Starters & Snacks

SHE CRAB FRIES 14
Topped with creamy she crab soup

HUSH PUPPIES 8
A southern favorite served with honey butter

FRIED GREEN TOMATOES 12
House pimento cheese and maple balsamic glaze

BUFFALO FRIED SHRIMP 14
With house blue cheese and fresh celery

BAKED CRAB DIP SKILLET 17
Super lump crab, savory seasonings, melted cheese, fried saltines

OYSTER ROCKFELLER 20
Spinach parmesan sauce and Panko bread crumbs

TUNA POKE* 20
Ginger soy sauce, jalapeno, green onion, smashed avocado, cucumber, spicy mayo, fried saltines

SHE CRAB SOUP 10
A rich and creamy Charleston staple

SESAME SEARED TUNA* 16
Served chilled over ginger-soy sauce sauce and seaweed salad

Fry Platters
Served with fries and coleslaw

<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>
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</tbody>
</table>

Mains

DAILY CATCH
Charleston red rice, grilled asparagus, herb butter

SEAFOOD PASTA
Shrimp, clams, bay scallops, lemon wine broth, linguine, garlic bread

SHRIMP & GRITS
Pimiento cheese grits, crispy bacon, gravy, peppers, onions

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

DIVER SCALLOPS
Seared scallops, pesto risotto, roasted red pepper coulis

BETTIE JANE’S CRAB CAKES
Maryland style crab cakes, cream- style sweet corn, blistered cherry tomatoes, Old Bay Remoulade

LOBSTER ROLL
Tender lobster, mayo, fresh herbs, brioche roll
Served with seasoned fries

FILET MIGNON*
Classic demi-glace, mashed red potatoes, grilled asparagus
add a crab cake 17 or broiled lobster tail MKT

ISLANDER TRIO*
Filet, classic demi-glace, Maryland style crab cake, broiled lobster tail, mashed red potatoes, grilled asparagus

DESSERTS

ULTIMATE CHOCOLATE CAKE 12
Decadent cake with rich mousse and chocolate ganache

PEANUT BUTTER PIE MINI 8
Creamy peanut butter and chocolate

KEY LIME PIE MINI 8
Sweet and tart with crushed pecans

BANANA PUDDIN’ 8
A southern classic

Sides

CREAM- STYLE SWEET CORN 6
MAC & CHEESE 6
SEASONED FRIES 6
COLESLAW 6
GRILLED ASPARAGUS 7
CHARLESTON RED RICE 7
ROASTED CARROTS 7
MASHED RED POTATOES 7
**Cocktails & Boat Drinks**

<table>
<thead>
<tr>
<th>DRINK NAME</th>
<th>DESCRIPTION</th>
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</thead>
<tbody>
<tr>
<td><strong>DIRTY GOAT MAN MARTINI</strong></td>
<td>14 Tito’s Vodka, Martini Rosso Dry Vermouth, Pickled Garlic Olive Brine, Blue Cheese Olives</td>
</tr>
<tr>
<td><strong>ISLANDER ESPRESSO MARTINI</strong></td>
<td>14 Local Cannon Early Bird Vodka, Liquor 43, Carolans Cold Brew, Toasted Almond</td>
</tr>
<tr>
<td><strong>BONEYARD BLOODY MARY</strong></td>
<td>13 Local Dixie Pepper Vodka, Zing Zang, Old Bay, Fun Skewer of Snacks</td>
</tr>
<tr>
<td><strong>EMPERESS ON 41ST</strong></td>
<td>13 Empress Gin, Orgeat, Pineapple, Mint Simple, Fresh Lemon</td>
</tr>
<tr>
<td><strong>GOOD VIBES WITH SUGAR HILL</strong></td>
<td>14 Elijah Craig Small Batch, Orange, Raisin, Black Walnut, Amaretto soaked Cherry</td>
</tr>
<tr>
<td><strong>THE CAPTAINS MARGARITA</strong></td>
<td>13 Lunazul Reposado Tequila, Bauchant Liqueur, Fresh Lime Speed it up a knot with a Grand Marnier Floater</td>
</tr>
<tr>
<td><strong>NAUTI MISTRESS MARGARITA</strong></td>
<td>13 House Infused Spicy Lunazul Silver Tequila, Bauchant, Fresh Lime, Tajin Sass it up with a Grand Marnier Floater</td>
</tr>
<tr>
<td><strong>A DAY ON THE WATERWAY</strong></td>
<td>12 Blackheart Toasted Coconut, Rothman Apricot, Pineapple, Coconut Puree’</td>
</tr>
<tr>
<td><strong>7 MILE MAI TAI</strong></td>
<td>12 Blue Chair Pineapple Rum Cream, Coslings, Orgeat, Pineapple, Orange, Lime</td>
</tr>
<tr>
<td><strong>ALOHA SPRITZ</strong></td>
<td>15 Chandon Garden Spritz, Chinola, Club Soda, Mint</td>
</tr>
<tr>
<td><strong>CAPERS ISLAND CRUSH</strong></td>
<td>11 Deep Eddy Orange Vodka, Chinola, Fresh Orange, Sprite</td>
</tr>
<tr>
<td><strong>MARITIME MOJITO</strong></td>
<td>11 Lunazul Silver, Mint, Lime, Soda Water</td>
</tr>
</tbody>
</table>

**BOOK YOUR NEXT EVENT AT ISLANDER**

*Make These Cocktails a Mocktail!*

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**BEVERAGES**

**Wine By The Glass**

**WHITE**

- **MASO CANALI PINOT GRIGIO** 11/42 Trentino-Alto Adige, Italy
- **WHITEHAVEN SAUVIGNON BLANC** 12/44 Marlborough, NZ
- **TALBOTT KALI HART CHARDONNAY** 12/45 Monterey, CA
- **BODEGAS RAMÓN BILBAO ALBARIÑO** 11/42 Rias Baxias, Spain
- **FLEUR DE MER** 12/44 Provence, France
- **WHISPERING ANGEL** 15/53 Provence, France

**RED**

- **ELOUAN PINOT NOIR** 12/46
- **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

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**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 VODDOO 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

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**Teas, Sodas, Waters, Kid’s Drinks**

- **COKE, DIET COKE, COKE ZERO, SPRITE, GINGERALE, MR.PIBB, BARQ'S ROOT BEER, POWERADE** 3.50
- **TOPO CHICO SPARKLING MINERAL WATER** 6
- **ISLANDER 71 CHUM BUCKET** 6
- **FLAVORED ICE TEAS & LEMONADES** 5
  - Peach, Strawberry, Mango, Pineapple
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!