



ISLAND HOUSE

Dinner

Greens

VG **THE CLUBHOUSE SALAD**

Baby Greens, Local Bibb Lettuce, Watercress, Buttermilk Blue Cheese, Avocado, Pistachio, Crispy Tortilla, Radish, Tomato, Green Goddess Vinaigrette OR Creamy Blue Cheese Dressing

~ may be prepared as a "simple" house salad with fresh greens, veggies, and choice of dressing ~

7/10

VG **KALE & BRUSSELS CAESAR**

Ribbons of Fresh Kale & Romaine Hearts, Roasted Brussel Sprout Leaves, Shaved Parmesan, Rye Croutons, White Anchovy, Housemade Dressing

~ may be prepared as a "classic" caesar with romaine, parmesan, croutons, and dressing ~

7/10

VG **ARUGULA & PEA**

Arugula, Pea Shoots, Snow Peas, Toasted Almonds, Goat Cheese, Heirloom Cherry Tomatoes, Crispy Rice Noodle, Golden Beet Vinaigrette

7/10

VG **"THE GREEK"**

Sweet Bay Farms Seasonal Greens, Nicoise Olives, Feta Crumbles, Artichoke Hearts, Tomato, Cucumber, Red Onion, Red Wine-Basil Vinaigrette

7/10

Light Bites

GF **AVOCADO CRAB CAKE**

Lump Crab Cake, Avocado Tempura, Watercress, Roasted Red Pepper Vinaigrette

12

GF **BBQ SHRIMP**

Louisiana Style Grilled Jumbo East Coast Shrimp, Black Eyed Pea/ Tasso Fritter

11

OUR LOCAL PROVIDERS

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

Sweet Bay Farms- Locally Grown Lettuces & Sprouts

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

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.



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Signature Entrees

All Entrees also available "Simply Grilled" served with Grilled Seasonal Vegetables

GF **SC GROUPEL & OYSTERS**

Pan Seared Local Red Grouper, Masa Fried Oysters, Black Eyed Pea/ Orzo Hoppin' John, Smoked Tomato Cream, Heirloom Tomato Confit, Arugula Salad

29

GF **"DAYBOAT" SCALLOPS**

Fennel Dusted Seared Fresh Scallops, Caramelized Fennel Risotto, Grilled Orange Vinaigrette, Truffle Aioli, Zucchini Ribbons

24/32

GF **PISTACHIO CRUSTED DUCK BREAST**

Goat Cheese Whipped Sweet Potatoes, Asparagus, Duck Confit Spring Roll, Cherry Demi Glace
~ may be served as simply grilled chicken breast ~

24

v **CHICKEN & ANDOUILLE ORZO JAMBALAYA**

Grilled Chicken, Andouille Sausage, Creole Tomato Sauce, Green Onion, Orzo Pasta, Parmesan

16

GF **SALMON & GRITS "WELLINGTON"**

Phyllo Wrapped Loch Duart Salmon, Roasted Local Mushrooms, "Johnny Red Corn" Grits, Pancetta Wilted Spinach, Whipped Hollandaise

23

GF **"90 MINUTE" ANGUS BEEF TENDERLOIN**

Sous Vide 6oz. CAB Filet, Whipped Yukon Gold Potatoes, Shortrib & Portobello Ravioli, Grilled Asparagus, Spicy Mustard Sauce, Red Wine Jus

26

TURF & SURF STACK

Petite NY Strip, Crab Stuffed Mushroom, Potato/ Parsnip "Hash Brown", Wilted Spinach, Brandy & Blue Cheese Sauce

32

FRESH FLOUNDER FISH-N-CHIPS

Palmetto Ale Battered Flounder Fillet, "Natural Cut" Fries, Coleslaw, Sriracha Remoulade

18/23

GF **ISLAND HOUSE BURGER**

Custom Angus Beef Grind, Housemade Boursin, Balsamic Grilled Onions, Spicy Mustard Sauce, Ashley Bakery Bun

Choice of Natural Cut Fries, Slaw, or Petite Salad

Add Bacon +1, Fried Egg +1, Sauteed Mushrooms & Onion +1

15

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