

# **ISLAND HOUSE**

Odppetizers

**CHEF'S SOUP DU JOUR** Fresh Seasonal Selection 6/7 THAI PEANUT CALAMARI

Thai Peanut Sauce, Roasted Peanuts, Scallions 11

GF MUSSELS FRA DIAVOLO

OYSTER SLIDERS Crispy Oysters on Butter Toasted Brioche Rolls, Sriracha Slaw 12

Chardonnay Steamed Fresh PEI Mussels, Spicy Tomato Broth, Pecorino Romano, Grilled Foccacia

12

Clalads

VG BABY CAESAR

Baby Artisan Romaine Leaves, House Made Dressing, Shaved Parmesan, Priscilla's Killer Croutons, Imported White Anchovy

8/11

VG CHINESE CHOP-CHOP

Romaine, Red Cabbage, Cucumber, Celery, Broccoli, Almonds, Red Pepper, Crunchy Chow Mein Noodles, Sesame-Almond Vinaigrette

8/11

VG BERRIES & BEETS

Baby Arugula, Roasted Beets, Fresh Blackberries, Goat Cheese, Candied Pecans, Blackberry-Peppercorn Vinaigrette

8/11

## VG "THE BIG HOUSE"

Baby Greens & Romaine, Smoked Cheddar, Marinated Artichokes, Heirloom Cherry Tomatoes, Croutons, English Cucumbers, Red Onion, Tangy Tomato Dressing

8/11

## **ADD ONS**

Grilled or Crispy Chicken +5 Grilled/Crispy Shrimp, Grilled Salmon, Crispy Oysters, \*Seared Rare Tuna +11 Lump Crab Cake +13

# **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

### FULLY VEGAN ITEMS PREPARED UPON REQUEST

\*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

<u>Burgers</u>

Served with choice of: Fries, Potato Salad, Yukon Gold Chips, Fresh Fruit, or Slaw

**GF \*TONIGHT'S BURGER SPECIAL** 

Chef's Seasonal Offering MKT

VG **"IMPOSSIBLE" BURGER** Plant Based Patty, Choice of Cheese, Lettuce, Tomato, Red Onion, Pickle

15

Entrees

**\*TURF & SURF** 

Jumbo Lumb Crab Cake Topped Filet Mignon, Crispy Boursin Potato Cake, Grilled Baby Zucchini, Tarragon Hollandaise

32

Filet Only 29

**GF \*VEAL POMMES FRITES** 

Grilled/Marinated Veal Hanger Steak, Red Wine/Roasted Shallot Sauce, Hand Cut Fries, Grilled Asparagus

19

GF PAN ROASTED SC GROUPER

Fresh Mussels, Saffron/Fennel Broth, Apple Smoked Bacon, Haricots Verts

25

### GF \*BLACKENED SALMON

Faroe Island Salmon, Crispy Oysters, Local Butterbean Smashed Redskin Potatoes,

Sauteed Spinach, Gorgonzola Cream

26

**v** WILD MUSHROOM TAGLIATELLE

Fresh Pasta, Wild Mushroom Ragout, Baby Spinach, Parmesan, Grilled Foccacia

18

GF GENERAL TSO'S CHICKEN

Crispy Boneless Chicken Thighs, "General" Sauce, Broccoli, Sticky Rice ~Simply Grilled Chicken Breast Entree also available~

21

**GF CABERNET/BALSAMIC BRAISED LAMB SHANK** 

Artichoke/Parmesan Mashed Potatoes, Grilled Asparagus, Natural Jus

28

**CRISPY SHRIMP** 

Hand Breaded East Coast Shrimp, Warm Yukon Gold Chips, Malt Vinegar Slaw,

Lemon/Caperberry Tartar Sauce

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

**GF \*BOHICKET BURGER** 

House Blend Angus Beef Burger, Lettuce, Tomato, Onion, Pickle, Choice of Cheese, Fancy Sauce, Ashlev Bakery Bun \*\*\*make it low carb with a lettuce "bun"\*\*\* 15