

From The Pristine Waters

- Pan Seared Flounder** 19
Herb risotto, sautéed baby vegetables and a lemon basil beurre blanc
- Crab Crusted Grouper** 24
Herb roasted potatoes, corn, leek and shitake mushroom ragout with a crab cream sauce
- Tuna Tataki** 24
Lobster spring roll, sautéed Asian slaw with a ponzu emulsion
- Seared Sea Scallops** 21
Corn and leek risotto, sautéed butternut squash and a vanilla beurre blanc
- Citrus Scented Crab Cakes** 26
Whipped Peruvian sweet potatoes, butter poached baby carrots and a whole grain mustard emulsion
- Shrimp Scampi** 19
Capellini pasta, tomato and broccoli in a roasted garlic emulsion
- Shrimp and Grits** 19
Smoked cheddar grit cake, julienned bell pepper and onions with andouille sausage gravy

Breakfast

All served with choice of hash browns or grits, bacon or sausage and toast or biscuit

- 2 Eggs Your Way** 7
With 2 strips of bacon 2 sausage links
- Eggs Benedict** 8
2 poached eggs atop toasted English muffin and Canadian bacon Topped with bearnaise sauce
- Steak Benedict** 9
2 poached eggs atop toasted English muffin and beef tenderloin Topped with bearnaise sauce
- Ham and Cheese Omelet** 8
Cured country ham and cheddar cheese in a fluffy egg omelet
- Southwestern Seafood Omelet** 7
Shrimp, crab and lobster sautéed in a southern cream and blended with sharp cheddar
- Stuffed French Toast** 8
French toast stuffed with cream cheese and fresh fruit
- Tomato and Mozzarella Omelet** 8
Fresh mozzarella cheese and ripe tomatoes with basil
- Buttermilk Pancakes** 8
Topped with fresh berry compote and whipped cream
- Buttermilk Biscuits and Gravy** 8
Buttermilk biscuit smothered in sausage in sausage gravy

Cereal and Sides

- | | | | |
|------------------------|---|-------------------|---|
| Fresh seasonal granola | 5 | Corned Beef Hash | 4 |
| Country Ham | 3 | Sausage Gravy | 3 |
| Bacon or Sausage | 3 | House made yogurt | 3 |
| Fresh fruit | 3 | | |

Private Parties—Catering—Event Services

Don't forget our retail services offering your favorite sauces, marinades and salads dressing for ease and enjoyment in your home or the perfect gift.



Bliss

Restaurant and Lounge

4606 HWY 17 Business
Murrells Inlet, SC 29576

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Restaurant
Monday 10am-11pm
Tuesday-Sunday 6am-11pm
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10am-11pm

Phone: 843-282-6737
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LUNCH

Appetizers

<i>A trio of Dips</i>	7
<i>Spinach and artichoke crab and pimento cheese with house made chips and crackers</i>	
<i>Gator Ribs</i>	8
<i>Tennessee peach BBQ with apple slaw</i>	
<i>Grilled Jumbo Chicken Wings</i>	8
<i>With celery and roaring 40's blue cheese dressing</i>	
<i>Fish Taco Tasting</i>	9
<i>Tuna, flounder and grouper with avocado-tomato salsa and aged cheddar Cheese</i>	
<i>Southern Fried Chicken Tenders</i>	7
<i>Apple slaw and house made honey mustard dressing</i>	
<i>Duck Confit Spring Rolls</i>	8
<i>Micro Green and pear salad with fig compote</i>	
<i>Duo of Tartare</i>	8
<i>Traditional beef tartare and Asian tuna tartare</i>	
<i>Seared Tuna Salad</i>	12
<i>Asian cabbage and a blend of greens, orange segments, toasted peanuts, fried wontons with a soy-honey vinaigrette</i>	
<i>Caesar Salad</i>	9
<i>Aged parmesan cheese, croutons, white anchovies and house made Caesar dressing</i>	
<i>With marinated chicken</i>	12
<i>With grilled shrimp or fried oysters</i>	14
<i>Wedge Salad</i>	7
<i>Iceberg lettuce, oven dried tomatoes, sautéed apple wood bacon and roaring 40's blue cheese dressing</i>	
<i>Grilled Romaine</i>	7
<i>Sautéed prosciutto ham, tomatoes, roaring 40's blue cheese and a smoked bacon and asiago vinaigrette</i>	
<i>Spinach and Berry Salad</i>	7
<i>A blend of fresh seasonal berries, pralines and blue cheese with honey orange vinaigrette</i>	
<i>Pear and Walnut Salad</i>	7
<i>Diced Anjou pears over a bed of mesclun greens with a walnut encrusted goat cheese medallion and a honey walnut vinaigrette</i>	
<i>Spinach and Rocket Salad</i>	7
<i>Rendered prosciutto, candied pecans, aged asiago cheese and a balsamic vinaigrette</i>	

Soups

<i>She Crab Soup</i>	6
<i>Chili</i>	5
<i>Soup of the Day</i>	5
<i>Soup and Half Sandwich</i>	8
<i>Soup and Salad</i>	8

SANDWICHES

Sandwiches are served with choice of french fries, chips or slaw

<i>Slider Tasting</i>	8
<i>Buffalo burger, pulled pork and duck confit on mini rolls with whole grain mustard aioli</i>	
<i>Stuffed Portobello</i>	9
<i>Tomato, mozzarella cheese, basil, aged balsamic on focaccia bread with a truffled aioli</i>	
<i>Grilled Chicken Wrap</i>	8
<i>Mesclun greens, tomato, avocado, Swiss cheese and a honey orange vinaigrette</i>	
<i>Chicken Quesadilla</i>	8
<i>Mushrooms, tomatoes, cheddar and jack cheese, avocado, seasoned sour cream and tomato salsa</i>	
<i>Seafood Quesadilla</i>	12
<i>Mushrooms, tomatoes, cheddar and jack cheese, avocado, seasoned sour cream and tomato salsa</i>	
<i>Oyster Po-Boy Minis</i>	9
<i>Fried oysters, shaved lettuce, diced tomato, roasted garlic and lemon remoulade</i>	
<i>Prime Rib Dip</i>	9
<i>Shaved prime rib, mushrooms, onions and provolone cheese in a garlic and herb wrap served with au jus</i>	
<i>Pulled Pork</i>	8
<i>Apple slaw with Tennessee peach BBQ sauce</i>	
<i>Baby Reubens</i>	9
<i>House made corned beef, sauerkraut, swiss cheese and thousand island dressing on marble rye</i>	
<i>The 1/2 lb Bliss Burger</i>	9
<i>Apple wood smoked bacon, smoked cheddar cheese, lettuce, tomato on a kaiser roll with whole grain mustard aioli</i>	

Sandwiches are served with choice of French fries, chips or slaw

DINNER

Appetizers

<i>Stuffed Baby Pumpkin</i>	9
<i>Vanilla scented lobster risotto, butternut squash volute and toasted pumpkin seeds</i>	
<i>Herb Seared Jumbo Shrimp</i>	8
<i>Sweet potato puree and a vanilla buerre blanc</i>	
<i>Coriander Dusted Sea Scallops</i>	8
<i>Sautéed arugula, truffled fingerling potatoes and a beet puree</i>	
<i>Smoked Duck Carpaccio</i>	7
<i>Spinach, grape tomatoes, shaved asiago cheese and Bacon vinaigrette</i>	
<i>Duo of Tartare</i>	8
<i>Traditional beef tartare and Asian tuna tartare</i>	
<i>Sautéed Oysters</i>	7
<i>Rendered apple wood bacon lardons, corn and tomato ragout with wilted spinach</i>	
<i>From The Butchers Block</i>	
<i>Bacon Wrapped Pork Filet Mignon</i>	17
<i>Garlic whipped potatoes, baby green beans and a roasted garlic demi-glacé</i>	
<i>Filet Mignon 8oz</i>	22
<i>Herb roasted fingerling potatoes, a baby vegetable ragout with a roasted shallot and Blue cheese butter</i>	
<i>Stuffed Buffalo Meatloaf</i>	16
<i>Stuffed with smoked gouda, tomatoes, spinach and bacon. Served with whipped potatoes, sautéed baby green beans and a roasted garlic demi-glacé</i>	
<i>Braised Short Ribs</i>	19
<i>Parmesan and herb polenta, simmered root vegetables and a burgundy braisage</i>	
<i>Lowcountry Chicken Roulade</i>	15
<i>Stuffed with cheddar, bacon and tomatoes, with creamy grüts, baby green beans and peppered chicken gravy</i>	
<i>Roasted Garlic Marinated Rib Eye</i>	19
<i>Roasted potatoes, fire roasted mushrooms, sautéed baby vegetables and an Australian blue cheese demi</i>	