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

DARK & STORMY  8.75
Gosling’s Black Seal Rum & Gosling’s Ginger Beer

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>Glass</th>
<th>Bottle</th>
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<tbody>
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#### White Wine

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<td>RODNEY STRONG</td>
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<td>MacMURRAY RANCH</td>
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<td>MUCHO MAS</td>
<td>Sauvignon Blanc</td>
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<td>FERRARI CARANO</td>
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<td>URBAN</td>
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<td>MURPHY-GOODE</td>
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<td>ACACIA</td>
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<td>WILLIAM HILL</td>
<td>Cabernet Sauvignon</td>
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<td>Carmenere</td>
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<td>BODEGA NORTON RISERVA</td>
<td>Malbec</td>
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#### Sparkling Wine

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<td>ZONIN</td>
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### BEER

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

#### Craft & Import

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<th>Beer</th>
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<td>RIVER DOG LOWCOUNTRY AMBROSIA</td>
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<td>STIEGL RADLER (16oz.)</td>
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<td>REVELRY GULLAH CREAM ALE</td>
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<td>CORONA LIGHT</td>
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<tr>
<td>REVELRY LEFTY LOOSY IPA</td>
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<tr>
<td>LAZY MAGNOLIA SOUTHERN PECAN</td>
<td>Mississippi</td>
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<td>4.4% ABV</td>
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<td>GUINNESS STOUT</td>
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<td>5.6% ABV</td>
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#### CRAFTS ON DRAFT

**PLEASE ASK YOUR SERVER FOR TONIGHT’S SELECTION  ** **$6.25**

Be sure to try Fripp Island Lagerhead by Southern Barrel Brewery or Fripp Flop Ale, IPA by River Dog Brewing Company.

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Winner - 2019 Forks and Corks Wine Tasting
SOUP & SALADS

SHE CRAB SOUP
Made Best Right Here!
Cup  5.25       Bowl  7.25

ICEBERG WEDGE  9.95
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

STARTERS & SHARABLES

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

FRIED CALAMARI 9.95
Marinara or Sweet Thai Chili Sauce

FRIPP ISLAND CRAB CAKE*  10.95
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* 14.95
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 ✓ 7.95
Cocktail & Tartar Sauces ¼ Lb. - 7.95 , ½ Lb. – 14.95

BASKETS 4.95
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.

 Indicates Gluten-Free menu selections
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

**PASTA & GRITS**

Served with a Choice of Side Salad
(Bonito Boathouse or Caesar Salad)
**Add a Side for Just 2.95**

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

**FRIPP ISLAND CRAB CAKES** 24.95*
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** 22.95
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.

*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.*
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 GF
Flame Grilled Chicken Breast with our Citrus Chipotle BBQ Sauce & Mango Salsa

BBQ PORK SHANKS 16.95 GF
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* 19.95
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.

BOATHEHOUSE 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 18.95
SEA SCALLOPS* 26.95 GF
FILET OF SALMON* 19.95 GF

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

GRILLED or BLACKENED PLATTERS

TODAY’S FRESH CATCH  Market Price GF
SHRIMP 18.95
SEA SCALLOPS* 26.95 GF
FILET OF SALMON* 19.95 GF

GRILLED BOATHOUSE SEAFOOD COMBO 26.95
Salmon, Scallops and Shrimp

CRISPY FRIED PLATTERS

FRIPP FRIED SHRIMP 18.95
SEA SCALLOPS* 26.95
FLOUNDER 17.95
BUFFALO SHRIMP 18.95
OYSTERS* 18.95
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
HANDELDHS

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 11.95
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 10.95
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 15.95
Cole Slaw, Guacamole, Mango Salsa & Citrus Chipotle BBQ Sauce, Lightly Grilled Flour Tortillas

CORONA BEER BATTERED COD SANDWICH 10.95
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.

BASKETS

Served with French Fries, Hush Puppies and Cole Slaw

BUTTERMILK FRIED 15.95
FLOWNDER BASKET

SHRIMP BASKET 16.95
Fried, Broiled or Grilled

FRIED OYSTER BASKET 15.95

BUFFALO FRIED SHRIMP BASKET 16.95

FRIED CLAM STRIP BASKET 11.95

CHICKEN TENDER BASKET 12.95
Crispy Fried, Buffalo or Grilled

KID’S MENU

Served with Choice of French Fries, Today’s Vegetable, Cole Slaw or Sweet Potato Fries & Oreo Cookies

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