



appetizers

Large portions for sharing - DON'T GO IT ALONE!

CORN FRITTERS

An old southern recipe. Sweet and neat! **\$5.99**

RINGS & TENTACLES

Hand-breaded, southern-fried calamari. **\$9.99**

TUNA BITES™

Medallions of fresh yellowfin tuna, blackened with scallions and tomatoes. **\$9.99**

BULL BITES™

Bite-sized beef tenderloin, marinated and blackened. **\$9.99**

OYSTER ROCKABILLY

Our take on the Rockefeller classic. **\$9.99**

SMOKED FISH SPREAD

An all-kicked-up blend of chipotle lime smoked salmon and honey smoked trout. **\$9.99**

SAVANNAH SEAFOOD DIP

Spread it thin and dive in! A rich blend of shrimp, crabmeat and parmesan. **\$9.99**

CRAB & ARTICHOKE DIP

Hot 'n' heapin'. **\$9.99**

sam'iches

Served with fries & country coleslaw.

FRIED FLOUNDER SANDWICH

No frills but sure to please! **\$9.99**

THE GETTYSBURGER

A half-pound burger smothered in American or Swiss cheese.
Add bacon if you want. **\$9.99**

CARPET BAGGER'S CHICKEN SANDWICH

A grilled chicken breast topped with our signature BBQ sauce, shaved Virginia ham and melted Swiss. **\$9.99**

soups & salads

Dressings—Balsamic Vinaigrette, Italian, Buttermilk Ranch, Bleu Cheese, Thousand Island, Honey Dijon, or Vidalia Onion Vinaigrette.

CHARLESTON SHE CRAB SOUP

cup **\$4.99** / bowl **\$6.99**

LOWCOUNTRY SEAFOOD GUMBO

cup **\$4.99** / bowl **\$6.99**

HOUSE SALAD

Mixed greens topped with applewood smoked bacon, cheese, tomato, scallions and toasted almonds. **\$5.99**

CAESAR SALAD

Traditional caesar, but without the anchovy! **\$5.99**

FAMOUS TOPPED SALADS

A large house or caesar salad topped with your choice of one of the following: **\$12.99**

Blackened Chicken • Bull Bites • Fried Oysters • Fried Shrimp
Grilled Salmon • Skillet Seared Shrimp • Tuna Bites

signature salads

STEAMER SEAFOOD SALAD

Skillet seared shrimp and cool, sweet blue crab. **\$12.99**

HONEY SMOKED SALMON CAESAR SALAD

Honey smoked salmon tossed in a traditional caesar salad. **\$12.99**

shellfish

N'AWLINS BBQ SHRIMP

Sautéed in traditional New Orleans style. **\$9.99**

STEAMER'D SHRIMP

Roll up your sleeves...you're peeling baby!
(1/2 lb.) **\$9.99** (1 lb.) **\$16.99**

CHILLIN' SHRIMP COCKTAIL

Half pound large shrimp smothered in fiery cocktail sauce. **\$9.99**

GRILLIN' SHRIMP

Slow-grilled, mouth-watering shrimp.
A house favorite! (1/2 lb.) **\$9.99** (1 lb.) **\$16.99**

OYSTERS ON THE HALF SHELL

One dozen, raw or steamed. **\$13.99**

BUCKET OF STEAMED OYSTERS

Two dozen - you shuck! **\$13.99**

GARLIC CLAMS (One dozen) **\$9.99**

GARLIC MUSSELS (Two dozen) **\$9.99**

WHOLE CRAWFISH (2 lbs.) **\$9.99**

SNOW CRAB LEGS (2 lbs.) **\$23.99**

DUNGENESS CRAB LEGS (2 lbs.) **\$25.99**

ALASKAN KING CRAB LEGS (2 lbs.) **\$36.99**

Steamer Seafood was founded in 1991 by Kentucky native, Dale Augenstein. Consistently rated the island's most popular family seafood restaurant. Reasonable prices and casual atmosphere make Steamer an island favorite with tourists and locals alike. Excellent food, attentive service and down-home atmosphere will surely make Steamer Seafood your favorite island destination. Welcome and Go Tops!!



www.steamerseafood.com

seafood platters

Can't decide? Try one of our specialty seafood platters and get a taste of our favorites.

SAVANNAH PLATTER

A combination of Carolina crabcake, stuffed flounder and lobster tail. Served with red roasted potatoes and steamed veggies. **\$27.99**

BUBBA'S FAVORITE PLATTER

A platter of shrimp served every way you like them—grilled, fried and blackened. So good, Bubba's still talking about it. Served with red roasted potatoes and steamed veggies. **\$23.99**

FRIED FEEDING FRENZY

A platter piled high with golden-fried shrimp, oysters, scallops and flounder. Served with fries, country coleslaw and corn fritters. **\$24.99**

thrills of the grill

Served with red roasted potatoes & steamed veggies.

FRESH CATCH

Ask your server what the fisherman reeled in today! Grilled or blackened. **\$23.99**

TWIN LOBSTER TAILS

Two 5-ounce cold water tails basted in lemon and butter while grilled. **\$32.99**

BABY BACK RIBS

Sloooow cooked in our signature BBQ sauce—so big it hardly fits on the plate. Full Rack **\$21.99** Half Rack **\$16.99**

JIM BEAM FILET OF SIRLOIN

A 12-ounce tender sirloin marinated in our signature Jim Beam sauce and grilled to your specs. **\$19.99**

REBEL YELL RIBEYE

A juicy 14-ounce ribeye blackened or grilled to perfection. **\$21.99**

THE BIG VIC

Open wide for this pound-and-a-half ribeye. Step up to the plate! **\$29.99**

signature items

CHARLESTON SHRIMP & GRITS

Stick-to-your-ribs southern cookin'! **\$19.99**

Owner's Favorite

VOODOO SKILLET

Shrimp and scallops cast-iron blackened with smoked sausage, green peppers, yellow onion and red potatoes. **\$19.99**

FROGMORE STEW

Fresh, large, peel-your-own coastal shrimp, smoked sausage, yellow onion and red potatoes steamed to Lowcountry perfection! **\$19.99**

SHELLFISH PLATTER

Our house favorite is a heaping mound of steamed snow crab legs, oysters, shrimp, crawfish, clams and mussels. Topped with a jumbo King Crab leg and served with a cup of she crab soup. **\$36.99** [\$69.99 for the super platter for two]

Hilton Head Island
South Carolina



house calls

FRIED SHRIMP, OYSTERS, SCALLOPS OR FLOUNDER

Your pick of shrimp, oysters, scallops or flounder. Served with fries, country coleslaw and corn fritters. Choose 1 for **\$17.99** or Choose 2 for **\$19.99**

KICKIN' SHRIMP CREOLE

Pappy's "Best of the Bayou" Creole loaded with delicious shrimp. **\$18.99**

CAROLINA CRABCAKES

Two jumbo lump crabcakes. Served with red roasted potatoes and steamed veggies. **\$23.99**

STUFFED FLOUNDER

Two flounder filets stuffed with crabmeat dressing and topped with a creamy dill sauce. Served with red roasted potatoes and steamed veggies. **\$23.99**

THE CARPET BAGGER'S CHICKEN

Two grilled 5-ounce chicken breasts, topped with our signature BBQ sauce, shaved Virginia ham and melted swiss. Served with red roasted potatoes and steamed veggies. **\$17.99**

WHOLE CRISPY SCORED FLOUNDER

Mouth watering and flaky. Lightly fried and served with a lump crabmeat tartar sauce, steamed veggies and red roasted potatoes. **\$21.99**

JUMBO SCALLOPS

Grilled, blackened or sautéed in white wine. Served with red roasted potatoes and steamed veggies. **\$22.99**

dixie-doodle noodles

RASTA CHICKEN PASTA

Sausage and chicken in a Jamaican Jerk cream sauce over penne pasta. **\$15.99**

SHRIMP OR CHICKEN ALFREDO

Served in a parmesan cream sauce over penne pasta. **\$15.99**

BASIL SHRIMP PASTA

Tomatoes, scallions and shrimp sautéed in garlic butter and white wine tossed with penne pasta. **\$16.99**

SPICY SNOW CRAB PASTA

A delicious blend of crabmeat, fresh tomatoes and red pepper infused butter tossed with bowtie pasta. **\$16.99**

HONEY SMOKED SALMON & SWEET PEA BOWTIE PASTA

A blend of honey smoked salmon, snow peas and white wine cream sauce tossed with bowtie pasta. **\$17.99**

SHELL SHOCKED PASTA

An assortment of shrimp, mussels and clams in our famous N'awlins BBQ sauce tossed with linguine. **\$17.99**

Side Items

Baked Potato, Collard Greens, Country Coleslaw, Crinkle Cut French Fries, Grits, Red Rice, Red Roasted Potatoes, Steamed Veggies. **\$2.99 each**