



SEA ISLAND GRILL

at The Boardwalk Inn

Dinner

Sunday-Wednesday 6-9 p.m., Thursday-Saturday 6-10 p.m.

Lighter Fare

She Crab & Lobster Bisque 7

Aged Brandy | Lobster Fumet | Fresh Blue Crab

Blue Crab Dip Gratin 9

Firefly Vodka Scented | Pan Fried Bread Chips

Braised Beef Short Ribs 8

Caramelized Carrot Coulis | Fig Glace

Sand Wedge Salad 7

Baby Romaine Wedges | Clemson Blue Cheese | Bacon Dijon Vinaigrette
Salad add-ons: Chicken \$5, Shrimp \$6, Ahi Tuna \$7

Hearts of Romaine 7

Petite Green Romaine | Lemon Thyme Caesar Dressing | Roasted Garlic Croutons
Salad add-ons: Chicken \$5 | Shrimp \$6 | Ahi Tuna \$7

Locally Inspired Main Dishes

Skillet Seared Spot Tail Bass 22

Roasted Beet Risotto | Snap Pea Puree | Curry Butter

Pan Roasted Free Range Chicken Breast 18

Baby Spinach | Garden Vegetables | Benne Seed Pan Gravy

Holy City Gumbo 17

Fresh Local Seafood | Smoked Country Sausage

Apple Brandy Brined Pork Chops 23

Sweet Potato Mousse | Dijon & Grilled Corn Coulis

Center Cut Rib Eye Filet 24

Rosemary Whipped Yukon Potatoes | Braised Leeks | Smoked Bacon Jus

Seasonal Vegetarian Plate 15

Roasted Eggplant Stuffed Tomatoes | Ratatouille | Vegetable Wontons

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.