

LeCreme



STARTERS

BBQ Smoke Brisket Nachos	\$15
Mozzarella Stix	\$8
Chips and Salsa	\$5
Basket of Fries	\$7
Oxtail EggRoll (2)	\$14
Brown Sugar Bacon-Wrapped Shrimp(5)	\$10
Buffalo Chicken Dip	\$9
Seafood Deviled Eggs (4)	\$15

HAPPY HOUR

Tuesday through Saturday
6:00 PM TO 8:00 PM DAILY SPECIALS!!!
1/2 OFF APPETIZERS, SLIDERS and WINGS



SLIDERS Add a Basket for 3.99 or a Side for 3.00

Cheeseburger Sliders (3)	\$9
Cheddar, sauteed onions, pickle, and LeCreme Sauce	
Spicy Fried Chicken Sliders (3)	\$9
Fried Chicken, pickle, jalapeno coleslaw, and sriracha mayo	
Cajun Fried Fish Slider (3)	\$10
Creole fried fish of the day and House-made Tartar	
Smoked Brisket Slider	\$15
ColeSlaw, Brisket, BBQ Sauce	



WINGS & TENDERS

Served with House-made Ranch

- W E T**
- Buffalo
 - Spicy Honey Garlic
 - Heat vs Sweet
 - Honey Hot Lemon Pepper
 - Golden BBQ
 - Cajun Honey Mustard
 - Asian

- D R Y**
- Plain
 - Lemon Pepper
 - Cajun Ranch
 - Jamaican Jerk
 - Gullah Rub

Battered Fried Wings (6)	\$12
Traditional Tossed Wings	
6 Piece	\$11
10 Piece	\$16
25 Piece	\$30
Traditional Jumbo Tenders	
3 Piece	\$6
5 Piece	\$8
15 Piece	\$22

LeCreme FAVORITES

LeCreme Sampler.....\$25
2 Sliders, 4 Tenders, 8 Wings, Basket of Fries

Signature Oxtail Shrimp & Grits\$28
Enjoy our signature creamy cheese grits covered with tender marinated Oxtail & Short Rib recipe topped with Jumbo Shrimp and Gravy

Premium Cut Chargrilled Steak.....\$26
12oz Seasoned to perfection Steak, cooked to temp, paired with two of your favorite sides!!

LeCreme Chicken and Waffles.....\$16
Two Hand-Breaded Fried Whole Wings served with a fluffy Buttermilk Waffle, don't forget the hot, honey lemon pepper drizzle and powdered sugar!!!!

Signature "Famous" LeCreme Seafood Soup\$23
OMG!!!! Enjoy creamy seafood soup to include Crab Meat, shrimp, lobster, fish plus more served with a grilled Cheese

PASTA

Caribbean Jerk Surf & Turf Pasta	\$16
Chicken & Shrimp	
Shrimp Scampi Pasta	\$14
Basil Veggie Pasta	\$12
Spinach, Onions, Mushroom, Tomatoes, Basil, and Signature Cream Sauce	



BASKETS

Fries, Fried Okra or Toast + Coleslaw

2pc Crispy Fried Fish of the Day	\$14
8pc Fried or Grilled Shrimp	\$14
6 Piece Wings	\$15
3 Piece Tenders	\$10

Sides\$4	• Seasoned Fries	• Coleslaw
		• Steamed Broccoli	• Toast
		• Mac n Cheese (+1.50)	• Fried Okra
		• Honey Cinnamon	• Chips
		Sweet Potatoes	Eries

DRINKS

Coke	\$3	Red Bull	\$7
Sprite	\$3	Bottled Water	\$2
Ginger Ale	\$3	Pineapple Juice	\$4
Cranberry Juice	\$4		

Togo Orders: An additional surcharge of .85 will be added to all Togo orders All Parties over 6 Guest will incur 18% Gratuity

Please be aware our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Taco Tuesday

ALL TACOS 1/2 OFF WITH FREE CHIPS AND SALSA
DURING HAPPY HOUR 6:00 PM TO 8:00 PM
ON TUESDAY'S



Nachos LeCreme\$23

Loaded with Beef, Carne Asada, Shrimp, Chicken, fresh pico de gallo, shredded lettuce, olives, jalapenos, Corn Salsa, and Queso drizzle

The Ozzie\$5
Beef, Lettuce, Fresh Pico, and Sour Cream

DaCarlos\$5
Fried Buffalo Chicken, Shredded Cheese, and Ranch

Land and Sea\$8
Carne Asada, Shrimp, Pico de gallo, and Jalapeno Slaw

Camaron Camaron\$7
Shrimp, lettuce, tomatoes, cheese, and spicy ranch

The Bull\$6
Loaded Carne Asada Steak with sauteed peppers and onions, melted mozzarella, and chipotle drizzle

Mexican Pizza\$10

Beef Burrito Supreme\$9

Street Corn\$5

Chips and Queso\$8

Chips and Salsa\$4

SIGNATURE COCKTAILS

Grand Pineapple Lemonade\$12
Vodka Spiked Lemonade, Pineapple Juice splash of Grand Manier

The Margaritaville\$15
Double Tequila, Signature Mix, Sour, Sugar Rim, and cherries

Margarita\$9
Tequila, Triple Sec, Lime Juice, Simple Syrup, Lemon or Lime Sugar Rim

Green Tea Cocktail\$11
Irish Whiskey, Sour, Peach Schnapp's, Lemon Lime, Cherry

Moscow Mule\$11
Vodka, Ginger Beer, Mint, Sweet n Sour, Lime Splash, Lime wedge

Berry Rum Punch\$12
Rum, Pineapple Juice, Orange Juice, Grenadine, Limes, Garnish with fresh Fruits

California Breeze\$9
Malibu, Pineapple, Cranberry, Orange Juice, Tonic, topped with cherries

Sweet n' Sour Henny\$15
Hennessey, Pineapple, Lemon Juice, Simple Syrup, Lime and cherry

BRUNCH

Every Sunday 12:00pm to 4:30pm

Honey Lemon Pepper Chicken n' Sweet Waffles\$16
Breaded chicken breast n' fluffy infused waffle

Jumbo Shrimp n' Signature Grits\$16
Jumbo shrimp in garlic homestyle gravy over creamy grits topped with bacon and sausage crumbles and scallions

Signature Cinnamon Berry French Toast Platter\$15
Topped with berries, scramble eggs, four applewood bacon strips

Fish and Grits\$22
Crispy fried fish and creamy grits with scrambled eggs and homestyle potatoes

LeCreme Breakfast Platter\$17
Bowl of grits, scrambled eggs, four bacon strips, two turkey sausage patties, breakfast potatoes and toast

Shrimp Crab Soup and Fried Lobster Tail\$30
Shrimp and crab soup with fried lobster, homestyle potatoes and toast

Premium Steak and Eggs\$25
10oz chargrilled steak with three eggs and house potatoes

Lamb Chops and Grits\$32
Grilled Lamb Chops, Creamy Grits, and Three Eggs

SIDES & EXTRAS

Eggs (3)\$8

Waffle (1)\$5

Butter Toast (2)\$5

Bacon (4)\$5

Turkey Sausage (2)\$4

Whole Wings (3)\$9

Crispy Fried Fish (1) ..MKT

Add Cheese\$1



CHAMPAGNE & MIMOSAS

Mimosa\$5.00

Bottle of Champagne\$25

Bel-Air (Black)\$75

Mimosa Towers\$40

Bottle Service\$250

SIGNATURE MIMOSAS

Sunrise\$9
Tequila, orange juice, grenadine topped with champagne

Crown Berry Delight\$12
Crown Apple, cranberry, splash of sweet and sour topped with champagne

Grand Pineapple Passion\$12
Grand Manier, pineapple, lemon juice, orange juice, triple sec topped with champagne

PREMIUM LIQUOR

Hennessey

Hennessey XO

Remy Martin

Casamigos

Casamigos Anejo

Don Julio

Grey Goose

Ciroc Pineapple

Grand Manier

McCallean's

Crown Apple

Crown

Malibu

Titos

Patron

WINES

Chardonnay

White Wine

Red Wine

Sweet Red

Moscato

Caberne

CHAMPAGNE

House

BelAir

Ace of Spades

LeCreme

www.lecremesc.com

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