## Starters & Snacks

**SHE CRAB FRIES**
Topped with creamy she crab soup

**HUSHPUPPIES**
A southern favorite served with honey butter

**FRIED GREEN TOMATOES**
With pimento cheese and maple balsamic glaze

**BUFFALO SHRIMP**
With house made blue cheese dipping sauce and fresh celery

**BAKED CRAB DIP SKILLET**
Super lump crab, savory seasonings, cheese, fried saltines

**BAKED OYSTERS**
Old Bay panko, celery cream and pickled celery

**TUNA POKE**
Ginger soy sauce, jalapeño, green onion, smashed avocado, cucumber, spicy mayo, fried saltines

**SHE CRAB SOUP**
A rich and creamy Charleston staple

## Fry Platters

<table>
<thead>
<tr>
<th>SHRIMP</th>
<th>OYSTERS</th>
<th>FLOUNDER</th>
<th>CHICKEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>26</td>
<td>28</td>
<td>26</td>
<td>18</td>
</tr>
</tbody>
</table>

**PICK TWO 30 | PICK THREE 35 | PICK FOUR 38**

## Mains

**DAILY Catch**
Creamy tomato butter risotto, English peas, parmesan

**SEAFOOD PASTA**
Shrimp, mussels, and clams in a lemon wine broth with a side of garlic bread

**SHRIMP & GRITS**
Pimento cheese grits, crisp bacon, gravy, peppers, onions

**SEARED SALMON**
Pilaf style farro, roasted rainbow carrots, topped with salsa verde

**SESAME SEARED TUNA**
Served chilled with seaweed salad, ginger-soy glaze

**BETTIE JANE’S CRAB CAKES**
Succotash, Old Bay Remoulade

**LOBSTER ROLL**
Tender lobster, mayo, fresh herbs, brioche roll

**FILET MIGNON**
Brandy-peppercorn cream sauce, fingerling potatoes and grilled asparagus – add crab cake 17 or chilled lobster tail MKT

## Greens

**CLASSIC WEDGE**
Iceberg, bacon, cherry tomato, house made blue cheese Add shrimp or chicken 8, or oyster 10

**TUNA SALAD**
Chilled sesame tuna, mixed greens, avocado, tomato, carrot, ginger soy vinaigrette

**HOUSE SALAD**
Mixed greens, pickled red onions, candied pecans, goat cheese, red wine vinaigrette add shrimp, chicken 8, or oyster 10

---

### Burgers & Sandwiches
Served with seasoned fries
Upgrade to a premium side Add 2

**BURGER 71**
Two patties, shredded lettuce, tomato, American cheese, caramelized onions, 71 Sauce

**FLOUNDER SANDWICH**
Flounder, coleslaw, house pickles, old bay remoulade (crispy, blackened or grilled)
Sub Daily Catch Add 12

**CHICKEN SANDWICH**
71 Sauce, coleslaw, tomato (crispy, blackened or grilled)

**CRAB CAKE SANDWICH**
Shredded lettuce, tomato, Old Bay Remoulade

### DESSERTS

**ULTIMATE CHOCOLATE CAKE**
Decadent cake with rich mousse and chocolate ganache

**PEANUT BUTTER PIE MINI**
Creamy peanut butter and chocolate

**KEY LIME PIE MINI**
Sweet and tart with crushed pecans

**BANANA PUDDIN’**
A southern classic

### Sides

**MAC & CHEESE**

**SEASONED FRIES**

**COLESLAW**

**GRILLED ASPARAGUS**

**ROASTED POTATOES**

**ROASTED CARROTS**

**SUCCOTASH**

---

@ISLANDER71IOP  |  Executive Chef: Jacob Mitzel
**BEVERAGES**

### Wine By The Glass

<table>
<thead>
<tr>
<th>WHITE</th>
<th>RED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gabbiano Pinot Grigio 11/42 Veneto, Italy</td>
<td>ELOUAN PINOT NOIR 12/46 OR</td>
</tr>
<tr>
<td>Whitehaven Sauvignon Blanc 12/46 Marlborough, NZ</td>
<td>AMAYLAYA MALBEC 11/42 Salta, Argentina</td>
</tr>
<tr>
<td>Rawbar Vinoverde 10/38 Portugal</td>
<td>Altos Ibericos Rioja Tempranillo 12/46 Spain</td>
</tr>
<tr>
<td>La Crema Chardonnay 12/46 Monterey, CA</td>
<td>Famille Perrin Cotes du Rhone 11/42 Rhone, FR</td>
</tr>
<tr>
<td>Martin Codax Albarino 12/46 Rias Baxias, Spain</td>
<td>Bubbles Lamarcha Prosecco 10/38 Italy, NV</td>
</tr>
<tr>
<td>Fleur de Mer La Jolie 12/46 Provence, France</td>
<td>Lamarcha Prosecco Rose 10/38 Italy, NV</td>
</tr>
</tbody>
</table>

### Wine By The Bottle

<table>
<thead>
<tr>
<th>BUBBLES</th>
<th>RED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Piper-Heidsieck Champagne 80 Champagne, France</td>
<td>Belle Glos Clark &amp; Telephone Pinot Noir 64 Santa Maria Valley, CA</td>
</tr>
<tr>
<td>Villebois Sancerre 79 Loire, France</td>
<td>Quilt Cabernet Sauvignon 65 Napa, CA</td>
</tr>
<tr>
<td>Sonoma Cutrer Chardonnay 50 Russian River Valley, CA</td>
<td>Orin Swift Abstract Red Blend 77 CA</td>
</tr>
</tbody>
</table>

### BOOK YOUR NEXT EVENT AT ISLANDER

---

**Cold Beer**

- **BOTTLES & CANS**
  - Bud, Bud Light, Michel 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
  - Holy City Overly Friendly IPA 7
  - Wicked Weed Seasonal IPA 7
  - Cooper River Orange Blonde Ale 6.50
  - Island Coastal Lager 6.50
  - New Realm Gnome Pilsner 6.50
  - Wild Leap Seasonal 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, Ginger Ale, Mr. Pibb, Barq’s 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

**INTRACOASTAL TRANSFUSION**
- Titos Vodka, Cranberry, Grape, Lime, Ginger Ale 13

**BONEYARD BLOODY MARY**
- Titos, Zing Zang, Old Bay, Fun Skewer of Snacks Try it with our Local Southern Devil Bloody Mary Mix 12

**THE CAPTAINS MARGARITA**
- Lunazul Reposado Tequila, Bauchant Liqueur, Fresh Lime Speed it up with a Grand Marnier Floater 14

**NAUTI MISTRESS MARGARITA**
- House Infused Spicy Lunazul Silver Tequila, Bauchant, Fresh Lime, Tajin Sess it up with a Grand Marnier Floater 14

**ISLANDER ESPRESSO MARTINI**
- Local Cannon Early Bird Vodka, Licor 43, Cold Brew Cream, Cold Brew, Toasted Almond 15

**MARITIME MOJITO**
- Lunazul Reposado, Mint, Lime, Soda Water 12

**7 MILE MAI TAI**
- Hilton Head Distillery Platinum and Dark Pineapple Rum, Orgeat, Pineapple, Orange, Lime 13

**ISLANDER SUNSHINE TEA**
- Cathead Raspberry Vodka, Peach Puree, Fresh Lemon, Iced Tea 13

**CAPERS ISLAND CRUSH**
- Cathead Bitter Orange Vodka, Chinola, Fresh Orange, Sprite 13

**EMPERESS ON 41ST**
- Empress Gin, Zest Lemon Vodka, Orgeat, Pineapple, Mint, Fresh Lemon 14

**SALTY SAILOR**
- Deep Eddy Grapefruit Vodka, Bauchant, Ruby Red Grapefruit, Soda 13

**GOOD VIBES WITH SUGAR HILL**
- Larceny Bourbon, Orange Raisin, Black Walnut, Amaretto Soaked Cherry 14

**A DAY ON THE WATERWAY**
- Blackheart Toasted Coconut, Rothman Apricot, Blue Curacao, Pineapple, Coconut Puree’ 12

### MAKE THESE COCKTAILS A MOCKTAIL!