



SEA ISLAND GRILL

at The Boardwalk Inn

SMALL PLATES

SEA ISLAND CRAB CAKE

CAROLINA LUMP CRAB / FENNEL SLAW WITH BACON / CANDIED LEMON BEURRE BLANC
\$15

CHILLED LOBSTER MEDALLIONS

MAINE LOBSTER / SAVORY VANILLA CREAM / CHILLED LINGUINE TOSSED WITH ORANGE AND SCALLION
WASABI CAVIAR
\$13

🌿 WILD CAUGHT MAINE MUSSELS

LOCAL HEIRLOOM TOMATO / GARLIC CONFIT / LEMON OREGANO / GRILLED CIABATTA
\$11

SHRIMP AND GRITS

CAROLINA WHITE SHRIMP / GRILLED ANDOUILLE SAUSAGE / WILD GREEN ONION
SPICED TOMATO BROTH
\$11

🌿 GRASS FED BEEF CARPACCIO

BABY MÂCHE / AGED ASIAGO / CAPERS / TRUFFLE OIL
\$8

SOUPS & SALADS

SHE CRAB SOUP

AGED SHERRY / CHIVE OIL / BLUE CRAB
\$9

WATERMELON GAZPACHO

GOLDEN BALSAMIC / MICRO ARUGULA
\$8

BABY BUTTER LETTUCE SALAD

CAYENNE CANDIED PECANS / SHAVED VIDALIA ONIONS / PICKLED STRAWBERRIES / HONEY LAVENDER VINAIGRETTE
\$8

🌿 LOCAL HEIRLOOM TOMATOES

DUSTED WITH HAWAIIAN BLACK LAVA SALT / SMOKED MOZZARELLA / BASIL CHIFFONNADE
CHARRED ONION VINAIGRETTE
\$8

BABY CAESAR SALAD

BABY RED AND GREEN ROMAINE / ASIAGO FRICO / PETITE BUTTER BAKED CROUTONS / WHITE ANCHOVIES
\$8

BIG PLATES

CRAB CRUSTED GROUPEL

SHELLFISH & BACON POLENTA CAKE / BABY SPINACH / GRAINY MUSTARD-GINGER COULIS
\$23

🌿 TEMPURA SOFTSHELL CRABS

CHILLED CUCUMBER AND SWEET ONION SALAD / AVOCADO LEMON EMULSION
\$26

🌿 ALL NATURAL FILET OF BEEF

BLACK PEPPER POTATO RÖSTI / TOBACCO ONIONS / GORGONZOLA FONDUE / CABERNET REDUCTION
\$26

GRILLED SCALLOPS

BRAISED OXTAIL & RED BLISS RAGOUT, SHIITAKE MUSHROOMS, AGED SHERRY JUS, CARAMELIZED FENNEL
\$22

SMOKED PORK TENDERLOIN

SWEET POTATO CASSEROLE, BRAISED COLLARD GREENS, COGNAC PAN SAUCE
\$18

BRONZED HALIBUT

SHAVED FENNEL / OYSTER MUSHROOMS / VIDALIA ONION / PURPLE FINGERLING
WARM MUSSEL LOBSTER VINAIGRETTE
\$24

🌿 TANGLEWOOD FARMS CHICKEN BREAST

ALL NATURAL CHICKEN / CAROLINA GOLD RICE / CANE GLAZED BABY CARROTS
\$19


VEGETARIAN RAVIOLI

STUFFED WITH GARLIC AND SPINACH / WILTED BABY ARUGULA / SPICED TOMATO BROTH
\$19

BACON WRAPPED MONKFISH
VIDALIA WHIPPED GOLD POTATO / NAPA CABBAGE / BRAISED LEEK EMULSION
\$20

 **GRILLED SOUTH CAROLINA SWORDFISH**
GOLDEN CORN PURÉE / TASSO HAM HOPPIN JOHNS / HARICOT VERTS
\$22

MENU ITEMS ARE GUIDED BY PRINCIPLES OF SUSTAINABILITY.
ITEMS CAN BE ADJUSTED TO YOUR DIETARY NEEDS. PLEASE ASK YOUR SERVER.
FOR THE ENJOYMENT OF OTHER DINERS, PLEASE REFRAIN FROM CELLULAR PHONE USE.
FOR PARTIES OF SIX OR MORE, A 20% GRATUITY MAY BE ADDED
MENU ITEMS ARE SUBJECT TO CHANGE DUE TO SEASON AND AVAILABILITY

 DENOTES SUSTAINABILITY