ale sauce over pasta	\$8.99
Fried Oyster Platter	Golden fried oysters served with your choice of two of the following: house salad, fried okra, baked potato or french fries.	\$9.99

DINNER MENU

APPETIZERS

Deep Fried Ravioli	Grilled, thick-sliced portobello and topped with fresh tomato, garlic and basil scampi	\$7.99
Preacher's Fried Mushrooms		\$5.99
Pan Fried Crab Cakes	Served with cajun mayo and tomato	\$9.99
Wooten Mussels	Sauteed with garlic, shallots, scallions, chopped tomatoes and basil, served in lemon ale sauce	\$8.99
Baked Mushrooms	Stuffed with crabmeat, topped with a thyme-Swiss cheese crumb	\$7.50
Mama's Cheesy Crab Dip		\$6.99
Calamari	Cornmeal coated and lightly fried then tossed in Italian cherry pepper, garlic, basil and white wine butter sauce	\$8.99

SALADS

Add chicken breast or shrimp to any salad (grilled, fried or blackened) \$3.50

Caesar Romaine lettuce tossed in a traditional anchovy parmesan cheese & cracked black pepper dressing with homemade elephant croutons \$4.50

Iceburg Wedge \$3.50

STEAKS Hand cut and aged Angus Beef. Served with your choice of two side items. All steaks are choice or prime and grilled to perfection with your choice of Texas, cajun or salt/pepper seasoning

Add sautéed mushrooms and/or onions to any order \$2.50

Rib-eye 22 oz. Certified Angus Beef, Cowboy Cut Bone-In \$29.99

Filet Mignon 8 oz. \$24.00

New York Strip 12 oz \$20.99

Rib Eye 16 oz, Silver Star's signature steak \$18.99

Marinated Beef Skewer Choice beef tips skewered with onions, peppers and mushrooms \$14.99

Steak & Seafood Choice of NY strip or rib eye with either 6 shrimp or scallops \$24.99

CHICKEN

Served with your choice of two side items

Main Street Chicken Tender chicken breast stuffed with diced garden vegetables, broccoli and cream cheese, wrapped in phyllo dough and oven baked to a golden brown \$12.99

Chicken Neptune Pan seared chicken breast, gulf shrimp and fresh lump crab, finished in a sherry shallot lobster cream sauce, served over angel hair pasta \$16.99

Cajun Grilled Chicken Boneless breast of chicken over jumbo ravioli, served with a black bean, mixed bell pepper and andouille sausage relish and topped with a sour cream scallion cream \$15.99

SEAFOOD AND PASTA

Stuffed Shrimp	Five jumbo shrimp filled with a special crabmeat stuffing served with two side items	\$16.99
Silver Star's Cioppino	Sautéed mussels, shrimp, sea scallops, calamari and basa tips with julienne garden vegetables, finished with a fennel scented marinara and served over fettuccine	\$17.99
Fish of the Day	Prepared to your liking or the chef's whim and served with two side items	Market Price
Pa's Shrimp Dinner	Choice of fried, grilled or blackened and served with two side items	
Pecan Crusted Fish	Perfectly seasoned, fried golden brown served with a spiced honey glaze and two side items	\$16.99
Shrimp and Scallops Saute	Sea scallops and gulf shrimp pan roasted with sliced mushrooms blend and leeks, finished in a garlic, lemon chardonnay wine sauce and served over angel hair pasta	\$17.50
Pasta Angelyn	Mixed vegetables & fresh herbs in alfredo or house marinara with your choice of pasta	\$12.00
	Add chicken breast or shrimp	\$3.50

SOUPS

French Onion Bisque or Soup Of the Day	Baked with Swiss cheese Bowl * \$4.99 Cup * \$3.99	\$4.99
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OUR BUCKET LIST

Fried Shrimp or Oyster Po-Boy	Served with french fries Choice of golden fried shrimp or oysters served on a toasted french bread bun with A delicious remoulade sauce	\$8.99
Open Faced Grilled Strip Steak Sandwich	Smothered in caramelized onions and mushrooms	\$8.99

Abby's Angus Burgers	The best burgers around Choose from: All American: Lettuce, tomatoes & onions The Blues: Fresh garlic, melted bleu cheese and bacon Blacken: Heavy coated in cajun Madness: spice, served with a lemon cucumber mayo Alpine: Sauteed onions and mushrooms with Swiss cheese	\$8.99
Cha-cha-chicken Sandwich	Specially seasoned, grilled or fried chicken breast served on a toasted french bread bun with lettuce, tomato and bacon	\$7.99
Fish and Chips		\$8.99
Chicken Fingers	Tossed in a hot honey sauce and served with celery sticks	\$6.99

DESSERTS

Ask your Server about today's variety of delicious desserts \$4.50

CHILDREN'S MENU

Served with fries, drink and a treat \$5.99

Hamburger/Cheeseburger

Chicken Fingers

Shrimp or Fish Basket

Rib Eye 6 oz

SIDE ITEMS \$3.99 each

Home Fries * Jambalaya * Fried Okra * Fried Squash * House Salad
Baked Potato * Rice Pilaf * Squash Casserole

DRINKS \$1.50 each

Coke * Diet Coke * Sprite * Root Beer * Pink Lemonade * Ginger Ale

BEER

Bud * Bud Light * Coors * Coors Light * Miller Light * O'Douls	\$2.75
Michelob Ultra * Corona * Blue Moon * Heineken	\$3.75
Smirnoff Ice * Bud Light Lime	

WINE (per glass)

Hardy Chardonnay * Merlot or Cabernet	\$5.25
Riesling Houghs * Nobile Sauvignon Blanc * CK White Zinfandel	\$5.50
Hayman & Hill Reserve	\$5.75
Sabastiani Sonoma Carbernet	\$6.50

MIXED DRINKS AVAILABLE AT THE BAR