

ALL DAY MENU

appetizers & small bites

SMOKED WINGS GF 14

8 Crispy Wings, Carrots, and Celery
Choice of BBQ Dry Rub, Buffalo, or Mustard "Q"
& Blue Cheese or Ranch Dipping Sauce

SWEET POTATO FRIES GF VG 8

Tossed in Agave Cinnamon

CRAB DIP 15

Lump Crab, Cream Cheese, Old Bay,
Cheddar Cheese, Toasted Naan

soup & salads

FRENCH ONION SOUP 10

Onion Medley, Thyme Infused Beef Broth,
Crusty French Bread, Gruyere & Parmesan Cheese

ROMAINE WEDGE GF 10

Smoked Bacon, Clemson Blue Cheese, Marinated Tomatoes,
Pickled Red Onion, Blue Cheese Dressing

HEIRLOOM TOMATO BURRATA 14

Basil Vinaigrette, Arugula, Pickled Red Onion, Lavash

ROASTED BEET GF VG 14

Honey Whipped Goat Cheese, Candied Pecans,
Baby Spinach, Grilled Kale, Champagne Vinaigrette

CAESAR 8

Crisp Romaine, House Caesar,
Garlic Croutons, Parmigiano Reggiano

add-ons

6 GRILLED OR CRISPY CHICKEN

9 GRILLED OR CRISPY SHRIMP

9 GRILLED SALMON

sandwiches

* **BOHICKET BURGER** 16

Cheddar, Bacon Jalapeno Jam, Lettuce, Tomato,
Onion, Toasted Brioche

vegetarian "beyond" burger also available

PALMETTO CHICKEN 14

Grilled or Crispy

Nashville Hot Style with Garlic Pickles on Toasted Brioche

SMOKED SALMON BLT 14

with Dill Garlic Aioli on Toasted Focaccia

BOHICKET LOUNGE

custom cocktails

- Signature Seabrook Bloody Mary** 12
Tito's, Charleston Bold & Spicy Bloody Mary Mix,
Olives, Lemon, Old Bay Rim, Seasonal Garnish
- Seabrook Margarita** 14
Patron Silver, Grand Marnier,
Fresh Victor Mexican Lime & Agave Juice
- Manhattan Sunset** 14
Makers Mark, Amaro Meletti, Angostura Bitters,
Luxardo Cherry
- Rosemary Lemon Spritzer** 15
Limoncello, Absolut Citron, Prosecco, Lemonade,
Rosemary Simple Syrup
- Jalapeño Business** 15
21 Seeds Cucumber Jalapeño Tequila, Fresh Victor
Mexican Lime & Agave, Pineapple Purée, Tajin Rim



draft beer selections

- Estuary**
25 Island Wide Hazy IPA
- Pernicious IPA**
Wicked Weed Brewing
- Park Circle Pale Ale**
Commonhouse Aleworks
- 32° / 50° Kolsch**
Coast Brewing Company

- Something Cold Blonde Ale**
Edmund's Oast Brewing Co.
- Amber Ale**
Palmetto Brewing Company
- Yuengling**
Traditional Lager
- Stella Artois**
Belgian Lager



domestics & imports

- Bud & Bud Light**
- Miller Lite**
- Coors Light**
- Michelob Ultra**
- Blue Moon**
- Frothy Beard**
- Charleston**
- Moves Low-Cal**
- Session IPA**

- Heineken**
- Corona**
- Corona Light**
- Heineken 0.0**
- Zero Alcohol**
- Athletic Brewing**
- Upside Down**
- Golden N/A**

- Amstel Light**
- Guinness**
- Boddington's**
- Glutenberg**
- Gluten-Free Ale**
- Austin Eastciders**
- Blood Orange**
- Hard Cider**

AFTER 5PM

raw bar

OYSTERS ON THE HALF SHELL GF MKT
6 or 12, Mignonette, Cocktail, Lemon

OYSTERS ROCKEFELLER 18
Our take on a timeless classic

STEAMED MUSSELS GF 18
1lb., Sherry Garlic or Tomato Sauce

SCALLOP CEVICHE GF 16
Cucumber, Mint, Lime, Salmon Roe, Pickled Radish

SHRIMP COCKTAIL GF 14
House Cocktails Sauce, Lemon Wedges

the steakhouse

6OZ. CAB PETIT FILET 42

8OZ. CAB FILET 48

14OZ. PRIME NY STRIP 45

16OZ. PRIME RIBEYE 46

24OZ. PRIME COWBOY RIBEYE 54
Bone-in

All steaks are served with one side

add-ons

+10 OSCAR STYLE

+2 BORDELAISE

+2 AU POIVRE

+4 ROSTED GARLIC BLUE CHEESE BUTTER

steakhouse sides

WHIPPED POTATOES 8

ASPARAGUS 8

BROCCOLINI 8

CORN AND BUTTERBEAN SUCCOTASH 8

DUCK CONFIT FINGERLING POTATOES 8

DIJON WILTED SPINACH 8

BLACK EYED PEAS 8