**ISLAND OASIS**

**FROZEN COCKTAILS**

**STRAWBERRY SHORTCAKE  12.75**
Stoli Vanil Vodka, Amaretto, Strawberry, Whipped Cream

**MOONSHINE MARGARITA  9.25**
Firefly Moonshine & Margarita Mix
Choose Your Flavor:
Blackberry, Peach or White Lightning

**ISLAND PIÑA COLADA  10.25**
Parrot Bay Coconut Rum, Pineapple and Coconut Blended. The Classic Fripp Island Quencher!

**SEASIDE DAIQUIRI  9.25**
Don Q Rum, Your Choice of Strawberry, Raspberry, Mango, Blended. Refreshing!

**THE FROZEN ALLIGATOR  12.75**
Don Q Rum, Melon Liqueur, Coconut & Pineapple Juices, Blended. Sinfully Smooth!

**TROPICAL COLADA  9.95**
Don Q Rum, Coconut & Pineapple Juice, Blended. Wet & Wild!

**ISLAND MARGARITA  10.25**
Jose Cuervo Tequila, Triple Sec, Your Choice of Strawberry, Raspberry or Mango, Lime Juice, Sea Salt Rim. Frippin’ Refreshing!

**SMOOTHIES & FROSTY DRINKS**

**STRAWBERRY, RASPBERRY, MANGO, PINA COLADA, TROPICAL COLADA**
From the Finest All Natural Ingredients 5.95

**OLD FASHIONED CHOCOLATE OR VANILLA ICE CREAM FLOAT**
Coke or Barq’s Root Beer  3.95

**SPECIALTY COCKTAILS**

**FRIPP SHIPWRECK MARGARITA  14.50**
Silver Patron Tequila, Grand Marnier, Triple Sec
Sea Salt Rim on the Rocks

**SEA ISLAND SUNRISE  8.75**
Svedka Grapefruit-Jalapeño Vodka, Grapefruit Juice and a Splash of Grenadine

**BOATHOUSE MOJITO  8.75**
Don Q Rum, Fresh Mint, Cane Syrup & a Squeeze of Lime with a Splash of Soda

**CAROLINA COSMO  8.95**
Stoli O, Triple Sec with a Splash of Cranberry Juice & a Squeeze of Fresh Lime

**CAPTAIN FRIPP PUNCH  8.95**
Captain Morgan’s Spiced Rum, Triple Sec, Pineapple & Lime Juice on the Rocks

**KEY LIME MARTINI  8.95**
Stoli Vanilla, Triple Sec, Key Lime Juice with a Squeeze of Fresh Lime in a Chilled Sugar Rim Glass

**TWISTED HALF & HALF  7.95**
Firefly Sweet Tea Vodka & Lemonade

**FIREFLY MOONRISE  9.75**
Firefly White Lightening & Peach Moonshines, Cranberry and Orange Juices

**BEVERAGES**

Coca-Cola, Diet Coke, Sprite, Barq’s Root Beer, Lemonade, Fanta Orange Soda, Milk, Chocolate Milk, Sweet Iced Tea, Un-Sweet Iced Tea  2.25

Coffee, Decaffeinated Coffee  1.95

A 20% Gratuity will be added to parties of 6 or more.
To expedite service, please notify your server in advance if separate checks are desired.
## WINES & BUBBLES

### Copper Ridge
Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio by the Glass  6.95

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>HESS SELECT, Chardonnay, California</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>RODNEY STRONG, Chardonnay, California</td>
<td>10</td>
<td>36</td>
</tr>
<tr>
<td>MacMURRAY RANCH, Pinot Gris, California</td>
<td>8</td>
<td>27</td>
</tr>
<tr>
<td>ECCO DOMANI, Pinot Grigio, California</td>
<td>8</td>
<td>26</td>
</tr>
<tr>
<td>BOLLINI, Pinot Grigio, Italy</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>BEACH HOUSE, Sauvignon Blanc New Zealand</td>
<td>8</td>
<td>27</td>
</tr>
<tr>
<td>FERRARI CARANO, Fume Blanc, California</td>
<td>8</td>
<td>26</td>
</tr>
<tr>
<td>PACIFIC RIM, Dry Riesling, Washington State</td>
<td>7</td>
<td>26</td>
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</table>

### Red Wine

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>FOLIE a DEAUX, Zinfandel, California</td>
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<td>39</td>
</tr>
<tr>
<td>MURPHY-GOODE, Merlot, California</td>
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<td>34</td>
</tr>
<tr>
<td>GREG NORMAN, Shiraz, Australia</td>
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<td>38</td>
</tr>
<tr>
<td>ACACIA, Pinot Noir, California</td>
<td>11</td>
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</tr>
<tr>
<td>WILLIAM HILL, Cabernet Sauvignon, California</td>
<td>9</td>
<td>30</td>
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<tr>
<td>SIERRA BATUCO RESERVA, Carmenere, Chile</td>
<td>8</td>
<td>27</td>
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<tr>
<td>BODEGA NORTON RISERVA, Malbec, Argentina</td>
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<td>34</td>
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</tbody>
</table>

### Sparkling Wine

<table>
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<tr>
<th>Sparkling Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>MIRABELLA, Prosecco, Italy</td>
<td>27</td>
<td></td>
</tr>
<tr>
<td>ZONIN, Prosecco, Italy</td>
<td>9</td>
<td></td>
</tr>
</tbody>
</table>

Winner - 2018 Forks and Corks Wine Tasting

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## BEER

### Domestic (bottled)  4.25
- BUDWEISER
- BUD LIGHT
- MILLER LITE
- COORS LIGHT
- MICHELOB ULTRA
- YUENGLING

### Craft (bottled)  5.25
- LAKEFRONT IPA
- SIERRA NEVADA PALE ALE
- PALMETTO BREW OF THE DAY
- ANGRY ORCHARD CRISP APPLE

### Imported (bottled)  5.25
- NEWCASTLE BROWN ALE
- CORONA LIGHT
- HEINEKEN
- AMSTEEL LIGHT
- GUINNESS STOUT (Canned)

## CRAFTS ON DRAFT

PLEASE ASK YOUR SERVER FOR TONIGHT’S SELECTION 5.95

Be sure to try Fripp Island Lagerhead by Southern Barrel Brewery
SHE CRAB SOUP
Made Best Right Here!
Cup  5.25       Bowl  7.25

ICEBERG WEDGE  8.95
Crisp Iceberg Lettuce, Shaved Red Onion, Diced Tomatoes, Bacon, Blue Cheese Crumbles and Blue Cheese or Ranch Dressing

CAESAR ENTRÉE SALAD 8.95
Crispy Romaine, Garlic Croutons, Shaved Parmesan and Classic Caesar Dressing
As a Side Salad, 4.50

THE BONITO BOATHOUSE ENTRÉE SALAD  8.95
Mixed Romaine & Iceberg Lettuces, Tomato, Red & Green Peppers, Shredded Carrots, Red Onion, Cucumbers and Garlic Croutons
As a Side Salad, 4.50

ENTRÉE SALAD ADD ONS
Grilled or Crispy Chicken, Add 4.95
Grilled Portabella, Add 3.95
Grilled or Fried Shrimp, Add 6.25
Lightly Fried Oysters, Add 4.95
Grilled or Blackened Salmon, Add 7.95

Substitute a Side Salad for a Side with any Entrée, Add 2.00

SALAD DRESSINGS
Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Thousand Island

Indicates Gluten-Free menu selections

STARTERS & SHARABLES

LOADED ISLAND NACHOS  14.95
Grilled Chicken or Shrimp, Jalapeños, Guacamole
Cheddar Cheese, Queso, Sour Cream & Mango Salsa

FRIED CALAMARI  8.95
Marinara or Sweet Thai Chili Sauce

FRIPP ISLAND CRAB CAKE*  9.95
Local Favorite! Lobster Cream Sauce

HOT CRAB & SHRIMP DIP  10.95
Creamy Blend of Lump Crab Meat & Shrimp

FRIPP FRIED SHRIMP  8.95
Regular or Buffalo! Cocktail & Tartar Sauce or Ranch

MOZZARELLA CHEESE STICKS  7.95
Marinara Sauce

FRIED OYSTERS*  8.95
Cajun Remoulade

BLACKENED SEA SCALLOPS*  12.95
Sweet Thai Chili Sauce

BOATHOUSE WINGS  8.95
Naked, Buffalo or Hot!

GRILLED SHRIMP  8.95
Mango Salsa

LOADED POTATO SKINS  8.95
Bacon, Sour Cream, Cheddar & Scallions

CHILLED PEEL & EAT SHRIMP
Choice of Hush Puppies, Onion Rings
Fries or Sweet Potato Fries

Warning: We do our best to remove all bones from the fish, however, we cannot guarantee the fillets to be boneless. Also, be aware that, occasionally, the oysters and clams may have pearls or shells in them.
BOATHOUSE SPECIALTIES

PASTA & GRITS

Served with a Choice of Baked Potato, French Fries, Sweet Potato Fries, Grits, Onion Rings, Mac & Cheese, Hush Puppies, Today’s Vegetable or Cole Slaw
Add a Side for Just 2.95 | Load a Potato, Add 1.75
Substitute a Side Salad for a Side, add 2.00

PASTA ISLAND STYLE  23.95
Scallops, Shrimp & Crab Meat tossed with Sherry Cream Sauce over Cavatappi Pasta

SHRIMP & GRITS  19.95
Local Stone Ground Grits topped with Sautéed Shrimp, Heritage Farms Chorizo Sausage and Tasso Gravy

VEGETARIAN SAUTÉ  16.95
Portabello Mushrooms, Garden Fresh Vegetables sautéed with Zesty Red Sauce over Cavatappi Pasta

SHRIMP SCAMPI BONITO STYLE  19.95
Shrimp, Tomatoes and Cavatappi Pasta sautéed in Garlic Butter and White Wine topped with Parmesan, Panko Bread Crumbs and Scallions

CAJUN CHICKEN & GRITS  18.95
Blackened Chicken Breast over Local Stone Ground Grits topped with Heritage Farms Chorizo Sausage and Tasso Gravy

*Menu Advisory: This facility may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish and shellfish. Normal food service operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee menu items to be completely free of allergens.

LOWCOUNTRY SAUTÉ  21.95
Pan-seared Tilapia topped with Sautéed Shrimp, Grape Tomatoes, Scallions and Lemon Garlic Butter

FRIPP ISLAND CRAB CAKES*  22.95
Two Lump Crab Meat Cakes with Creole Spices & Lobster Cream Sauce

BROILED STUFFED SHRIMP  19.95
Six Shrimp with Lump Crab Meat Stuffing Broiled and topped with Sherry Cream Sauce

SNOW CRAB LEGS  36.95
Three Snow Crab Leg Clusters (1 ½ Pounds) Served with Drawn Butter

STUFFED FILET OF FLOUNDER  19.95
Flounder Filets with Lump Crab Meat Stuffing Broiled and topped with Sherry Cream Sauce

CAPTAIN JOHN FRIPP’S COMBO  25.95
Broiled Crabmeat Stuffed Flounder & Shrimp Sea Scallops and Hush Puppies

FRIPP SHRIMP TRIO  21.95
Broiled Lump Crab Meat Stuffed Shrimp Fripp Fried Shrimp & Shrimp Scampi

BARBECUED GRILLED TILAPIA  18.95
Chipotle Citrus Barbecue Sauce, Onion Rings

A 20% Gratuity will be added to parties of 6 or more. To expedite service, please notify your server in advance if separate checks are desired.
STAYING ON THE DOCK

Served with a Choice of Baked Potato, French Fries, Sweet Potato Fries, Grits, Onion Rings, Mac & Cheese, Hush Puppies, Today’s Vegetable or Cole Slaw

Add a Side for Just 2.95
Load a Potato, Add 1.75
Substitute a Side Salad for a Side, add 2.00

BOATHOUSE RIBEYE STEAK*  25.95
All Time Favorite! Ribeye Steak (12 oz) Garnished with Onion Rings

CALYPSO CHICKEN  16.95
Flame Grilled Chicken Breast with our Citrus Chipotle BBQ Sauce & Mango Salsa

BBQ PORK SHANKS  16.95
3 Petite Pork Shanks, Chipotle Citrus BBQ Glaze

SURF & TURF ISLAND STYLE*  29.95
Ribeye Steak (12oz) & Fripp Fried Shrimp (6) or Stuffed Shrimp (3)

SHRIMP & SHANKS*  18.95
Fripp Fried Shrimp (6) or Stuffed Shrimp (3) & 2 BBQ Glazed Pork Shanks

*Menu Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BOATHOUSE PLATTERS

Served with a Choice of Baked Potato, French Fries, Sweet Potato Fries, Grits, Onion Rings, Mac & Cheese, Hush Puppies, Today’s Vegetable or Cole Slaw

Add a Side for Just 2.95 | Load a Potato, Add 1.75
Substitute a Side Salad for a Side, add 2.00

BROILED PLATTERS

TODAY’S FRESH CATCH  Market Price
SHRIMP  17.95
SEA SCALLOPS*  26.95
FILET OF SALMON*  19.95

BROILED SEAFOOD BOUNTY  29.95
Crab Leg Cluster, Flounder, Sea Scallops & Shrimp

GRILLED or BLACKENED PLATTERS

TODAY’S FRESH CATCH  Market Price
SHRIMP  17.95
SEA SCALLOPS*  26.95
FILET OF SALMON*  19.95

GRILLED BOATHOUSE SEAFOOD COMBO  26.95
Salmon, Scallops and Shrimp

CRISPY FRIED PLATTERS

FRIPP FRIED SHRIMP  17.95
SEA SCALLOPS*  26.95
FLOUNDER  16.95
BUFFALO SHRIMP  17.95
OYSTERS*  16.95
CLAM STRIPS  14.95
PICK TWO COMBO: Choose 2 Different Items  19.95

BOATHOUSE FRIED SEAFOOD COMBO  26.95
Flounder, Oysters, Scallops, Shrimp & Clam Strips
**HANDHELDs**

Served with a Choice of Baked Potato, French Fries, Sweet Potato Fries, Grits, Onion Rings, Mac & Cheese, Hush Puppies, Today’s Vegetable or Cole Slaw

Add a Side for Just 2.95 | Load a Potato, Add 1.75
Substitute a Side Salad for a Side, add 2.00
Add American, Cheddar or Provolone Cheese for 1.00

**BONITO BOATHOUSE BURGER**  10.95
Grilled Sirloin Burger (8 oz) on a Toasted Potato Roll with Lettuce, Tomato, Onion & Pickle

**BUTTERMILK FRIED FLOUNDER SANDWICH**  10.95
Flounder filet, lightly fried on a Milano Roll

**FISH TACOS (Chef’s Selection)**  13.95
Cole Slaw, Guacamole, Mango Salsa & Citrus Chipotle BBQ Sauce, Lightly Grilled Flour Tortillas

**GRILLED RIBEYE STEAK SANDWICH**  15.95
Ribeye Steak (8 oz), Grilled Perfectly on a Milano Roll

**VEGGIE BURGER**  9.95
Vegan Patty topped with Guacamole on a Toasted Potato Roll with Lettuce, Tomato, Onion & Pickle (*Contains Tree Nuts)

**GRILLED CHICKEN SANDWICH**  9.95
Flame Grilled Boneless Chicken Breast (8 oz) on a Toasted Potato Roll with Lettuce, Tomato, Onion & Pickle

**FRESH CATCH SANDWICH (Chef’s Selection)**
Market Price
Grilled, Blackened or Fripp Fried on a Hearty Toasted Roll with Lettuce, Tomato, Onion & Pickle

**FRIED SHRIMP TACOS**  14.95
Cole Slaw, Guacamole, Mango Salsa & Citrus Chipotle BBQ Sauce, Lightly Grilled Flour Tortillas

**CORONA BEER BATTERED COD SANDWICH**  9.95
Fried Golden Brown, Served on a Milano Roll with Lettuce Tomato, Onion & Pickle

**Warning:** We do our best to remove all bones from the fish, however, we cannot guarantee the fillets to be boneless. Also, be aware that, occasionally, the oysters and clams may have pearls or shells in them.

**KID’S MENU**

Served with Choice of French Fries, Hush Puppies and Cole Slaw

**BUTTERMILK FRIED**  14.95
**FLOUNDER BASKET**

**SHRIMP BASKET**  15.95
Fried, Broiled or Grilled

**FRIED OYSTER BASKET**  13.95

**BUFFALO FRIED SHRIMP BASKET**  15.95

**FRIED CLAM STRIP BASKET**  10.95

**CHICKEN TENDER BASKET**  12.95
Crispy Fried, Buffalo or Grilled

**BAKED MACARONI & CHEESE**  6.95

**CHICKEN TENDERS**  7.95
Crispy Fried or Grilled

**FRIED FLOUNDER**  7.95

**FRIPP FRIED SHRIMP**  8.95

**CHEESEBURGER**  7.95

**PIRATE PASTA**  6.95

**MARINARA**