



# ISLAND HOUSE

*Dinner*

## *Appetizers*

### **CHEF'S SOUP DU JOUR**

Fresh Seasonal Selection

6/7

### GF **STEAMED MUSSELS**

Fresh P.E.I. Mussels, Tonight's Preparation

12

### GF **"CALI-MARI"**

Crispy Squid, Sweet Chili Sauce, Hot Cherry Peppers,  
Bean Sprouts, Peanuts, Cilantro

~ Also Available Simply Fried with Marinara ~

11

### GF **\*BBQ LAMB CHOPS**

Goat Cheese Crusted NZ Lamb Chops, Peach "Q",  
Fresh SC Peach/Peppadew Salsa

14

### GF **NASHVILLE HOT SHRIMP**

Spicy Breaded East Coast Shrimp, "Jimmy Red" Grit  
Cake, Mustard Slaw, Bread & Butter Pickle Aioli

14

## *Salads*

### VG **CAESAR**

Hearts of Romaine, House Made Dressing, Parmesan Cheese, Focaccia Croutons, Imported White Anchovy

7/10

### VG **WADMALAW WATERMELON**

Fresh Local Watermelon, Baby Arugula, Cucumber, Red Onion,  
Basil, Split Creek Farms Feta, Red Wine Vinaigrette

7/10

### VG **BEETS & GREENS**

Baby Arugula, Roasted Beets, Cherry Tomatoes, Toasted Walnuts, Shaved Red Onion,  
Blue Cheese Crumbles, Croutons, Red Wine/Beet Vinaigrette

7/10

### **"B.L.M.T."**

Hand Pulled Mozzarella, Butter Lettuce, Local Tomato,  
Crispy Applewood Smoked Bacon, Buttermilk-Basil Vinaigrette

7/10

## **ADD ONS**

Grilled or Crispy Chicken +5, Grilled/ Crispy Shrimp +9, Grilled Salmon or Crispy Oysters +9

## **OUR LOCAL PROVIDERS**

Growfoods Carolina - Locally Sourced Produce, Cheeses, & Dry Goods

Crosby's Seafood

Limehouse Produce

Ashley Farms Bakery

Rio Bertolini's Fresh Pasta

V ITEMS THAT MAY BE PREPARED VEGETARIAN

GF ITEMS THAT MAY BE PREPARED GLUTEN FREE

VG ITEMS THAT MAY BE PREPARED BOTH VEGETARIAN & GLUTEN FREE

\*Contains ingredients that are raw or under-cooked.

Consuming raw or under-cooked meats, poultry, shellfish, or eggs may increase your risk for food borne illness.



# ISLAND HOUSE

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*Dinner*

## *Sandwiches*

*Served with choice of: Fries, Sea Salt Kettle Chips, Yukon Chips, Fresh Fruit, or Slaw*

### VG **\*BOHICKET BURGER**

House Blend Angus Beef Burger, Lettuce, Tomato, Onion, Pickle, Choice of Cheese, Fancy Sauce, Ashley Bakery Bun

~Vegetarian "Beyond Burger" also available~

15

### GF **\*TRIPLE "B" BURGER**

House Blend Burger Ground with Applewood Smoked Bacon, Bacon Fat Basted, Topped with Crispy Bacon, L.T.O. "Slaw"

16

## *Entrees*

### GF **\*BEEF TENDERLOIN**

Grilled Angus Filet Mignon, Portobello Ravioli, Sauteed Baby Spinach, Red Wine Syrup, Truffle Aioli

23/36

### GF **\*SESAME SEARED SC GROUPER**

Ginger-Jade Rice, Red Curry-Coconut Broth, Bok Choy Slaw

25

### GF **\*SALMON "CARPETBAGGER"**

Brown Sugar/Mustard Glazed Faroe Island Salmon, Crispy Oysters, Warm Local Butter Beans, Spinach & Tomato Salad

26

### GF **\*WHITE "BOLO"**

Creamy Pork & Veal Bolognese, Portobello Mushroom, Ricotta Cavatelli, Parmesan Cheese

20

### GF **\*GENERAL TSO'S CHICKEN**

Crispy Boneless Chicken Thighs, "General" Sauce, Broccoli, Ginger-Jade Rice

~Simply Grilled Chicken Breast Entree also available~

26

### GF **\*STEAK POUTINE**

Grilled/Sliced Angus "Hanger" Steak, Hand Cut Fries Poutine, Asparagus, Shallot Demi Glace

26

### GF **\*BEER BATTERED HALIBUT**

Hand Cut Fried, Mustard Slaw, Roasted Pepper Remoulade

16/23

**In an effort to maintain interesting, local, and seasonally focused food throughout the year, we offer the above "set" menu of favorites, along with many Daily Specials**