

DAMON'S

STARTERS

Damon's Famous Onion Loaf

Part of the Damon's legacy - Sweet, tender onions cut fresh daily, lightly seasoned, battered, deep fried golden brown and served with our spicy dipping sauce.
Full Loaf 5.99 Half Loaf 4.79

Mozzarella Sticks

Lightly breaded Mozzarella, fried to a golden brown. Served with rich, thick marinara sauce. 7.99

Potato Skins

Stuffed with a blend of cheeses, bacon and green onions. Accompanied with sour cream and ranch dressing. 7.99

Southwestern Chicken & Black Bean Egg Rolls

Crisp egg rolls filled with chicken and a southwestern mix of black beans, corn and spices, served with zesty ranch. 7.99

Chicken Wings

Dipped in Buffalo, Spicy BBQ, Sweet Chili or Chipotle glaze. Served with celery sticks and bleu cheese dip.
10 wings 7.99, 20 wings 13.99, 40 wings 24.99.

Spinach Artichoke Dip

A creamy blend of spinach, artichoke hearts and Parmesan cheese. Served with fresh crunchy tortilla chips. 7.99

Creamy Cheese & Sausage Dip

A bubbly hot blend of spicy sausage, creamed cheeses, minced jalapenos, with a basket grilled flatbread. 8.99

Baja Shrimp Cocktail

Tender Steamed Shrimp, chilled in our zesty lime and cilantro infused cocktail sauce. 7.99

Damon's Sampler Platter

A combination of Buffalo hot wings, stuffed potato skins, mozzarella sticks, and onion straws. 11.99
Add three rib bones 3.99.



SOUPS & CHOWDER

French Onion Soup A crock of sweet onion soup with a toasted crouton, all covered in cheese! 4.29

Soup of the Day A bowl of home-style soup. Ask your server for today's feature. 3.99

New England Clam Chowder Cream based chowder, loaded with clams and potatoes. 5.99



Mouth Watering DESSERTS



Deep Dish Apple Pie

Granny Smith apples piled high in our melt in your mouth shortbread crust. Served warm with cinnamon ice cream. 4.99



Pecan Praline Cheesecake

A taste of the South. Freshly baked pecan praline made using butter, brown sugar and pecans straight from the South, and praline cream swirled into our NY cheesecake then finished with more pecan praline and caramel. 4.99



Key Lime Pie

A crust of crushed graham crackers filled with our authentic Florida Key Lime custard for a refreshing finish to any meal. 3.29

HomeStyle Cookie Sundae Order this now!
We'll start baking the cookies while you eat dinner.
Goey chocolate chip cookies, baked fresh and served warm with vanilla ice cream, hot fudge and whipped cream. 5.49



3 Layer Chocolate Cake

Decadent layers of our famous moist, dark chocolate cake and rich chocolate mousse made using Callebaut chocolate, fresh cream, Madagascar vanilla and a touch of honey. Frosted with our velvety chocolate buttercream frosting using Dutch processed cocoa powder, fresh butter and pure vanilla. 4.99

Ice Cream Sundae

Two scoops of vanilla ice cream, topped with your choice of hot fudge or raspberry sauce. 2.99

Beverages

We offer a variety of coke products, milk, Fresh brewed coffee & iced tea. Full service bar is available at all locations.

Oceanfront, 2985 S. Ocean Blvd., 843.626.8000
Lunch & Dinner

North Myrtle Beach, 801 Hwy. 17 S., 843.272.5107
Lunch & Dinner

Five Oaks, 1640 Parkway, Sevierville, TN 865.428.6200
Lunch & Dinner

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DAMON'S
GRILL

Slow Roasted PRIME RIB * while it lasts!

Prime Rib entrees served with soup or house salad & choice of potato.

Certified Black Angus Prime Rib aged over 21 days! We rub on our secret blend of seasoning (developed over thirty years ago), sear the Prime Rib over our wood burning grill and only then roast it slowly in our special Prime Rib oven. Your choice is cut to order and served with Our House au jus sauce (ask for a side of horseradish)



Regular Cut (12oz) 18.99 Petite Cut (8oz) 15.99
Damon's Cut (16oz) 20.99 King Cut (20 oz) 25.99

	Degrees of Steak Doneness
Rare:	Seared Outside with 75% Red Center
Medium Rare:	Seared Outside with 50% Red Center
Medium:	Seared Outside 25% Pink Showing Center
Medium Well:	Slight Hint of Pink Center
Well Done:	Broiled until 100% Brown Center

FROM THE CHAR-GRILL

All entrees from the Wood Burning Char-Grill served with a choice of soup or salad and one classic side.

Black Angus New York Strip

A succulent, lean 13 ounce cut of Choice steak aged 30 days for tenderness and flavor, hand cut daily. 21.99

Damon's Black Angus Sirloin

USDA Choice aged sirloin hand-cut daily. It's seared, seasoned and cooked just the way you want it. 12-oz. cut 17.99 8-oz. cut 12.99

Black Angus Ribeye

12 ounce Ribeye steak, well marbled for peak flavor and deliciously juicy. All cuts are aged over 21 days. Char-grilled over our wood grill for a hint of smoke. 19.99

THE Filet

Back by popular demand! Our Famous Barrel Cut Tenderloin Filet. THE Most tender cut of grain-fed Midwestern beef. This choice cut steak is aged for 30 days and hand cut daily. When ordered medium well and well, we will gladly butterfly your steak. 24.99

Pork Chops and Apple Sauce

Two 8 ounce center cut chops, guaranteed moist & tender. Basted for 24 hours in our sweet chipotle glaze. Seared over our wood burning char-grill and served with a side of apple sauce. 14.99 Single Chop 9.99

ENTREE ADD-ONS

Four Baby Back Ribs 5.99
Five crispy fried shrimp 5.99
Grilled shrimp skewer 5.99

SALADS

Salad in the Orchard

Mixed greens tossed with seedless grapes, slivers of pears, pistachios, Craisins, bleu cheese crumbles and tossed with a sherry vinaigrette. 8.49

Damon's Classic Garden Salad

Mixed greens, marinated artichoke hearts, fresh mushrooms, scallions, tomatoes and shredded cheese. 8.99

DELICIOUS STEAK TOPPERS

Add some extra sizzle to your steak for only 99¢ per topping.

Bleu Cheese Crumbles • Mushrooms & Onions • Horseradish and White Cheddar or Cheesy Rockefeller

Damon's Classic Caesar Salad

Traditional romaine lettuce with classic Caesar dressing, Parmesan cheese and homemade croutons. 8.99

Add Grilled Chicken Breast or Fried Chicken Tenders for an additional 2.00,
Grilled Salmon, Grilled or Fried Shrimp, or Char-grilled Steak for an additional 3.00

House Salad Salad greens topped with chopped eggs, toasted almonds, tomatoes, ham and smoky bacon. 3.99

House Caesar Romaine lettuce, with Caesar dressing, Parmesan cheese and homemade croutons. 3.99

Salad Dressings (made in house)

Ranch • Southwest Ranch • Honey Mustard • Bleu Cheese
Thousand Island • Sherry Vinaigrette

THE BEST OF DAMON'S

RIBS ribs

OUR FAMOUS BARBECUED RIBS

Damon's Grill was founded over 30 years ago featuring Our Famous BBQ Ribs. The Award Winning recipe is the same today, lean and meaty Baby Back Ribs slow-cooked for tenderness and basted with your choice of our original BBQ or our New Spicy BBQ sauce.



Our Famous Baby Back Rib entrees are served hot off the wood burning Char-Grill and come with choice of soup or house salad and one classic side.

Full Rack 20.99 Half Rack 16.99
NEW Rack and a Half (take some home) 26.99

DAMON'S RIB COMBOS

All Combos served with a choice of soup or salad and a classic side.

Shrimp and Barbecued Ribs

Your choice - fried or grilled shrimp with Our Famous Ribs. 17.99

Barbecued Pork and Barbecued Ribs

Slow smoked BBQ pork and Our Famous Barbecued Ribs. 16.99

Filet and Barbecued Ribs

A 6 ounce Tenderloin Filet and Our Famous Barbecued Ribs. 21.99

Sirloin and Barbecued Ribs

8 ounce Sirloin steak and Our Famous Barbecued Ribs. 18.99



Crab Cake and Barbecued Ribs

Jumbo Lump Crab Cake with Our Famous Barbecued Ribs. 17.99

Chicken Breast and Barbecued Ribs

Barbecued chicken breast over rice with Our Famous Ribs. 16.99

CHICKEN

Add a side dish, salad or cup of soup for only 2.29.

Flame-Grilled Chicken Breast

Marinated & grilled or you choose the sauce - BBQ, Spicy BBQ, Chipotle, Teriyaki or Sweet Thai Chili. Served with garden rice & vegetable of the day. 11.99

Sweet Crunchy Chicken

Boneless breast breaded with pecans, fried and topped with a sweet pecan glaze. Served with sweet potato casserole. 10.99

Scratch Made Chicken Tenders

Golden brown tenders, finished your way-Plain, BBQ, Spicy BBQ, Chipotle or Sweet Thai Chili. Served with fries & cole slaw. 10.99

Blackened Chicken Alfredo with Sun Dried Tomato

Blackened chicken breast tossed with sun dried tomatoes, penne pasta and our rich creamy Alfredo sauce. 12.99

CLASSIC SIDES

A la carte 2.29

Cole Slaw • Mac & Cheese • Baked Potato • Onion Straws • Fries • Mashed Potatoes • Garden Rice • Mushrooms & Onions • Vegetable of the Day
Pecan-Crusted Sweet Potatoes • Add Bacon & Cheese for just \$1 more.

SEAFOOD PLATES

Add a side dish, salad or cup of soup for only 2.29.

Crispy Fried Shrimp

Succulent lightly breaded and fried to a golden brown, with cocktail sauce, cole slaw and fries. 14.99

Mediterranean Shrimp Skewers

Two skewers of grilled shrimp, prepared in a lemon rosemary vinaigrette. Served over rice with your choice of one side and the grilled vegetable of the day. 14.99

Crab Cake Dinner

Hand-made - Jumbo lump and backfin crab meat bound with seasoned vegetables, Panko breadcrumbs, mayo and egg; sauteed in butter with a side of onion and roasted red pepper Remoulade. 18.99

Catch of the Day

Chef's Choice - Our Fish selection changes with whatever the boat brings in. Ask your server for today's featured dish. Market Price

Pub Style Fish and Chips

Ale-battered Cod, fried to a golden brown. Served with cole slaw, fries and tartar sauce. 13.99



ANGUS SIRLOIN BURGERS

Our house speciality, seasoned and juicy, premium sirloin burgers include lettuce, tomato, and onion and a side of fries.

Big South Burger

Sirloin Burger with Our Famous Southern Barbecue pork and topped with Cheddar cheese. 9.99

Cheeseburger

Covered with Cheddar cheese. Served on a toasted cornmeal-dusted roll brushed with mayonnaise. 8.99

Spicy Baja Burger

Melted Pepper Jack Cheese, jalapenos, bacon and spicy chili ketchup. 8.99



SANDWICHES

Served with fries and pickle.

Southern Barbecue Sandwich

Slow smoked pork shoulder in Our Famous Barbecue Sauce. 8.49

Prime Rib Dip

Shaved prime rib, Provolone cheese and sauteed onions on a hoagie roll. Enjoy with au jus sauce. 9.99

Grilled Chicken Sandwich

Boneless chicken breast - grilled plain, Chipotle Glaze, Teriyaki or Our Famous BBQ sauce. Served with tomato, onion, lettuce and our spicy mayo. 8.49 Add cheese, .50 Add Bacon, .50



The Steamboat

A hoagie roll filled with slow cooked BBQ pork and topped with a blend of Cheddar and Monterey Jack Cheese. 9.49

\$5.00 sharing charge includes a house salad and choice of extra side. 18% gratuity added to tables of 8 or more.

Consuming raw or under cooked meats, poultry or seafood may increase your risk of food borne illness.