



## Starters & Snacks

<b>SHE CRAB FRIES</b>	<b>14</b>
Topped with creamy she crab soup	
<b>HUSHPUPIES</b>	<b>8</b>
A southern favorite served with honey butter	
<b>FRIED GREEN TOMATOES</b>	<b>12</b>
With pimento cheese and maple balsamic glaze	
<b>BUFFALO SHRIMP</b>	<b>14</b>
With house-made blue cheese dipping sauce and fresh celery	
<b>BAKED CRAB DIP SKILLET</b>	<b>17</b>
Super lump crab, savory seasonings, cheese, fried saltines	
<b>BAKED OYSTERS</b>	<b>20</b>
Old Bay panko, celery cream and pickled celery	
<b>TUNA POKE*</b>	<b>20</b>
Ginger soy sauce, jalapeño, green onion, smashed avocado, cucumber, spicy mayo, fried saltines	
<b>SHE CRAB SOUP</b>	<b>10</b>
A rich and creamy Charleston staple	

## Greens

<b>CLASSIC WEDGE</b>	<b>12</b>
Iceberg, bacon, ripe tomato, house blue cheese Add shrimp or chicken <b>8</b>	
<b>TUNA SALAD*</b>	<b>23</b>
Chilled sesame tuna, mixed greens, avocado, tomato, carrot, ginger soy vinaigrette	
<b>HOUSE SALAD</b>	<b>12</b>
Mixed greens, pickled red onions, candied pecans, goat cheese, red wine vinaigrette add shrimp, chicken <b>8</b> , or oyster <b>10</b>	

## Raw Bar

<b>CAPTAIN'S TOWER</b>	<b>70</b>	<b>OYSTERS</b>	1/2 dozen <b>18</b> dozen <b>36</b>
lobster claws, shrimp, oysters, clams			
<b>ADMIRAL'S TOWER</b>	<b>120</b>	<b>CLAMS</b>	1/2 dozen <b>12</b> dozen <b>24</b>
lobster claws shrimp, oysters, clams, lobster tail			
		<b>SHRIMP COCKTAIL</b>	<b>18</b>
		<b>LOBSTER CLAWS</b>	<b>MKT</b>
		<b>LOBSTER TAIL</b>	<b>MKT</b>

## Fry Platters

Served with fries and slaw

<b>SHRIMP</b>	<b>OYSTERS</b>	<b>FLOUNDER</b>	<b>CHICKEN</b>
<b>26</b>	<b>28</b>	<b>26</b>	<b>18</b>
<b>PICK TWO 30   PICK THREE 35   PICK FOUR 38</b>			

## Mains

<b>DAILY CATCH</b>	<b>MKT</b>
Creamy tomato butter risotto, English peas, parmesan	
<b>SEAFOOD PASTA</b>	<b>27</b>
Shrimp, mussels, clams in a lemon wine broth and a side of garlic bread	
<b>SHRIMP &amp; GRITS</b>	<b>27</b>
Pimento cheese grits, crisp bacon, tomato, gravy, peppers, onions	
<b>SEARED SALMON</b>	<b>28</b>
Pilaf style farro, roasted rainbow carrots, salsa verde	
<b>SESAME SEARED TUNA*</b>	<b>28</b>
Served chilled with seaweed salad, ginger-soy glaze	
<b>BETTIE JANE'S CRAB CAKES</b>	<b>37</b>
Succotash, Old Bay remoulade	
<b>LOBSTER ROLL</b>	<b>30</b>
Tender lobster, mayo, fresh herbs, brioche roll Served with seasoned fries	
<b>FILET MIGNON</b>	<b>44</b>
Brandy-peppercorn cream sauce, fingerling potatoes and grilled asparagus - add crab cake <b>17</b> or lobster tail <b>MKT</b>	

## Burgers & Sandwiches

Served with seasoned fries  
Upgrade to a premium side **Add 2**

<b>BURGER 71</b>	<b>15</b>
Two patties, shredded lettuce, tomato, American cheese, caramelized onions, 71 Sauce	
<b>FLOUNDER SANDWICH*</b>	<b>16</b>
Flounder, slaw, house pickles, old bay remoulade ( <i>crispy, blackened or grilled</i> ) Sub Daily Catch <b>Add 12</b>	
<b>CHICKEN SANDWICH</b>	<b>15</b>
71 Sauce, cole slaw, tomato ( <i>crispy, blackened or grilled</i> )	
<b>CRAB CAKE SANDWICH</b>	<b>21</b>
Shredded lettuce, tomato, Old Bay remoulade	

## DESSERTS

<b>ULTIMATE CHOCOLATE CAKE</b>	<b>12</b>
Decadent cake with rich mousse and chocolate ganache	
<b>PEANUT BUTTER PIE MINI</b>	<b>8</b>
Creamy peanut butter and chocolate	
<b>KEY LIME PIE MINI</b>	<b>8</b>
Sweet and tart with crushed pecans	
<b>BANANA PUDDIN'</b>	<b>8</b>
A southern classic	

## Sides

<b>MAC &amp; CHEESE</b>	<b>6</b>
<b>SEASONED FRIES</b>	<b>6</b>
<b>COLE SLAW</b>	<b>6</b>
<b>GRILLED ASPARAGUS</b>	<b>7</b>
<b>ROASTED POTATOES</b>	<b>7</b>
<b>ROASTED CARROTS</b>	<b>7</b>
<b>SUCCOTASH</b>	<b>7</b>



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you or anyone in your party has a food allergy.



## Cocktails &amp; Boat Drinks

**DIRTY GOAT MAN MARTINI 14**

Tito's Vodka, Martini Rossi Dry Vermouth,  
Pickled Garlic Olive Brine, Blue Cheese Olives

**ISLANDER ESPRESSO MARTINI 14**

Local Cannon Early Bird Vodka, Liqueur 43,  
Carolans Cold Brew, Toasted Almond

**BONEYARD BLOODY MARY\* 13**

Local Dixie Pepper Vodka, Zing Zang,  
Old Bay, Fun Skewer of Snacks

**EMPRESS ON 41ST\* 13**

Empress Gin, Orgeat, Pineapple,  
Mint Simple, Fresh Lemon

**GOOD VIBES WITH SUGAR HILL 14**

Elijah Craig Small Batch, Orange, Raisin,  
Black Walnut. Amaretto soaked Cherry

**THE CAPTAINS MARGARITA 13**

Lunazul Reposado Tequila, Bauchant  
Liqueur, Fresh Lime

*Speed it up a knot with a Grand Marnier Floater*

**NAUTI MISTRESS MARGARITA 13**

House Infused Spicy Lunazul Silver  
Tequila, Bauchant, Fresh Lime, Tajin

*Sass it up with a Grand Marnier Floater*

**A DAY ON THE WATERWAY\* 12**

Blackheart Toasted Coconut, Rothman  
Apricot, Pineapple, Coconut Puree'

**7 MILE MAI TAI\* 12**

Blue Chair Pineapple Rum Cream, Goslings,  
Orgeat, Pineapple, Orange, Lime

**ALOHA SPRITZ 15**

Chandon Garden Spritz, Chinola, Club Soda, Mint

**CAPERS ISLAND CRUSH 11**

Deep Eddy Orange Vodka, Chinola,  
Fresh Orange, Sprite

**MARITIME MOJITO 11**

Lunazul Silver, Mint, Lime, Soda Water

\* Make These Cocktails a Mocktail!

## BEVERAGES

## Wine By The Glass

**WHITE****MASO CANALI PINOT GRIGIO 11/42**

Trentino-Alto Adige, Italy

**WHITEHAVEN SAUVIGNON BLANC 12/44**

Marlborough, NZ

**RAWBAR VINOVERDE 10/37**

Portugal

**TALBOTT KALI HART CHARDONNAY 12/45**

Monterey, CA

**BODEGAS RAMÓN BILBAO ALBARIÑO 11/42**

Rias Baxias, Spain

**ROSE****FLEUR DE MER 12/44**

Provence, France

**WHISPERING ANGEL 15/53**

Provence, France

**RED****ELOUAN PINOT NOIR 12/46**

OR

**OBERON CABERNET SAUVIGNON 15/56**

Napa, CA

**TERRAZAS MALBEC 12/46**

Argentina

**ALTOS IBERICOS RIOJA TEMPRANILLO 12/46**

Spain

**BUBBLES****LAMARCA PROSECCO 10/38**

Italy, NV

**VILLA SANDI BRUT ROSE 11/39**

Veneto, Italy, NV

**MOET IMPERIAL BRUT 25/95**

Champagne, France

**CHANDON GARDEN SPRITZ 14/53**

## Wine By The Bottle

**WHITE****DELAPORTE SANCERRE 79**

Loire, France

**SONOMA CUTRER CHARDONNAY 50**

Russian River Valley, CA

**RED****BELLE GLOS CLARK & TELEPHONE PINOT NOIR 64**

Santa Maria Valley, CA

**QUILT CABERNET SAUVIGNON 65**

Napa, CA

**BOOK YOUR NEXT  
EVENT AT ISLANDER**



## Cold Beer

**BOTTLES & CANS**

**BUD, BUD LIGHT, MICH ULTRA, MILLER LIGHT, COORS LIGHT, YUENGLING, 5.50**

**CORONA, CORONA LIGHT, MODELO ESPECIAL, NEGRA MODELO, PACIFICO, STELLA, ALLAGASH WHITE 6**

**LOCAL CANS**

**ISLANDER 71 SPECIAL LAGER 6**

**COOPER RIVER BREWING IPA 7**

**NEW BELGIUM VOODOO JUICY HAZE IPA 7**

**ISLAND COASTAL LAGER 6.50**

**NEW REALM EUPHORIA PILSNER 6.50**

**WILD LEAP LMN ADE SOUR ALE 7**

**OTHER CANS**

**WHITE CLAW MANGO OR BLACK CHERRY 6**

**KONA BIG WAVE GOLDEN ALE 6.50**

**EAST AUSTIN BLOOD ORANGE CIDER 6.50**

**CAROLINA SKY BLUE KOLSCH 6.50**

**HEINEKEN 0.0 N/A 6**

Teas, Sodas, Waters,  
Kid's Drinks

**COKE, DIET COKE, COKE ZERO, SPRITE, GINGERALE, MR.PIBB, BARQS ROOT BEER, POWERADE 3.50**

**TOPO CHICO SPARKLING MINERAL WATER 6**

**ISLANDER 71 CHUM BUCKET 6**

Blue Ocean Water Bucket of Fun for the Kiddos!  
Sprite, Lemonade, Swedish Fish, Gummy Worms

**FLAVORED ICE TEAS & LEMONADES 5**

Peach, Strawberry, Mango, Pineapple

**ISLANDER 71**  
FISH HOUSE AND DECK BAR

# KID'S MENU

Mac and Cheese 8

Chicken Tenders & Fries 8

★ Grilled Cheese & Fries 8

Buttered Pasta 6

Plain Cheeseburger & Fries 8

Fried Shrimp and Fries 8

★ Ultimate Chocolate Cake 12

Peanut Butter Pie Mini 8

Banana Puddin' 8

Chum Bucket 6  
Sprite, Lemonade, Swedish Fish,  
and Gummy worms in a cup  
you can keep!

