

APPETIZERS

CORNBREAD	\$2.95
FRIED OKRA or ONION RINGS	\$5.95
CRAB BALLS (4)	\$7.95
FRIED GREEN TOMATOES	\$7.95
5 WINGS (choose a flavor)	\$8.95
FRIED CHICKEN LIVERS.....	\$8.95
PEEL & EAT SHRIMP	\$10.95
RUBY PLATTER.....	\$17.95
(4) crab balls, (5) wings and fried okra	

SOUPS

SHRIMP & OKRA GUMBO	cup \$6.95 or bowl \$9.95
SEAFOOD CHOWDER	cup \$6.95 or bowl \$9.95

SALADS

SIDE HOUSE SALAD	\$7.95
(add fish \$6.95, chicken \$6.95 or shrimp \$7.95)	
CEASAR SALAD	\$7.95
(add fish \$6.95, chicken \$6.95 or shrimp \$7.95)	
SPICY RUBY SALAD	\$14.95
house salad topped with fried chicken breast tossed in our famous Ruby sauce	

WINGS

CHOOSE FLAVOR

Ranch • Parmesan • Honey Mustard
Lemon Pepper • Garlic • Ruby • Spicy Ruby
Fried • Mild • Medium • Hot

10 WINGS	\$12.95
20 WINGS	\$19.95

RICE BOWLS

TRIO RICE BOWL	\$9.95
with shrimp, sausage and chicken	
DIRTY RICE BOWL	\$9.95
with beef, livers, peppers and onions	
RED RICE BOWL	\$9.95
with sausage	



**We will prepare your food as requested, however, please be advised that consuming raw or undercooked food may cause serious illness; please notify your server of food allergies.*



RUBY LEE'S

SPORTS, BLUES AND SOUL FOOD

843-785-7825

RUBYS FAVORITES

RUBY'S BURGER	\$13.95
½ pound beef burger served with fries	
FRIED CHICKEN & WAFFLES	\$15.95
served with hot pepper syrup and collard greens	
3 PIECE FRIED CHICKEN PLATE	\$17.95
with 2 sides (white meat or dark meat)	
OX TAIL STEW	\$18.95
served over white rice and collard greens	
BABY BACK RIBS	\$18.95
served with baked beans & cole slaw	
BUTT AND BONES.....	\$21.95
served with pulled pork, 2 bones, baked beans and coleslaw	
RIB-EYE	\$28.95
12 oz grilled ribeye served with baked potato and green beans	
BONE-IN FILET	\$32.95
grilled and served with mashed potatoes and green beans	

SEAFOOD

FRIED OR GRILLED CATCH OF THE DAY	\$MARKET PRICING
served with collards and candied yams	
FRIED CATFISH	\$17.95
served with fries and homemade coleslaw	
FRIED OYSTERS.....	\$19.95
served with fries and homemade coleslaw	
FRIED OR GRILLED SHRIMP.....	\$21.95
served with fries and homemade coleslaw	
LUMP CRAB CAKES	\$19.95
served with dirty rice and squash and zucchini	
LOW COUNTRY BOIL	\$21.95
shrimp, smoked sausage, corn on the cob and red potatoes	
SHRIMP & GRITS	\$21.95
shrimp, smoked sausage, and brown gravy served over creamy grits	
SEAFOOD PLATTER	\$24.95
pick 3: shrimp, oysters, fish, crab cake served with fries and homemade coleslaw	

**A \$7 dollar entertainment fee (per person, per show) will appear as a separate charge on your check in the dining room
**Ruby Lee's adds a gratuity of 20% to all parties of 8 or more*

MAIN DISH

FRIED or GRILLED PORK CHOP
FRIED or GRILLED CHICKEN BREAST
RUBY'S SMOKED HALF CHICKEN
PULLED PORK

CHOOSE (1) MAIN DISH & (3) SIDES	\$17.95
ADDITIONAL SIDE(S) WITH THE MEAL	\$1.95
SIDE ONLY	\$3.95

SIDES

COLLARD GREENS	CANDIED YAMS
CORN ON THE COB	COLESLAW
GREEN BEANS	MACARONI & CHEESE
SWEET POTATO	BAKED POTATO
SQUASH & ZUCCHINI	MASHED POTATOES
BAKED BEANS	SWEET POTATO FRIES
	FRENCH FRIES

HOMEMADE DESSERTS

SWEET POTATO PECAN PIE	\$6.95
BANANA PUDDING	\$6.95
CARROT CAKE	\$6.95
PEACH COBBLER	\$6.95

BEVERAGES

COKE • DIET COKE • COKE ZERO • SPRITE
GINGER ALE • MR. PIBB • ORANGE • POWERADE
ROOT BEER • ICE TEA
COFFEE (Regular or Decaf) (Free Refills)
\$2.95
LEMONADE \$2.95
VOSS WATER \$3.95 \$5.95

**We hope that you enjoy your dining experience and ask that your visit not exceed 3 hours so that other guests will not have to wait too long to dine; if seating is available, we will be happy to allow you to extend your visit*

SPECIALTY DRINKS

- THE RUBY** \$9.50
shine bright like a diamond! ciroc amaretto vodka mixed with cranberry juice and lemonade.
- TROPICAL STORM** \$9.50
it's the perfect citrus mess. malibu coconut rum, pineapple juice, a splash of orange juice and cranberry juice.
- MA'S MIMOSA** \$9.50
this gives you enough reason to continue the celebration... champagne, orange juice and a splash of grand marnier.
- SOUL PUNCH** \$9.50
dark and light rum with orange juice, lime juice, passion fruit puree and grenadine
- STRONG ISLAND ICE TEA** \$12.00
we islander's like our tea strong and perfected. the perfect combination of vodka, gin, tequila, rum, triple sec, lime juice and a splash of cola.

MARTINIS

- BIKINI APPLE-TINI** \$9.50
secure your bottoms! sour apple pucker schnapps, smirnoff vodka and a splash of sweet and sour.
- RED BERRY COSMOPOLITAN** \$9.50
classy and sophisticated. red berry ciroc, triple sec, cranberry juice and a splash of lime juice.
- THE 'SIN'SATIONAL** \$9.50
it's so good you'll think it's a sin. godiva chocolate liqueur, stoli vanilla vodka and baileys.
- MANHATTAN** \$9.50
a classic drink that never gets old, buffalo trace bourbon, sweet vermouth, served up with a cherry
- CUCUMBER MARTINI** \$9.50
start your evening with a refreshing organic martini. crop cucumber organic vodka with a hint of vermouth.
- GIMLET** \$9.50
light and refreshing tanqueray gin served up with a squeeze of fresh lime juice

BEER SELECTION

- DOMESTICS** \$3.50
budweiser • bud light • bud light premium • coors light • yuengling michelob ultra • miller lite • natural light • o'douls na
- IMPORTS** \$4.50
amstel light • heineken • heineken light • corona • corona light sam adams • fat tire • stella artois • sweet water ipa • modelo blue moon • guinness bottle \$5.00

ON TAP \$MARKET PRICING
Ask your server for our current selection of beers on draft

Please drink responsibly



BUBBLES

- LUNETTA PROSECCO** (brut or rose) - italy split \$7
- ALLURE MOSCATO** (white or peach) - italy split \$8
- MOET & CHANDON IMPERIAL** – champagne split \$18
- VEUVE CLIQUOT** – champagne 375ml \$40
- CAPOSALDO PROSECCO** – italy \$26
- DOMAINE CARNEROS BRUT** – california \$60
- LUC BELAIRE ROSE** – france \$75
- VEUVE CLIQUOT** – champagne \$74
- TAITTINGER BRUT LA FRANCAISE** – champagne \$80
- MOET & CHANDON IMPERIAL** – champagne \$80

PINOT GRIGIO

- RUFFINO** – italy \$7 \$26
- LUNA NUDA** – italy \$8 \$30
- KING ESTATE SIGNATURE PINOT GRIS** – oregon \$9 \$34
- WILLAMETTE VALLEY VINEYARDS**
- PINOT GRIS** – oregon \$46

SAUVIGNON BLANC

- BENZIGER** – sonoma \$8 \$30
- OYSTER BAY** – new zealand \$9 \$36
- WHITEHAVEN SAUVIGNON BLANC** – new zealand \$39
- KIM CRAWFORD** – new zealand \$11 \$42

CHARDONNAY

- CHALONE** – monterey \$8 \$30
- SIMI** – sonoma \$9 \$34
- KENDALL JACKSON** – california \$9 \$34
- MEIOMI** – central coast \$10 \$36
- CHALK HILL** – sonoma coast \$14 \$52
- SONOMA CUTRER** – sonoma \$52
- ROMBAUER** – napa \$54
- CAKEBREAD** – napa \$65

FRESH & FRUITY WHITES

- KUNG FU GIRL RIESLING** – washington \$8 \$30
- PINE RIDGE**
- CHENIN BLANC / VIOGNIER** – california \$8 \$30
- CONUNDRUM** – california \$36

PINOT NOIR

- MARK WEST** – california \$8 \$30
- MEIOMI** – california \$10 \$38
- ACROBAT BY KING ESTATE** – oregon \$12 \$45
- ADELSHIEM ELIZABETH'S RESERVE** – willamette valley \$80

BOLD BLENDS & SMOOTH REDS

- STARK RAVING MALBEC** – argentina \$8 \$30
- VELVET DEVIL MERLOT** – washington \$8 \$30
- BAROSSA VALLEY GSM BLEND** – barossa valley \$35
- CHATEAU MONT REDON**
- COTES DU RHONE** – france \$9 \$36
- SAVED RED BLEND** – sonoma \$10 \$38
- TRIVENTO GOLDEN RESERVE MALBEC** – argentina \$45
- SALDO ZINFANDEL** – sonoma \$45
- THORN MERLOT** – napa valley \$50
- THE PRISONER** – california \$80

CABERNET SAUVIGNON

- RAVAGE** – california \$7 \$26
- CARNIVOR** – california \$8 \$30
- ST FRANCIS** – sonoma \$11 \$42
- DOUBLE CANYON** – washington \$12 \$44
- FRANCISCAN** – oakville \$50
- THE CUTTINGS CAB** – california \$65
- GROTH** – napa valley \$78
- JORDAN** – alexander valley \$85
- BURLY** – napa valley \$85
- CAYMUS** – napa valley \$90
- CAKEBREAD** – napa valley \$90
- SILVER OAK NAPA** – napa valley \$110

HOUSE WINE | Woodbridge by Robert Mondavi | \$5.95

white zinfandel, chardonnay or cabernet