

# Island House Lunch Menu

11:00 AM – 3:00 PM

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

## Soups

Chef's Soup Du Jour  
Keith's Beef & Black Bean Chili  
Cup \$5.00  
Bowl \$6.00

## Salads

### Bohicket's House Salad

Mixed Baby Greens, Jumbo Brioche Garlic Croutons, Diced Seasonal Tomato, English Cucumber, Smoked Bacon, Blue Cheese Crumbles & Shaved Sweet Onion  
Petite \$5.00  
Regular \$7.00

### Shrimp Cobb Salad

Spiced Chilled Shrimp, White Cheddar, Applewood Bacon, Crumbled Egg, Avocado, Diced Tomato, Cucumber, Red Onion & Tomato/Buttermilk Ranch \$12.00

### Classic Caesar

Crispy Romaine Lettuce & Croutons tossed with Parmesan & Caesar Dressing  
\$8.00  
*A Low Fat Caesar Dressing is available upon request*  
Add Grilled Chicken Breast \$4.00  
Add Crispy Oysters \$7.00  
Add Grilled Salmon or Chilled Shrimp \$7.00

### Becky's California Chicken Salad

Fresh Romaine Hearts, Crispy Fried Chicken, Candied Pecans, Pineapple, Strawberries, Granny Smith Apple & Honey Mustard Dressing \$12.00

### Black & Blue Tuna or Salmon Salad

Blackened Salmon Filet or Rare Tuna Steak, Sweet Bay Farms Bibb Lettuce, English Cucumber, Sliced Tomato, Shaved Vidalia Onion, Buttermilk Blue Cheese Wedge & Blue Cheese Vinaigrette \$14.00  
*May also be prepared simply grilled or as a sandwich*

### Tuna Salad & Fresh Fruit

Housemade Creamy Tuna Salad Served over a Bed of Lettuce with Crackers and Seasonal Cut Fruit \$9.00

### Salad Dressings

Tomato/Buttermilk Ranch, Strawberry Balsamic Vinaigrette, Caesar, Lowfat Yogurt Caesar, Honey Mustard, Blue Cheese Vinaigrette or Creamy Blue Cheese

## Sandwiches

*All Sandwiches are served with choice of Shoestring Fries, Angel Hair Slaw, Sweet Potato Fries (\$1.00 upcharge), Fresh Fruit, Small Soup or Petite House Salad*

### The "Club" Club

Hormel Natural Turkey, Smoked Ham, Pepper Bacon, Cheddar, Creamy Dijon Dressing, Toasted Multigrain Bread, Lettuce & Tomato \$10.00

### Reuben

Angus Shaved Corned Beef, Swiss, Russian Dressing, Sauerkraut, Slaw & Toasted Marble Rye \$10.00  
*Also available as a Turkey Reuben*

### Grilled Tuna or Salmon Tacos

Spice-Grilled Salmon Filet or Rare Tuna Steak on Toasted Flour Tortillas, Black Beans, Slaw & Chipotle Aioli \$10.00

## Sandwiches

### Down South Hot Brown

Shaved In House Roasted Turkey Breast, Crispy Bacon, Ripe Tomato Slices, Pimiento Cheese, Parmesan Sauce on Battered Texas Toast \$10.00

*Also prepared as a Turkey Deli Sandwich*

### All Beef Kosher Dog

Hebrew National Dog on Toasted Gourmet Roll with Chili, Cheese &/or Slaw & Choice of Side \$9.00

### Bohicket's Burger

8 oz Certified Angus Beef, House Blend of Spices, Choice of Cheese & Mustard Sauce on Toasted Flour Dusted Roll \$10.00

*Add Bacon \$1.00*

*Add Onion Crisps or Grilled Onions \$.50*

*Add Housemade Pimiento Cheese \$.50*

### The Avocado Ranch Chicken Sandwich

Grilled/Marinated Chicken Breast, Applewood-Smoked Bacon, Avocado, Tomato/Buttermilk Ranch, White Cheddar, Bibb Lettuce, Tomato and Crispy Onions on Toasted Flour Dusted Roll \$10.00

*May be prepared as a grilled chicken sandwich*

### Chicken Philly Pretzel

Shaved Grilled Chicken Breast, Roasted Peppers, Poblanos and Sweet Onions, Cheese & Toasted Pretzel Roll \$10.00

### Grilled Pimiento Cheese & Tomato

Housemade Pimiento Cheese on Texas Toast with Choice of Vine Ripe or Fried Green Tomatoes \$8.00

### Grilled Salmon & Brie Focaccia

Grilled Fresh Salmon, Avocado, Brie Cheese Spread, Tomato & Bibb Lettuce on Toasted Basil Focaccia Roll \$12.00

### 1/2 Sandwich & Soup

Choice of 1/2 Club, Reuben, Tuna Salad or Pimiento Cheese & Bowl of Soup \$9.00

### Tuna Salad Sandwich

Served on Choice of Bread, Cold or as a "Melt" with Choice of Cheese & Side \$9.00

### Crab Cake BLGT

Crispy Lump Crab Cake with Apple-Smoked Bacon on Texas Toast with Butter Lettuce, Fried Green Tomatoes & Chipotle Aioli \$13.00

*Also available as a sautéed Crab Cake Sandwich on Toasted Kaiser Roll with Lettuce & Tomato*

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

*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.*