

## SHAREABLES AND SMALL PLATES

### CAROLINA CORNBREAD WITH HONEY PECAN PEACH BUTTER \$7

#### SIZZLIN SEAFOOD DIP \$12

Shrimp, Blue Crab, Cheese Blend & Roasted Red Peppers

#### CRABBY NACHOS \$12

Creamy Cheese Sauce, Crab, Diced Tomatoes & Scallions

#### FRIED CALAMARI \$10

#### OYSTER ROCKABILLY (4) \$12

Fresh Spinach, Smoked Bacon, Onion, Hollandaise

#### ATOMIC JUMBO SHRIMP COCKTAIL \$15

Half Pound Of Jumbo Shrimp Smothered In Fiery Cocktail Sauce

#### WORLD FAMOUS BULL BITES \$15

Blackened Beef Tenderloin Tips

#### YELLOW FIN TUNA BITES \$15

Yellow Fin Tuna Medallions, Blackened With Scallions & Tomatoes

#### OYSTERS ON THE HALF SHELL \$22 DOZEN

#### SHRIMP, GRILLED OR STEAMED

\$12 Half Pound \$20 Pound

#### NEW ORLEANS BBQ SHRIMP \$15

Half Pound of Jumbo Shell On Shrimp Sauteed in a Peppery Traditional NOLA sauce served with a warm baguette.

## SOUPS AND SALADS

#### TRADITIONAL NEW ORLEANS GUMBO CUP \$6

Chicken, Shrimp, Blue Crab, Andouille & Smoked Sausage

#### CHARLESTON SHE CRAB CUP \$6

Cream Blend With Sweet Crab

#### HOUSE SALAD \$7

Lettuce topped with smoked bacon bits, tomato, scallions, cheese, toasted almonds & cornbread croutons.

#### CAESAR SALAD \$7

Traditional Caesar with cornbread croutons.

#### ISLAND SALMON \$16

Seared Salmon, Grilled Pineapple, Dried Cranberries, Fire Roasted Peaches, Feta Cheese & Cornbread Croutons

#### FAMOUS SEAFOOD SALAD \$16

Chilled Blue Crab, Grilled Shrimp, Cheese, Tomatoes & Scallions

Choice of Dressings: Balsamic; Buttermilk Ranch; Blue Cheese; Honey Mustard; Thousand Island

## SHRIMP'N AIN'T EASY

#### SHRIMP AND GRITS \$22

Sautéed Shrimp In A Spicy Tasso Ham Gravy

#### BIG RED VOODOO SKILLET \$22

Blackened Mix Of Shrimp, Smoked Sausage, Yellow Onion & Red Potatoes

#### LOW COUNTRY BOIL/FROGMORE STEW \$22

Shrimp, Smoked Sausage, Yellow Onion, Red Potatoes, Seafood Seasoning & Corn-On-The-Cob

#### ETOUFFEE \$19

Half Pound of Shrimp with Onions, Bell Peppers, Mushrooms & Andouille Sausage. Served over rice.

#### CARIBBEAN \$19

Half Pound of Shrimp with Sweet Flavor Of Coconut With A Hint Of Spice. Served over rice.

## SOUTHERN FRIED

served with homemade fries and slaw

#### OYSTERS, SHRIMP, OR FLOUNDER \$18

#### FRIED PLATTER WITH ALL THREE FOR \$26

#### PICK TWO FOR \$22

## SANDWICHES

includes one side

#### 3 LITTLE PIGS \$12

Pulled Pork, Applewood Smoked Bacon, Pork Shoulder, Tangy BBQ Sauce

#### HAMBURGER \$12

Half-Pound Burger

#### KICKIN' CHICKEN \$12

Fried Chicken Breast topped with a spiced southern pimento cheese spread, lettuce and tomato

#### FRIED FLOUNDER \$15

Fried Flounder Fillet

#### OYSTER PO BOY ROCKEFELLER \$15

Fried Oysters Smothered With Rockefeller Mix

## GO BIG OR GO HOME

includes two sides

#### CRAB CAKE DINNER \$20 (1) OR \$28 (2)

Baked Crab Cake Loaded With Claw & Backfin Crab Meat

#### STUFFED SALMON FLORENTINE \$26

Salmon Stuffed With Rockefeller style mix

#### FRIED OR BLACKENED CATFISH \$19

Two Mississippi Catfish Fillets Blackened Or In Cornmeal

#### GRILLED OR BLACKENED RIBEYE 14 Oz \$30

#### FRIED CHICKEN AND GRITS \$19

Two Fried Chicken Breasts Served On A Bed Of White Cheddar Cheese Grits & Smothered In A Spicy Tasso Ham Gravy

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## ALL THE

# FAVES

#### CAROLINA CORNBREAD ..... \$7

With Honey Pecan Peach Butter

#### SHRIMP AND GRITS ..... \$22

Sautéed Shrimp In A Spicy Tasso Ham Gravy

#### BIG RED VOODOO SKILLET ..... \$22

Blackened Mix Of Shrimp, Smoked Sausage, Yellow Onion & Red Potatoes

## SHELLFISH

includes one side

#### WEST COAST DUNGENESS CRAB \$26 PER POUND

#### ALASKAN SNOW CRAB \$32 PER POUND

## SIDES - \$4

Collard Greens, Southern Green Beans, Corn Pudding, Red Beans & Grits, White Cheddar Cheese Grits, French Fries, Red Roasted Potatoes, Steamed Vegetables, Cole Slaw

## SWEET TREATS

#### KEY LIME KRUMBLE \$6

#### JOANN'S PEANUT BUTTER CUP \$6

#### WHITE CHOCOLATE PEACH COBBLER \$8

#### PECAN PIE BREAD PUDDING \$8

## SOUTH CAROLINA CRAFT DRAFT \$8

**STEAMER PEACH ALE**  
Columbia, SC crafted exclusively for Steamer

**FAVE**

**SNAFU TANG SOUR**  
Charleston

**WESTBROOK ONE CLAW RYE PALE ALE**  
Mt. Pleasant, SC

**REVELRY POKE THE BEAR**  
Charleston, SC

**HILTON HEAD TROPICAL LAGER**  
Hilton Head Island, SC

**COAST HOP ART IPA**  
Charleston, SC

**WORLD COURT MOCHA BLONDE STOUT**  
Rock Hill, SC

**COMMONHOUSE ALEWORKS WISE ONE HEFEWEIZEN**  
Charleston, SC

### DOMESTIC DRAFT \$5

BUD LIGHT

MICH ULTRA

## SOUTH CAROLINA CRAFT CANS \$6.50

**REVELRY KOOKASAURUS KOLSCH**  
Charleston, SC

**RIVER RAT ASTRONAUT SAUCE IPA**  
Columbia, SC

**RIVER DOG SOURSHIFTER PEACH**  
Bluffton, SC

**REVELRY HOTEL RENDEZVOUS WHEAT**  
Charleston, SC

**FREEHOUSE PREMIUM LAGER**  
Charleston, SC

**RIVER DOG RIVERWALK PILSNER**  
Bluffton, SC

**FREEHOUSE GREENDOOR IPA**  
Charleston, SC

**HOLY CITY WASHOUT WHEAT**  
Charleston, SC

**COPPER RIVER GOLDEN ALE**  
Charleston, SC

**COPPER RIVER ORANGE INFUSED BLONDE ALE**  
Charleston, SC

**PALMETTO MANGO IPA**  
Hilton Head Island, SC

**RIVER RAT BROAD RED ALE**  
Columbia, SC

**SHIPS WHEEL GRAPEFRUIT CIDER**  
Columbia, SC

**SOUTHERN BARREL DAMN YANKEE**  
Bluffton, SC

**ISLAND COASTAL LAGER**  
Charleston, SC

**SOUTHERN BARREL WILD BRAMBLE WEISSE ALE**  
Bluffton, SC

**PALMETTO HUGER STREET IPA**  
Charleston, SC

**PALMETTO LOW COUNTRY LAGER**  
Charleston, SC

**PALMETTO IDLE SPEED SALTED LIME LAGER**  
Charleston, SC

### BOTTLES \$4

MILLER LITE  
BUDWEISER

BUD LIGHT  
YUENGLING

MICH ULTRA  
MODELO NEGRA

COORS LIGHT  
CORONA

CORONA LIGHT  
STELLA ARTOIS

## WINE

	GLASS	BOTTLE	CABERNET SAUVIGNON	GLASS	BOTTLE
<b>RIESLING</b>					
STE MICHELLE	\$8	\$28	JOSH CELLARS	\$9	\$32
VOLRATZ RIESLING	\$8	\$28	BELLACOSA	\$12	\$42
RETHINK RIESLING	\$8	\$28	JOEL GOTT	\$10	\$35
<b>PINOT GRIGIO</b>			<b>PINOT NOIR</b>		
LAGARIA	\$8	\$28	ERATH	\$12	\$42
JOEL GOTT	\$8	\$28	RODNEY STRONG	\$10	\$35
<b>SAUVIGNON BLANC</b>			<b>MERLOT</b>		
OYSTER BAY	\$8	\$28	WENTE	\$9	\$32
SEAGLASS	\$8	\$28	<b>RED BLEND</b>		
NOBILO SAUVIGNON BLANC	\$8	\$28	PESSIMIST	\$11	\$39
<b>CHARDONNAY</b>			<b>ROSE</b>		
JAM CELLARS	\$8	\$28	THE PALM	\$10	\$35
MER SOLEI SILVER	\$11	\$39	<b>PROSECCO</b>		
CALERA CENTRAL COAST	\$12	\$42	MIONETTO BRUT	\$9	\$32
RODNEY STRONG	\$10	\$35			
<b>MOSCATO</b>					
TERRA D'ORA	\$8	\$28			

## SPECIALTY COCKTAILS \$8

### ISLAND JUICE

Hilton Head distillery Spiced Rum, Malibu, Midori, blue curacao, pineapple, sour mix.

### LOW COUNTRY MOJITO

Daufuskie Island White Rum, fresh mint, peaches, simple syrup.

### MARSH MAMA

Hilton Head Distillery Toasted Coconut, Banana Foster Rum, orange juice, pineapple, grenadine.

### KICKIN' KENTUCKY MULE

Jim Beam Peach, Muddled jalapeno, simple syrup, ginger beer.

### NEW FASHIONED

Bullet Rye bourbon, Disaronno, bitters, simple syrup.

### HIGH TIDE

Deep Eddy Grapefruit, Aperol, lemon juice, and prosecco.

### KEY LIME PIE MARTINI

Absolut Vanilla, Rumchata, Disaronno, lime juice.

### SANGRIA

Terra d'Oro Moscato, Deep Eddy Lemon, Peach Schnapps, cranberry, orange juice, and pineapple.

### CADILLAC MARGARITA

Hornitos margarita topped with a Grand Marnier floater.

### PORCH SWING

Woodford Reserve, sweet and sour, and a fresh blueberry puree.

### HURRICANE MATT

Classic one time visitor to the Island.

### GRILLED PINA COLADA

Hilton Head Rum, Fresh grilled pineapple.