

Island House Dinner Menu

5:30 PM – 9:00 PM

Seabrook Island Club Members receive a 10% discount on all Dinner Menu selections.

Soup

Charleston Crab Bisque

Blue Crab/Celery Butter

Cup \$5.00

Bowl \$6.00

Appetizers

Cornmeal/Masa Fried Oysters

Charleston Country Ham and Benne Seed “Stew”

May also be prepared as Simply Fried

\$10.00

BLT Tart

Tomato Jam, Housemade Pimiento Cheese, Flaky Pastry, Candied Bacon, Baby Lettuce

Tomato/Buttermilk Dressing

\$8.00

May be prepared Vegetarian

Shrimp Corn Dogs

Crispy Corn Battered Jumbo Shrimp
& Jalapeno/Green Onion Tartar Sauce

\$12.00

May also be Simply Grilled, Gluten Free or Healthy Lifestyle

House Pulled Pork

Suckling Pig, Grilled Cornbread, Mustard “Q”, Balsamic Onions,
Crispy Sweet Potatoes

\$9.00

May be prepared as Gluten Free

Salads

The Club Salad

Baby Greens & Sweet Bay Bibb Lettuce, Pimiento Cheese Croustade,
Grape Tomatoes, Smoked Bacon, English Cucumber, Shaved Sweet
Onion & Tomato/Buttermilk Dressing

\$8.00

Petite Portion \$5.25

May also be prepared as Vegetarian or Healthy Lifestyle

Roasted Beet Caesar

Sweet Bay Farms Hearts of Romaine, Roasted Seasonal Beets,
Herbed Tomato Confit, Grated Manchego Cheese, Jumbo Brioche
Croutons, Imported White Anchovies & Creamy Yogurt Caesar
Dressing

\$9.00

Petite Portion \$6.75

*May also be prepared as a Classic Caesar with Traditional Caesar
Dressing or as Gluten Free*

Grilled Pear & Arugula Salad

Candied Walnuts, Crispy Buttermilk Blue Cheese Wedge, Balsamic
Fig Syrup & Caramelized Honey/Apricot Vinaigrette

\$9.00

Petite Portion \$6.75

May be prepared as Vegetarian, Gluten Free or Healthy Lifestyle

Salad Dressings

Housemade Caesar, Smoked Tomato Buttermilk Dressing, Ranch,
Honey Mustard, Creamy Blue Cheese or Blue Cheese Vinaigrette &
Caramel Honey Apricot

Entrees

Grilled Black Angus Filet Mignon

Angus Beef Filet, Braised Short Rib Ravioli, Truffled Mashed Potatoes, Buttered Local Spinach, Cherry/Red Wine Syrup & Mustard Drizzle

\$32.00

Petite Portion \$18.00

May also be prepared as Gluten Free or Healthy Lifestyle

Seafood Pot Pie

Fresh Fish and Shellfish Medley, Corn, Mepkin Abbey Mushrooms, Sweet Peas & Pastry Dome

\$24.00

May be prepared as Gluten Free

Grilled Grouper Panzanella

Seasonal Fresh Fish, Creamy Anson Mills Boursin Grits, Corn Fried Oysters, Arugula, Cornbread Croutons, Tomato Jam

\$26.00

May also be prepared as Gluten Free or Healthy Lifestyle

Gorgonzola & Pancetta Ravioli

Duck Confit, Arugula, Spiced Walnuts & Smoky Butternut Squash Jus

\$19.00

Crispy Ashley Farms Chicken Breast

Panko Breaded Free Range Chicken, Parsnip Potato Puree, Baby Spinach, Bacon Lardons, Dijon Natural Jus

\$21.00

May also be prepared as Simply Grilled, Gluten Free or Healthy Lifestyle

Tenderloin Burger

House Ground Angus Tenderloin, Toasted Sourdough Roll, Choice of Cheese, Special Mustard Sauce, Choice of Shoestring Fries, Yukon Gold Chips, Slaw or Petite Salad

\$13.00

May also be prepared as Gluten Free

Add Bacon, Fried Egg or Grilled Onions

\$1.00

Add Truffled Mushrooms

\$3.00

Substitute Sweet Potato Fries

\$2.00

Flounder Crunch Fish & Chips

Beer Battered and Corn Flake Crusted Fresh Flounder Fried Yukon Chips, Chipotle Slaw & Smoked Tomato Remoulade

\$18.00

Petite Portion \$13.50

May also be prepared as Gluten Free

Miso-Glazed Salmon

Loch Duart Scottish Salmon, Sesame Shitake Slaw, Wasabi Mashed, Creamy Wasabi Sesame Sauce

\$23.00

May also be prepared as Gluten Free, Healthy Lifestyle & Wild Salmon used when available

Lobster Spaghetti Carbonara

Classic Pancetta, Egg and Parmesan Pasta with Fresh Spaghetti and Lobster Meat

\$23.00

Petite Portion \$18.00

May also be prepared as Vegetarian or Healthy Lifestyle

The Island House Chefs are happy to accommodate special dietary needs, food allergies & vegetarian/vegan lifestyle choices. The clut Service Staff will be glad to assist anyone regarding special menu requests.

Ask your server about today's seasonal specials & desserts

**Denotes an item that may be prepared Gluten Free*

South Carolina Department of Health recommends for all beef to be cooked to an internal temperature of 155 degrees Fahrenheit or medium well. Cooking to temperatures less than this is available by request only. Must be 18 years of age or older to request a temperature for all ground beef.