

# APPETIZERS

## Shrimp Bruschetta 7.95

*Sauteed local shrimp with Limoncello basil pesto and grilled baguette*

## Crispy Calamari 7.50

*Dredged in our special seasoned flour and fried crisp, served with classic marinara or chili garlic pineapple sauce.*

## Oysters Kingfisher 8.50

*Baked oysters topped with a tasteful blend of spinach, lobster cream, smoked bacon, and hollandaise sauce.*

## Crabcake "BLT" 10.95

*Lowcountry style crabcake served with fried green tomatoes and bacon aioli over baby greens.*

## Shrimp and Grits 8.95

*Tender shrimp with tasso ham, stewed peppers, and onions served over creamy cheddar grits with a lobster cream.*

*\*Also available as an entrée\**

## Seafood Volcano "The Talk of Hilton Head"

*Build your own Volcano with your choice of any or all of these favorites from the deep.*

*5 Large Shrimp 7.95*

*A Dozen Peel and Eat Shrimp 7.95*

*Snow Crab Cluster 8.95*

*4 Oysters (on the half shell) 5.95*

*THE WORKS! An order of everything (except large shrimp) 19.95*

# SOUPS & SALADS

## Our Famous She Crab Soup 5.25

*Locals and tourists alike tell us it is the best on the Island!*

## Soup du Jour 4.50

*Chef's own creation, made fresh daily*

## Garden Salad side 4.25 dinner 8.95 All You Can Eat 9.95

*Mixed greens, sliced cucumbers, red onion and cherry tomatoes with your choice of dressings:*

*Blue Cheese \* Parmesan Peppercorn \* Ranch \* Balsamic Vinaigrette \* Light Italian*

## Caesar Salad side 4.95 dinner 9.95

*Crisp Romaine, crunchy garlic croutons, fresh parmesan, and tossed in classic house made Caesar dressing.*

## Kingfisher Wedge Salad 5.95

*Iceberg Wedge with Applewood Smoked bacon, cheddar, cherry tomatoes, and blue cheese*

*Making a salad your meal? See our delicious add on's on the back page.*

## East meets West Salad 14.95

*Our Lowcountry Crabcake served over crisp romaine with roasted corn & black bean salsa, cilantro, crunchy tortilla strips & our creamy avocado ranch dressing*

*Also available with Grilled Chicken or Shrimp*

# SEAFOOD

## **Lowcountry Style Crabcakes 22.95**

*Two crabcakes topped with whole grain mustard remoulade, served with Savannah red rice and vegetables*

## **Pan Seared Yellowfin Tuna 22.95**

*Black pepper encrusted yellowfin tuna cooked medium rare, served over truffled mushroom risotto, accompanied with a veal demi-glace*

## **Broiled Seafood Medley 19.95**

*Fruits of the Sea: shrimp, scallops, deviled crab and tilapia  
Recommended wine pairing: Ecco Domani Pinot Grigio*

## **Fried Shrimp or Scallops 18.95**

*Lightly breaded and fried golden brown, served with fries, slaw, and our homemade hushpuppies*

## **Southern Fried Flounder 17.95**

*Flounder filets fried golden brown served with fries, slaw, and our homemade hushpuppies*

## **Fried Seafood Trio 19.95**

*Making it easy for the undecided. Fried shrimp, scallops, flounder and our homemade hushpuppies*

## **Fish n' Chips 14.95**

*Beer battered cod fillets fried golden brown, served with fries, slaw, and our homemade hushpuppies*

## **1 ½ lbs of Snow Crab Legs 26.95**

*This feast of sweet crab is served with Savannah red rice and vegetables*

## **Tilapia Crab au Gratin 16.95**

*Pan Sauteed Tilapia filet topped with crabmeat, parmesan and a creamy lemon and white wine sauce, served with Savannah red rice and vegetables*

## **Pasta du Jour market price**

*Chef's daily creation*

## **Daily Fresh Catch "Our daily catches are always fresh, never frozen!" market price**

*Your choice of grilled, blackened, or herb encrusted and served with Savannah red rice and vegetables.*

# LAND OFFERINGS

*For surf and turf options, see our selection of delicious add on's on the next page.*

*Premium steaks grilled or blackened and served with roasted garlic mashed potatoes and vegetables*

**8 oz. Sirloin 17.95    12 oz. New York Strip 26.95    8 oz. Filet Mignon 25.95**

**Prime Rib** *cut to order with au jus and horseradish, roasted garlic mashed potatoes, and vegetables*

**8 oz. Petite 14.95    12 oz. Fisher Cut 19.95    16 oz. King Cut 24.95**

**Baby Back Ribs** *slow roasted and tender served with our house made BBQ sauce, fries, and slaw*

**Half Rack 14.95    Full Rack 19.95**

## **Grilled Chicken 14.95**

*Tender chicken breast grilled to perfection, topped with basil pesto, and served with Savannah red rice and vegetables.*

## **Chicken Piccata 14.95**

*Breaded chicken breast fillet sautéed with white wine, garlic, lemon, cherry tomatoes and capers and served over linguine.*

*Recommended wine pairing: BV Coastal Chardonnay*

*An 18 % gratuity will be added to parties of 6 or more*

*3.00 split plate charge*

## ADD ONS

Grilled Shrimp	5.95
Grilled Chicken Breast	5.95
5 oz. Salmon Fillet	8.95
Snow Crab Cluster	8.95

*Add-ons are available with the purchase of an entrée only*

## A LA CARTE DISHES

	2.95 each	
Roasted Garlic Mashed Potatoes	Savannah red rice	French Fries
Seasonal Vegetable Medley	Cole Slaw	Homemade Hushpuppies

## KIDS MEALS

12 and under  
4.95 each

Hamburger, cheeseburger, chicken fingers, popcorn shrimp, or a hot dog, all served with crispy, golden French fries.  
Linguine or fettucine with marinara, meat sauce, or alfredo.

## ALL YOU CAN EAT SPECIALS

**All You Can Eat Pasta 9.95**      **With entrée 4.95**      **children under 12 6.95**

*Linguine or fettucine smothered in marinara, alfredo, or Bolognese sauce and served with an endless garden salad.*

add Italian Sausage 3.95	add Meatballs 3.95	add 5 oz. Salmon Fillet 8.95
add Grilled Chicken Breast 4.95	add Grilled Shrimp 5.95	add seasonal vegetables 2.95

*Add-ons are not all you can eat*

## EARLY BIRD SPECIALS

14.95 each

Offered 5:00-7:00 daily

### Fried Shrimp

*lightly breaded and fried golden brown, served with fries & slaw*

### Southern Fried Flounder

*Dredged in our seasoned breading & fried golden brown,  
served with fries & slaw*

### Parmesan Encrusted Tilapia

*Parmesan dredged Tilapia, sautéed & finished in a smooth parmesan cream sauce,  
served with Savannah red rice and vegetables*

### Sirloin Steak

*Char-grilled and served with roasted garlic mashed potatoes and vegetables.*

*All selections served with your choice of soup or garden salad, and a glass of house wine or a slice of pecan pie.*

*\*For your convenience, 18% gratuity will be added to Early Bird specials.*