

Swamp Fox

O F A I K E N

Breakfast

Wednesday 9 am – 10:30 am

Saturday 9 am – 10:30 am

Sunday Brunch 10 am – 2 pm

Lunch:

Tuesday – Sunday 11 am – 2 pm

Sunset Special 3 – 6:15

Tuesday thru Friday (2 for \$25.00)

Dinner:

Tuesday – Saturday 5 pm – until

Full Bar

with a great selection of wines.

*We also have Imports, Local
Microbrews and Domestic Beer's*

*Great food takes time to prepare.
Please allow us the time necessary to prepare
your meal fresh and from scratch
to ensure your satisfaction.*

FREE DELIVERY

Call us for your catering needs

Phone: 803-642-5111 Fax: 803-642-5129

info@swampfoxaiken.com - e-mail



We would like to welcome you to Swamp Fox.
Voted 1st place by the Aiken Standard
Readers Choice Award.
Thank you, Aiken Readers.

233 Chesterfield St SW
Aiken, SC 29801

www.swampfoxaiken.com - website
[www.fb.com/swampfox.aiken](https://www.facebook.com/swampfox.aiken) - facebook

Swamp Fox

Fine Southern Cuisine

Dinner Menu

Aiken's Award Winning Restaurant
233 Chesterfield St SW
Aiken, SC 29801

803.642.5111 • 803.642.5129 fax

Our Dinner Menu:

Dinner Menu Starters

Chilleo Blue Crab Dip with assorted crackers – 8

Hickory Smoked bacon wrapped sea scallops - Four Diver Scallops pan seared and served with a sweet Lemon & Honey balsamic reduction – 15

Fried Green Tomato - with Four thinly sliced breaded green tomatoes layer upon thinly sliced Mozzarella cheese, Served with fresh basil and a balsamic vinegar reduction – 8

Fox Sampler – (2) Bacon wrapped scallops, 2 Fried green tomatoes, 1 lump crab cake and 2 Empanadas – 22

Lump Crab Cakes - (2) skillet seared Crab Cakes served with a Sweet and Zesty tartar sauce and Cajun mustard – 12

Caprese Salad - A Southern house favorite salad piled with fresh seasoned tomatoes, Mozzarella cheese and fresh basil accompanied with Artisan lettuce – 10

Crispy Calamari - Served with sweet Chili sauce and Lemon – 9

Dinner Soups

Tomato Basil - Our house soup is our version of this classic southern soup Finished with grated Parmesan cheese – 7

Soup of the day - Chefs daily creation - Ask your server for details

Dinner Salads

All of our dressing are made in-house... Ranch – Blue Cheese – Thousand Island – Honey Mustard - Balsamic Vinaigrette and Raspberry Vinaigrette

Grilled Filet Salad - Grilled Filet Mignon served over blended artisan lettuce with fresh Roma tomatoes, cucumbers, onions, – 19

Fried Oyster Salad - Fresh fried Oyster served over blended artisan lettuce with fresh Roma tomatoes, cucumbers, onions, – 15

Grilled or Blackened Salmon - Fresh Atlantic Salmon served over blended artisan lettuce with fresh Roma tomatoes, cucumbers, onions, – 15

Dinner Entrees

Served with house salad and Fresh baked bread

Add to any order 3-Shrimp – 5 3 Scallops – 8

Filet Mignon- Grilled Filet Mignon served with demi-glace and thinly sliced battered and fried onions, served with choice of starch and vegetable of the day. (Blue Cheese Butter available upon request) - 4 oz. – 23, 8 oz – 27

Revolutionary Ribeye - Thick cut Angus Rib eye steak served with demi-glace and thinly sliced battered onions and fried, served with choice of starch and vegetable of the day. (Blue Cheese Butter available upon request) - 12 oz. – 22, 16 oz. – 26

Catch of the Day - Fresh seafood served with chef's choice of starch and vegetable of the day – Market Price

Berkeley Shrimp and Grits - Low Country Shrimp sautéed in a rich butter cream reduction, with mild andouille sausage, peppers, green onions, and Hickory bacon. Served over Adluh yellow stone ground grits – 23

General Dean Flounder - Whole Bone-in Flounder seared, grilled, or broiled stuffed with lump crabmeat. Served with choice of starch & vegetable of the day– 23

Pecan Encrusted Pork Chop- 12 oz Pork Chop encrusted with a pecan breading, seared and served with a bourbon demi-glace. Accompanied with sweet potato mash and vegetable of the day – 21

Pappardelle Pasta - Chef inspired version of a lighter fare - Fresh buttery egg noodle Pappardelle pasta finished with our house made Banfi Chianti and Lemon Thyme cream sauce. Served with vegetable of the day – 16

Duck Breast - Pan seared over a bed of fresh spinach, served with buttery white rice, and a bourbon maple glaze – 18

Ribs - Fall off the bone smoked ribs, served with Chef's house made South Carolina BBQ Sauce served with a buttery white rice half rack – 18 full rack – 24

Vodka Sage roasted Airline Chicken Breast- 6 oz– Served with buttery white rice and Chef's choice of vegetable – 12

Your choice of Burger - Caprese Burger, Blue Cheese Burger, or Romesco Burger - Served with Sweet Fries, House Fries or House Chips – 12

Desserts - All of our desserts are made in-house...

Peanut Ruffle - Chocolate Fudge - Red Velvet - Apple Pie - Crème Brûlée -6