

# THE HIVE BAR & GRILL



## APPETIZERS

- Fried Green Tomatoes** \$12  
Crispy fried green tomatoes w/ The Hive's homemade ranch
- \*Bo's Wings** \$16  
Honey Bourbon  
Hot Hunni  
Lemon Pepper  
The Hive Dry Rub  
*all flats +\$3*
- Jack Fruit Asada Nachos** \$14  
Black beans, fresh jalapeño, avocado, green onion, diced tomato, pricked red onions, radish, and herbs
- \*Shrimp Burger Sliders** \$19  
Handmade slider burgers made w/ fresh shrimp, served on signature garlic butter roll
- \*Crab Mac & Cheese** \$19  
Our Hive mac & cheese topped with crab meat w/ blend sprinkled on top
- \*Shrimp & Grits** \$11  
Pepper jack grit cake topped w/ sautéed shrimp & The Hive's cajun cream sauce
- \*Fried Shrimp** \$14  
7 shrimp fried in our hive herbs and spices
- \*Coconut Curry Mussels** \$15  
Mussels cooked in the Hive's special red curry sauce

## ENTREES

- \*Thai BBQ Lamb Chops** \$42  
Three marinated grilled lamb chops, Thai herbs & spices dipped in our house made bbq sauce
- \*Chefs Catch** VARIES
- \*Ribeye** \$32  
14oz marinated marbled juicy ribeye grilled to perfection
- \*Shrimp & Grits** \$20  
2 Pepper jack grit cakes topped w/ sautéed shrimp & The Hive's cajun cream sauce
- \*Cajun Pasta** \$20  
Roasted red pepper sauce, chicken - add shrimp for \$7
- \*Peruvian Chicken** \$24  
1/2 chicken marinated in our special herbs, and spices, grilled to perfection
- The Hive Veggie Kabobs (V)** \$14  
Assortment of fresh vegetables grilled and seasoned w/ The Hive's blend

**all entrees are served with your choice of 2 sides**

## SIDES

- \$6 GRILLED ASPARAGUS, BRUSSLES, MAC-N-CHEESE, HANDCUT FRIES
- \$6 BAKED POTATO, CONFETTI JASMINE RICE
- \$6
- \$4
- \$6

**\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS, AND WE'LL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.**

