



SEA ISLAND GRILL

at The Boardwalk Inn

Lead

Lobster and She Crab Bisque

Aged Sherry and Carolina Blue Crab

7

Strawberry Gazpacho

With Black Pepper Dusted Goat Cheese and Balsamic Reduction

7

Lola Rosa Salad

*White Truffle and Champagne Vinaigrette, Olive Oil Poached Grape Tomatoes,
Drunken Chevre, and Pan Fried Shallots*

11

Poached Lobster Salad

*Chilled Pink Peppercorn and Rum Poached Lobster, Baby Arugula,
Grilled Pineapple and Macadamia Nut Oil*

16

Heirloom Tomatoes

Smoked Mozzarella, Basil Granita and Charred Onion Vinaigrette

9

Median

Pan Seared Softshell Crab

*Marinated Cucumber and Shaved Onion Compote with Pink Watermelon Vinaigrette
and Roasted Cashew Tuile*

14

Confit of Whole Quail

Sake and Candied Ginger Stuffed with Pink Peppercorn Vinaigrette

11

Honey & Lava Salt Ceviche

House Cured Scallops and Lobster with Popcorn Fried Green Tomatoes

12

Focal

Grilled Carolina Wreckfish

Citrus Scented Vegetables, Wilted Baby Arugula and Strawberry Buerre Rouge
25

Skillet Seared Beef Tenderloin

Duck Whipped Peruvian Potatoes and Palmetto Ale Braised Collard Greens
32

Duck Confit

Maple Leaf Duck Confit, Sweet Potato Hash and Smoked Peach Gastrique
22

Green Tea Dusted Yellowfin Tuna

Sticky Purple Rice with Blood Orange Sriracha Vinaigrette
24

Cold Water Scallops

*Glazed Carrot and Vanilla Bean Flan with Caramelized Plantains,
White Balsamic and Maple Drizzle*
24

Pan Seared Crab Gallete

Carolina Crab Cakes, Warm Arugula and Succotash Salad and She Crab Chantilly
22

Mixed Grill

*Grilled Beef Tenderloin, Fresh Lobster and
Chef's Selection of Accompaniments*
Market Price

Menu items are subject to change due to seasonal availability.