



APPETIZERS

***Island Dip-** Guacamole, Shrimp & Crab with Homemade Chips **\$17.99**

Jerk Crab & Lobster Dip- House made Creamy Jerk Seasoned Dip topped with Lobster Claw Meat & Lump Crab Topped with Shredded Cheese & served with Toasted St. Germaine Bread **\$19.99**

***Wreck it Ranch Fries-** Ranch Seasoned Fries, Topped with Chicken, Shredded Cheese, Bacon & Ranch **\$14.99**

Coconut Shrimp- House Made Lime Crema, Mango Salsa & Thai Chili **\$15.99**

Steamed Shrimp- Peel and Eat Shrimp with Old Bay and Onion served with Cocktail ½ Pound **\$14.99**
1 Pound **\$27.99***

Steak Bites- Blackened Steak Pieces served with Avocado Ranch Dipping Sauce **\$13.99**

Bavarian Pretzel- Large Bavarian Salted Pretzel served with Spicy Mustard **\$9.99** *Add Queso **\$2**

***Fried Pickle Fries-** Battered and Fried Dill Pickle Strips served with Ranch **\$10.99**

Fried Cheese Curds- Battered Wisconsin Cheese Curds served with Stinger Garlic **\$11.99**

***Wings (8):** Rotisserie Style Wings, Fried Crispy with your Choice of Sauce **\$14.99**

Chicken Tenders- 4 Breaded & Fried Chicken Tenders with your Choice of Sauce **\$11.99**

Sauces: Buffalo, Honey Jerk, UTZ HoneyQ, Sweet Chili, Hot Honey Old Bay, Stinger Garlic

Dry Rubs: Bloody Mary, IG Boardwalk (Salt & Vin), Ranch, Chimichurri *Ask Your Server or Bartender About Rotating Dry Rubs*

* Island Favorites

SOUPS

Smoky Jerk Steak Chili- Hearty House Made Chili with Steak Pieces & Our Signature Ground Beef Blend, Veggies, Chipotle Peppers, Coffee Liqueur & 1623 Stout served in a Bread Bowl **\$13.99**

***French Onion Soup-** French Onion Soup with a twist, we add Steak Pieces **\$10.99**

Soup Du Jour- Ask your Server or Bartender about Rotating Soups & pricing

SALADS

Salad Ad-On: Chicken **\$6**, Shrimp **\$10**, Steak Bites **\$11.99**, Crab Cake Market Price

Caesar Salad- Artisan Romaine Head, Served Halved Croutons, Shaved Parmesan & Classic Caesar Dressing **\$12.99**

***Island House Salad-** Spring Mix, Candied Pecans, Tomato, Cucumber, Mango Salsa, House Herbed-Shallot Vinaigrette **\$11.99**

Baja Salad- Spring Mix, Black Beans & Corn Salsa, Cherry Tomato, Avocado, Onion, Shredded Jack Cheese, Tortilla Strips, Avocado Ranch Dressing **\$13.99**

***Sweet Cinn Salad-** Spring Mix, Sliced Apple, Cucumber, Red Onion, Honey Glazed Pecans, Goat Cheese, Homemade Creamy Cinnamon Bourbon Vinaigrette **\$14.99**

Dressings- House made Ranch, House made Bleu Cheese, Golden Italian, 1000 Island, House Herbed-Shallot Vinaigrette, House Made Cinnamon Bourbon Vinaigrette

Handhelds & Burgers

ALL SANDWICHES SERVED WITH FRIES

***The Crab Cake-** 6 oz Jumbo Lump Crab Cake, Lettuce and Tomato on a Toasted Bun. Tartar or Cocktail **Market Price**

***Cali Grilled Cheese-** Avocado, Pepper Jack Cheese, Red Onion, Tomato, Sweet Peppers, Poblano Avocado Ranch on Marbled Rye **\$15.99* Add Grilled Chicken \$6**

The Reuben- Marbled Rye, Hahn's Corned Beef, Sauerkraut, Island Sauce & Swiss Cheese **\$18.99**

The Ronan- Marbled Rye, Hahn's Corned Beef, Tobacco Onions, Island Sauce, Spicy Mustard, Provolone **\$18.99**

The Great Green- Amoroso Sub Roll, Thin Sliced Chicken, Sauteed Peppers, Tomato, Spinach, Mayo, House Shallot Vinaigrette, Shredded Provolone & Mozzarella Blend **\$17.99**

Honey Jerk Chicken- Grilled Chicken Breast Tossed in Honey Jerk Sauce, Pepper Jack, Tobacco Onions **\$16.99**

***That's My Jam Burger-** Double Smashburger, Hot Pepper Bacon Jam, Fried Onions & Goat Cheese **\$16.99**

***Not Your Kids PBB&J Burger-** Double Smashburger, Bacon, Jalapeno Pineapple Amber Ale Jam, Thai Peanut Sauce & Cheddar Cheese **\$16.99**

B.Y.O.Burger

Double burger, served with- Lettuce, Tomato and Raw Onion **\$14.99** Black Bean **\$17.99**
Choice of Cheese: **American, Cheddar, Pepper Jack, Provolone, Swiss, Goat**
Add Ons: **Island Sauce, Mayo, Pickles, Jalapenos, BBQ Sauce**
Bacon- \$3 Mushrooms- \$2 Fried Onions- \$2

Tacos

***Island Shrimp Tacos (3)-** Chili Lime Shrimp, Lettuce, Pico De Gallo & Avocado Lime Crema **\$18.99**

***Jerk Tacos (3)-** Jerk Smoked Chicken, Lettuce, Pico De Gallo, Diced Pineapple & Honey Jerk Sauce **\$16.99**

Chimichurri Steak Tacos (3)- Chimichurri Seasoned Steak Pieces, Sweet Pepper, Tobacco Onions, Shredded Jack Cheese & Avocado Ranch **\$18.99**

*** Island Favorite**

Flatbreads

Figgy Wit It- Shaved Figs, Goat Cheese, Pomegranate & Honey Molasses Sauce, Local Micro Greens **\$22.99**

Hot Tropics- Jerk Seasoned Pulled Chicken, Mango Salsa, Sliced Jalapeno, Drizzled with Honey Jerk **\$20.99**

The OG Double C- Red Sauce, Onion, Garlic, Provolone & Mozzarella Cheese **\$16.99**

Entrees

***Crab Cake-** Our Famous Crab Cakes Served with your Choice of 2 Sides (Single or Double) **MP**

Philly Ribeye- 10oz Dry Aged Ribeye, Tobacco Onion, Sauteed Peppers, Melted Provolone Served with Maple & Black Pepper Rainbow Carrots & Creamed Spinach **\$38.99**

Off The Coast- Broiled Red Snapper topped with Coconut Shrimp over Toasted Coconut Garlic Cream Sauce, Thin Sliced Fresno Peppers, Scallions & Local Sunflower Microgreens **\$34.99**

Hog Island- 10 oz Bone-In Duroc Pork Chop, Apple Cider Hot Pepper Bacon Jam, Rainbow Radish Microgreens Served with Jerk Butter Broccoli & Triple Potato Salad **\$36.99**

Shrimp & Grits- A Fun Take on a Southern Classic. Blackened Shrimp Over Cheesy Fried Grit Cakes, Sautéed Sweet Peppers & Onions Local Microgreens, Drizzled with Alabama White BBQ Sauce **\$28.99**

Steak & Cake Frites- 12 oz Dry Aged New York Strip Steak & Our Famous Crab Cake, House Made Key Lime & Tarragon Béarnaise Served with a Double Helping of Frites **\$53.99**

Island Jerk Chicken- Pickle Brined, Caribbean Style Broiled Bone-In Chicken Thighs Served with House Oil & Vinegar Slaw & Jerk Butter Broccoli **\$26.99**

SIDES

Maple & Black Pepper Rainbow Carrots **\$6.99**

Creamed Spinach **\$6.99**

Shoestring Fries **\$4.99**

Jerk Butter Broccoli **\$5.99**

House Made Oil & Vinegar Coleslaw **\$4.99**

Triple Potato Salad **\$5.99**

Side Salad **\$6.99**

DESSERTS

Classic Tiramisu **\$8.99**

Margarita Cheesecake **\$9.99**

Smith Island Cookies N' Cream Cake **\$19.99**

Parve Chocolate Rum Truffle Cake **\$10.99**