

843-838-1506
Club Cards Required
Dine In / Take Out



Download our Fripp Island
Golf & Beach Resort Mobile App.

Starters

FRIPP ISLAND CRAB CAKE* 18

Corn Pico de Gallo, Remoulade

LOADED POTATO SKINS 10

Bacon, Cheddar Cheese, Sour Cream, Scallions

FRIPP FRIED SHRIMP* 12

Cocktail, Tartar, Buffalo

SHRIMP & CORN CEVICHE* 14 **GF**

Lime, Pickled Onion, Tortilla Chips

SHE CRAB SOUP* Cup 7 | Bowl 10

LOADED ISLAND NACHOS 12 **GF**

Mango Salsa, Queso, Sour Cream

Cheddar Cheese, Jalapeños

Grilled or Fried Chicken +7

Grilled or Fried Shrimp* +10

CRAB STACK* 20 **GF**

Jumbo Lump Crab Meat, Avocado, Tomato

Mango, Remoulade

Salads

ICEBERG WEDGE 15

Crisp Iceberg Lettuce, Red Onion, Bacon

Tomatoes, Blue Cheese Crumbles

Ranch or Blue Cheese Dressing

CAESAR SALAD 6 | 12

Crisp Romaine, Garlic Croutons

Parmesan, Classic Caesar Dressing

PROTEIN ADD-ONS

Grilled or Fried Chicken +7

Grilled or Fried Shrimp* +10

Grilled Salmon* +15

Handhelds

Served with your choice of side

DOUBLE SMASH BURGER* 15

Caramelized Onions, Cheddar Cheese, Pub Sauce

Vegetarian burger available on request

FRIED FISH TACOS* 17

Two Soft Flour Tortillas, Chef's Daily Fish Selection

Cole Slaw, Chipotle Mayo, Mango Salsa

FRIED SHRIMP PO' BOY* 15

Lettuce, Tomato, Onion, Pickle, Remoulade

GRILLED CHICKEN BLT* 19

Bacon, Provolone, Arugula, Fried Green Tomato

Chipotle Mayo, Brioche Bun

A 20% Gratuity will be added to parties of 6 or more. To expedite service, please notify your server in advance if separate checks are desired.

***Warning:** We do our best to remove all bones from fish, however we cannot guarantee the fillets to be boneless. Also, be aware that, occasionally, the oysters and clams may have pearls or shells in them. Also, consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Entrees

SHRIMP & GRITS* 24

Adluh Mills Grits, Andouille Sausage, Tasso Gravy
Grilled chicken option available on request

ORANGE MAPLE GLAZED SALMON* 25

Balsamic reduction, served with your choice of one side

BOATHOUSE RIBEYE STEAK* 45 GF

Served with your choice of one side
Topped with Six Shrimp* +9

CAROLINA PAPRIKA CHICKEN 22 GF

Paprika-roasted Airline Chicken Breast over Seasonal Vegetables, served with your choice of one side

CHEF'S VEGETARIAN SPECIAL 20 VG GF

Weekly crafted vegetarian dish

SHRIMP SAUTÉ* 35

Bowtie Pasta, Basil Pesto, Arugula, Asparagus
Red Pepper, Tomato

Southern-Fried Seafood*

Served with hush puppies, cole slaw, and your choice of one side

SHRIMP PLATTER 25

OYSTERS PLATTER 25

FLOUNDER PLATTER 29

COMBO PLATTER 34

Flounder, Shrimp, Oysters

Sides +4

Baked Potato (Loaded +2)

Macaroni & Cheese

Fries

Onion Rings

Seasonal Vegetables GF VG

Cole Slaw GF VG

House Salad +2

Ask your server for dressing options

Caesar Salad +2

Kid's Menu

Served with your choice of fries, seasonal vegetables, or cole slaw

FRIPP SHRIMP* 12

Grilled or Fried

CHICKEN TENDERS 10

Grilled or Fried

PIRATE PASTA 9

Marinara or Butter, Parmesan

MACARONI & CHEESE 9

CHEESEBURGER* 10

VG Vegetarian

GF Gluten Free