



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

VG Vegetarian **GF** Gluten Free

STARTERS

| | | | |
|--|----|---|----|
| Fried Calamari Shishito Peppers, Sesame Seeds Served with Cajun Remoulade | 14 | Loaded Potato Skins Cheddar Cheese, Bacon, Scallions Sour Cream | 10 |
| Jalapeno Poppers Ranch | 10 | Fried Mozzarella Sticks Creamy Tomato Sauce | 10 |
| Fripp Fried Shrimp* Cocktail, Tartar, Buffalo | 12 | She Crab Soup* Cup 7 Bowl 10 | 10 |
| Chicken Wings Celery Sticks, Ranch or Blue Cheese Choice Of: Mild, Hot, Teriyaki or Old Bay Dry Rub | 17 | Lemon Garlic Mussels Green Onions, Toasted Baguette | 14 |
| | | Boathouse Bavarian Pretzel Beer Cheese, Mustard, Pickled Vegetables | 16 |
| | | Hushpuppy Appetizer Sweet Butter | 10 |

HANDHELDS *Served with Fries*

| | |
|--|----|
| Bonito Burger* 8oz Beef Patty, Lettuce, Tomato, Onion, Brioche Bun Served with side of Mayo Choice of Cheddar, Provolone, or American Cheese <i>Vegetarian Burger available on request +3</i> | 15 |
| Fried Flounder Tacos* Flounder Filets, Two Flour Tortillas, Coleslaw Mango Salsa, Chipotle Mayo | 17 |
| Hot Honey Chicken Sandwich Fried Chicken Breast, Provolone Cheese, Lettuce Bacon, Pickles, Brioche Bun | 15 |
| Carolina Crab Cake Sandwich* Crab Cake, Cajun Remoulade, Lettuce Sundried Tomato Jam, Hawaiian Roll | 25 |

SALADS

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|--|--------|
| Iceberg Wedge Crisp Iceberg Lettuce, Red Onion, Bacon, Tomatoes Blue Cheese Crumbles, Ranch or Blue Cheese Dressing | 15 |
| Lowcountry Caesar Salad Crisp Romaine, Crispy Fried Onions, Shaved Parmesan Cajun Caesar Dressing | 6 12 |
| Buffalo Mozzarella Caprese Heirloom Tomato, Buffalo Mozzarella Basil and Balsamic Vinaigrette | 16 |
| PROTEIN ADD-ONS Grilled or Fried Chicken +7 Grilled or Fried Shrimp* +10 Grilled Salmon* +15 | |

SOUTHERN-FRIED SEAFOOD*

*Served with Hush Puppies, Cole Slaw
and Your Choice of One Side*

| | | | |
|------------------------|----|--------------------------------------|----|
| Shrimp Platter | 25 | Flounder Platter | 29 |
| Oysters Platter | 27 | Combo Platter | 37 |
| | | <i>Flounder, Shrimp, and Oysters</i> | |

ENTREES

| | | | |
|---|----|---|----|
| Shrimp & Grits* Adluh Mills Grits, Andouille Sausage, Tasso Gravy Grilled Chicken Option Available On Request | 26 | Boathouse Ribeye Steak* GF 12oz Steak, Grilled To Perfection & Paired With Your Choice Of One Side <i>Add: Shrimp* +10</i> | 47 |
| Orange Maple Glazed Salmon* GF 8oz Salmon Filet, Grilled, Glazed & Topped With Balsamic Reduction, Asparagus Served With Your Choice Of One Side | 28 | Tuscan Pasta* VG Rigatoni Pasta, Creamy Tomato Sauce, Tomato Spinach, Parmesan Cheese <i>Add: Portobello \$6 Chicken \$7 Shrimp \$10 Salmon \$15</i> | 20 |
| Catch Of The Day* Chef's curated special utilizing locally sourced seafood | MP | | |

SIDES +4 *Ask Your Server for Dressing Options for House Salad*

| | | | |
|------------------------------|--------------------------------------|--|---------------------------------|
| Fries VG | Mac & Cheese VG | Baked Potato (Loaded +3) | House Salad +2 VG |
| Onion Rings VG | Cole Slaw GF VG | Seasonal Vegetables GF VG | Caesar Salad +2 |

KIDS MENU

*Served with Your Choice of Fries
Seasonal Vegetables or Macaroni & Cheese*

| | | | |
|--|----|---|----|
| Chicken Tenders 3 Grilled Or Fried | 10 | Fripp Shrimp* 6 Grilled Or Fried | 12 |
| Cheeseburger* 4oz Beef Patty With Cheese | 10 | Pirate Pasta VG Marinara Or Butter & Parmesan | 9 |

DESSERT MENU

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| Carolina Lemon Cake | 13 |
| Dulce De Leche | 11 |
| Churro Cake with Vanilla Bean Ice Cream | 12 |
| Chocolate Iced Cake | 13 |
| Key Lime Pie | 12 |
| Creme Brulee Donut with Ice Cream & Fresh Berries | 10 |
| Raspberry Donut Cheesecake | 11 |

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.

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Download our Fripp Island
Golf & Beach Resort Mobile App.

DRINKS MENU

SPECIALTY COCKTAILS —

| | |
|---|----|
| Lo-Co Espresso | 14 |
| Espresso Martini, Add Baileys +3 | |
| Purple Palmetto | 15 |
| Empress Gin, Orgeat, Lime Juice, Prosecco | |
| Pineapple Punch | 15 |
| Don Q Coconut Rum, Pineapple, Orange Juice Grenadine | |
| Fripp Farmer | 15 |
| Firefly Sweet Tea Vodka, Fresh Brewed Tea Lemonade | |
| Sour Southerner | 15 |
| Titos Vodka, Raspberry Syrup, Yuzu Syrup Lemon Juice, Lime Juice, Orange Juice | |
| Myrtle Melon Mule | 15 |
| Hendricks Gin, Melon Liqueur, Ginger Beer | |
| Yacht Club Long Island | 20 |
| Ketel One Vodka, Hendricks Gin, Bacardi, Rum Lalo Tequila, Triple Sec, Lemon Juice, Lime Juice Coke | |

FROZEN COCKTAILS —

Non-Alcoholic Options Available

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|---|----|
| Pina Colada | 16 |
| Don Q Rum, Coconut Puree, Pineapple Juice Lime Juice | |
| Strawberry Daiquiri | 16 |
| Don Q Rum, Strawberry Puree, Lime Juice Simple Syrup | |
| Miami Vice | 16 |
| Don Q Rum, Coconut Puree, Pineapple Juice Lime Juice, Strawberry Puree, Simple Syrup | |

MARGARITAS —

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|--|----|
| Shipwrecked | 16 |
| Patron Tequila, Lemon Juice, Lime Juice, Orange Juice Triple Sec, Salt Rim, Grand Marnier Floater | |
| Spicy Mango | 16 |
| Lalo Tequila, Lemon Juice, Lime Juice, Orange Juice Mango Puree, Jalapeño Syrup, Tajin Rim | |
| Strawberry Basil | 16 |
| Milagro Tequila, Lemon Juice, Lime Juice, Orange Juice Strawberry Puree, Basil Syrup, Simple Syrup, Sugar Rim | |
| Guava Hibiscus | 16 |
| Casamigos Reposado, Guava Syrup, Hibiscus Syrup, Triple Sec, Lemon Juice, Lime Juice, Orange Juice | |
| Pineapple Bubbly | 16 |
| Casamigos Blanc, Pineapple Juice, Lime, Soda Water Salt Rim | |

WINES

WHITE WINES

GLS | BTL

| | |
|---|---------|
| Alverdi, Pinot Grigio, <i>IT</i> | 11 40 |
| Martin Ray, Chardonnay, <i>CA</i> | 14 52 |
| Yealands, Sauvignon Blanc, <i>NZ</i> | 12 44 |
| Bolla, Soave Classico, <i>IT</i> | 10 36 |
| Parallele 45, Côtes du Rhone Blanc, <i>FR</i> | 12 44 |

RED WINES

GLS | BTL

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|--|---------|
| Theoleo, Pinot Noir, <i>CA</i> | 14 52 |
| Sella Antica, Red Blend, <i>IT</i> | 12 44 |
| Seghesio Angela's, Table Zin, <i>CA</i> | 13 48 |
| Barrel Burner, Cabernet Sauvignon, <i>CA</i> | 12 44 |
| Michele Chiarlo Le Orme, Barbera D'asti, <i>IT</i> | 12 44 |

SPARKLING & ROSE

GLS | BTL

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|---------------------------------|---------|
| Da Luca, Prosecco, <i>IT</i> | 11 40 |
| Zonin, Prosecco Rose, <i>IT</i> | 10 36 |
| Romance, Rose, <i>FR</i> | 12 44 |

BEER \$6 Can —

| | |
|--------------|----------------|
| Bud Light | Heineken |
| Coors Light | Miller Lite |
| Corona Extra | Michelob Ultra |
| Corona Light | Stella Artois |
| White Claw | Heineken 0.0 |

DRAFT BEER —

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| Charles Towne, American Lager, 4.2% ABV |
| Lincoln & South, Hearts & Arrows IPA, 6.8% ABV |
| Hilton Head, 278 Pilsner, 5.2% ABV |
| Coast, 32°/50° Kölsch, 4.8% ABV |

Rotating Selection