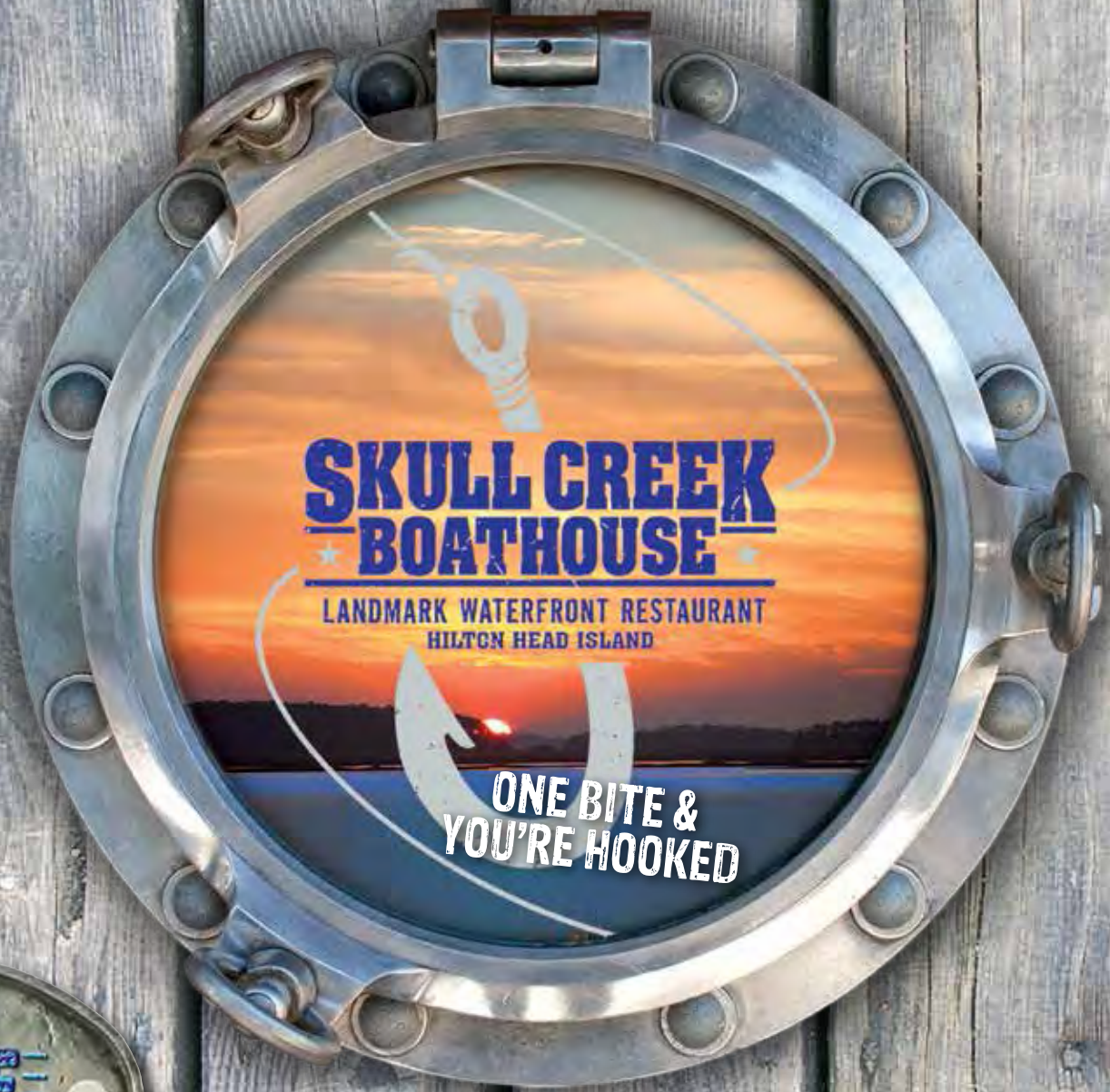


DINNER NOW BEING SERVED

SUN - THU 4 - 10 PM
FRI & SAT 4 - 11 PM



397 SQUIRE POPE ROAD
HILTON HEAD ISLAND
SOUTH CAROLINA 29926
843.681.3663
WWW.SKULLCREEKBOATHOUSE.COM

LET SKULL CREEK
BOATHOUSE CATER
YOUR NEXT EVENT!

SUSHI ROLLS

*Shrimp Tempura Roll 7.00

Crispy coastal carolina shrimp, cucumber, eel sauce

*Super Crunch Roll 12.00

Spicy tuna, lump crab, cream cheese, spicy mayo, sweet soy drizzle

*Veggie Roll 8.50

Spinach soy paper, edamame and goat cheese hummus, tempura artichoke and asparagus, sundried tomato

*Surf & Turf Roll 16.00

Maine lobster tempura, lemon aioli, sweet gem lettuce, topped with truffle seared filet mignon

*California Roll 6.50

Avocado, crab stick, cucumber, japanese mayo, sesame seeds

*Philly Roll 6.50

Smoked salmon, cream cheese, cucumber

*Spicy Tuna Roll 7.50

Cucumber, toasted sesame seeds

*Angry Tuna Roll 15.00

Spicy tuna, avocado, cucumber, topped with tuna, red tobiko, sweet soy drizzle, crispy spring roll wrapper

*Dynamite Roll 16.00

Tempura lobster, asparagus, topped with tuna, lump crab and red tobiko

*Firecracker Roll 14.00

Spicy tuna, shrimp tempura, avocado, topped with tuna and crab salad



CEVICHE

- Choose your favorite fresh seafood and style -

STEP 1: CHOOSE YOUR SEAFOOD

*Today's Fish 7.50

*Coastal Carolina Shrimp 7.50

*Calamari 7.50

*Conch 8.25

*Scallops 9.00

*Octopus 8.00

*Ahi Tuna 9.00

*Salmon 8.00

*Mixed 10.75

Choose up to 4 seafood selections

STEP 2: CHOOSE YOUR STYLE

Tropical - grilled pineapple, jalapeño, bell peppers, crispy tortilla chips

Latin - tomato, chiles, lime, avocado, fresh cilantro, crispy tortilla chips

Asian - white soy, sesame, garlic, red chiles, green onion, fresh cilantro, crispy wontons

*Please Note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food borne illness. People with weakened immune systems or other chronic illness may be more at risk. If unsure of your risk, please consult your physician.

DIVE BAR ITEMS ARE MADE TO ORDER AND MAY ARRIVE SEPERATELY FROM FOOD ORDERED FROM THE KITCHEN

There may be risks associated with consuming raw shellfish as is the case with other raw or undercooked protein products.



*Grandma's Deviled Eggs 3.50

A southern classic

*Smoked Salmon Deviled Eggs 7.50

Red tobiko

Wakame Salad 4.50

Sesame soy marinated seaweed

Pork & Vegetable Potstickers 7.00

Ponzu dipping sauce

TUNA

*Tuna Sashimi 8.50

Sliced sashimi grade tuna, shaved sweet onion, soy vinegar dressing, seaweed salad

*Spicy Tuna Tartare 7.00

Sesame oil, garlic chile, soy sauce, crispy spring roll wrapper

*Far East Tuna Carpaccio 8.50

Sliced sashimi grade tuna, avocado, soy chile aioli, crispy spring roll wrapper

*Mediterranean Carpaccio 8.50

Sliced sashimi grade tuna, fresh lemon, truffled sea salt, olive oil, shaved mushrooms, baby spinach

*Hawaiian Poki 8.50

Small cubed sashimi grade tuna, soy, green onion, ginger, chiles, sesame oil, chopped romaine, toasted macadamia nuts

*Tuna Tataki 12.00

Cracked pepper seared sashimi grade tuna, lime ponzu, grilled onions, sushi rice

*Tuna 3 Ways 12.00

A tasting of hawaiian poki, far east carpaccio, spicy tuna tartare



RICE BOWLS

*Angry Tuna Rice Bowl 15.00

Spicy tuna, cucumber, crab salad, seaweed salad, crispy wontons, eel sauce, over sticky rice

*Sunomono Rice Bowl 14.00

Shrimp, scallops, calamari, tuna, cucumber, white soy vinaigrette, wasabi aioli, over sticky rice

*Rainbow Rice Bowl 14.00

Tuna, salmon, yellowtail, cucumber, pineapple, red pepper, avocado, soy vinaigrette, over sticky rice

CHILLED SEAFOOD

*Oysters on the 1/2 Shell

1/2 doz. Market Price • 1 doz. Market Price
A selection of the finest shuckers from coast to coast, cocktail sauce, saltine crackers

*Littleneck Clams on the 1/2 Shell

1/2 doz. 7.50 • 1 doz. 14.00
Cocktail sauce, saltine crackers

*Peel-N-Eat Shrimp

1/2 lb. 10.00 • 1 lb. 17.00
Cocktail sauce

*We-Peel-U-Eat Shrimp

1/2 lb. 11.00 • 1 lb. 18.00
Cocktail sauce

*Shrimp Salad 6.50

Seasoned mayonnaise, celery, old bay, captain's wafers

*Seafood Sunomono 8.00

Shrimp, scallops, calamari, shaved cucumber, sweet onion, rice wine vinaigrette

*Jumbo Crab Knuckles 14.00

Key West mustard

*CHILLED SEAFOOD PLATTER

Serves 2 - 4 38.00

1/2 whole maine lobster, 1/2 lb. peel-n-eat shrimp, 6 jumbo crab knuckles, 8 fresh shucked oysters, 4 little neck clams, cocktail and key west mustard sauces

*CHILLED SEAFOOD TOWER

Serves 3 - 4 65.00

1 whole maine lobster, 1/2 lb. peel-n-eat shrimp, 6 jumbo crab knuckles, 12 fresh shucked oysters, 6 little neck clams, 6 mussels, american shrimp ceviche, cocktail and key west mustard sauces

NIGIRI & SASHIMI

Sashimi topped rice. Two pieces per order.

*Ahi Tuna 5.00

*Whitefish 5.00

*Salmon 4.75

*Octopus 4.75

*Yellowtail 5.00

*BBQ Eel 4.75

*Sashimi Appetizer 15.00

Tuna, salmon, fish of the day, tuna tataki, wakami salad

*Sashimi Dinner 24.00

Tuna, salmon, fish of the day, yellowtail, tuna tataki, sticky rice, wakami salad

Sake Up!

Gekkeikan Hot Small 3.50 • Large 6.00

Ty Ku Black (375ml.) Cold 32.00

Momo Kawa Pearl (375ml.) Cold 18.00

• GETTING UNDERWAY APPETIZERS •

Steamed

Hot Peel-N-Eat Shrimp

1/2 lb. 10.00 • 1 lb. 17.00

Steamed in boathouse spices, melted butter, cocktail sauce

Hot We-Peel-U-Eat Shrimp

1/2 lb. 11.00 • 1 lb. 18.00

Steamed in boathouse spices, melted butter, cocktail sauce

Snow Crab Legs

Market Price

The biggest we could find! Melted butter

Alaskan King Crab Legs

1 1/2 lb. Market Price

Melted butter

Little Neck Clams

11.00

Garlic lemon butter and sherry broth

P.E.I. Mussels

11.00

Garlic lemon butter and sherry broth

Steamed Oysters

1/2 doz. Market Price • 1 doz. Market Price

A selection of the finest shuckers from coast to coast, cocktail sauce, melted butter, saltine crackers

Homemade Hushpuppies

4.50

Spiced honey butter

Get a basket for the table!

Crab & Shrimp Dip

10.25

Artichoke hearts, hearts of palm, mild goat cheese, crispy pita, tortilla chips

Buffalo Chicken Dip

7.50

Roast chicken, three cheese blend, frank's hot sauce, crispy pita, tortilla chips

Guacamole with Chips & Salsa

6.00

Oysters Rockefeller

12.00

Baked with creamed spinach, applewood smoked bacon, pernod, hollandaise sauce

"Salt & Vinegar" Crab Cake

11.00

Potato chip crust, remoulade sauce

Chicken or Fish Tacos

7.50

Grilled, fried or blackened, soft flour tortillas, pico de gallo, baja taco sauce, sour cream

Chicken Quesadilla

8.00

Cheddar jack cheese, tomato salsa, guacamole, cilantro lime dressing

Crab & Shrimp Quesadilla

10.00

Cheddar jack cheese, tomato salsa, guacamole, cilantro lime dressing

Golden Fried

Oysters

9.00

Cocktail sauce

Point Judith Calamari

10.00

Remoulade sauce

Coconut Almond Shrimp

8.75

Sweet & spicy jezebel sauce

Deviled Crab Balls

9.50

Remoulade sauce

Fish Fingers & Fries

7.00

Battered white flaky fish, crinkle cut fries, tartar sauce

Cape Cod Clam Strips

7.75

Tartar sauce

Dill Pickle Chips

6.50

Spicy ranch dressing

Green Tomatoes

9.50

Mild goat cheese, shrimp, 5-pepper jelly

Chicken Wings

7.75

Naked, bbq or buffalo, celery sticks, ranch dressing

Chicken Fingers

7.00

Honey mustard sauce

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Boathouse Sampler 16.00

Coconut almond shrimp, dill pickle chips, calamari, hushpuppies, spiced honey butter, spicy rance, remoulade and jezebel sauces

*Menu items and prices are subject to change.

• ABOVE BOARD SOUPS & SALADS •

SCB Seafood Chowder

Cup 4.75 • Bowl 6.00

Creamy blend of crab, shrimp, fish, scallops, clams, potatoes

Rena's Chicken & Sausage Gumbo Ya Ya

Cup 4.75 • Bowl 6.00

Hand-stirred and slow cooked dark roux, okra, bell peppers, onion, celery, andouille sausage, roasted chicken

Soup of the Day

Cup 4.75 • Bowl 6.00

Kitchen's daily creation

Pint To Go

9.50

Quart To Go

18.00

Simple Garden Salad

4.00

Mixed greens, carrot, cucumber, tomato, croutons, choice of dressing

Green Goddess Caesar

5.00

Chopped romaine, avocado, croutons, parmesan pecorino cheese blend, green goddess dressing

Boat "House" Salad

5.00

Mixed greens, shredded swiss cheese, hearts of palm, tomatoes, chopped green olives, boathouse vinaigrette

Chopped Creole Cobb Salad

13.00

Mixed greens, chilled shrimp, avocado, tomato, turkey breast, applewood smoked bacon, crumbled bleu cheese, smoked cheddar, tasso ham, creole honey mustard dressing

Thai Princess Salad

14.00

Mixed greens, mandarin oranges, bean sprouts, toasted peanuts, wasabi peas, julienne of carrot and daikon, green onion, spicy peanut vinaigrette - choice of grilled chicken, shrimp, butcher filet or chilled rare seared tuna

Spanish Galleon Salad

14.00

Mixed greens, fresh corn, black beans, crisp tortillas, cheddar jack cheese, tomatoes, creamy cilantro dressing - choice of grilled chicken, shrimp, butcher filet or chilled rare seared tuna

Skull Creek Chop Chef

12.00

Mixed greens, chopped salami, turkey, ham, shredded swiss cheese, crumbled egg, hearts of palm, tomatoes, chopped green olives, boathouse vinaigrette

Napa Salad

11.00

Baby spinach, toasted almonds, baby green beans, avocado, fresh grapes, dried fruit, sunflower seeds, crumbled goat cheese, honey poppy seed dressing

- *Add grilled chicken, shrimp, butcher filet, chilled rare seared tuna or fried oysters 4.50

- *Add grilled atlantic salmon 7.99

SALAD DRESSINGS:

Boathouse Vinaigrette, Creamy Cilantro, Spicy Peanut, Bleu Cheese, Ranch, Honey Poppy Seed, Green Goddess, Creole Honey Mustard, Low Fat Raspberry Vinaigrette

• SEAFOOD THROWDOWNS •

SCB Original or Garlic Cajun Style, steamed in Boathouse spices, with smoked sausage, redskin potatoes, corn on the cob, melted butter.

Lowcountry Boil 20.00

"A southern tradition." Shrimp, shrimp and more shrimp

Extravaganza 30.00

"This one has it all!" Snow crab legs, shrimp, mussels, clams, oysters

Great White North 33.00

Snow crab legs, shrimp

New England 34.00

1 lb. maine lobster, mussels, little neck clams

Deadliest Catch 45.00

King crab, snow crab



• CRAB & LOBSTER •

Steamed redskin potatoes, corn on the cob, melted butter.

Snow Crab Legs - 1 ¼ lb. Market Price

Alaskan King Crab Legs - 1 ½ lb. Market Price

Live Maine Lobsters Market Price

1 lb., 1 1/2 lb. (larger sizes available with notice)

Grilled Cold Water Lobster Tail - 8 oz.

Single 26.00 • Double 46.00



• FIRST RATE SEAFOOD •

"Salt & Vinegar" Crab Cakes

Single 16.00 • Double 24.00

Potato chip crust, remoulade sauce, yukon gold smashed potatoes, seasonal vegetables

*Coco Seared Sea Scallops 26.50

Coconut butter, pineapple salsa, yukon gold smashed potatoes, seasonal vegetables

Stuffed Jumbo Shrimp 22.00

Deviled crab stuffing, savannah red rice, seasonal vegetables

*Royal Seafood Sampler 28.50

Coco seared sea scallops, "salt & vinegar" crab cake, stuffed jumbo shrimp, savannah red rice, seasonal vegetables

Sea Island Seafood Stew 23.00

Shrimp, scallops, jumbo crab knuckles, clams, mussels, flaky whitefish, corn, okra, green beans, simmered in savory tomato both, white rice

New Orleans Jambalaya 17.00

Shrimp, chicken, tasso ham, andouille and chorizo sausage, bell peppers, onions, savory tomato broth, savannah red rice

*Salmon Rockefeller 22.00

Atlantic salmon fillet topped with creamed spinach, pernod, applewood smoked bacon, hollandaise sauce, yukon gold smashed potatoes, seasonal vegetables

Tortilla Crusted Tilapia 18.75

Lump crab, pico de gallo, lemon butter, savannah red rice, seasonal vegetables

Flounder Almondine 18.75

Egg battered, pan sauteed, brown butter lemon sauce, toasted almonds, savannah red rice, seasonal vegetables

Stuffed Flounder 18.75

Crab, artichoke and hearts of palm stuffing, lemon butter, savannah red rice, seasonal vegetables

Boathouse Scored Flounder 23.75

Whole atlantic flounder, flash-fried in seasoned flour, jezebel sauce, savannah red rice, coleslaw

Carolina Shrimp & Grits

Petite 14.75 • Entrée 18.75

Sautéed shrimp, smoked sausage, tasso ham gravy, South Carolina yellow stone ground grits

Pecan Ginger Crusted Mahi Mahi 25.00

Creole honey mustard drizzle, savannah red rice, seasonal vegetables

Grouper Imperial 28.00

Baked grouper, crab imperial topping, lemon butter sauce, yukon gold smashed potatoes, seasonal vegetables

Parmesan Crumb Crusted Cod 18.50

Melted provolone cheese, white wine lemon garlic mushroom sauce, yukon gold smashed potatoes, seasonal vegetables

Blackened Carolina Classic Catfish 17.00

Cajun spices, savannah red rice, collard greens

Bacon Wrapped BBQ Shrimp 21.00

Applewood smoked bacon, muenster cheese, memphis bbq sauce, South Carolina yellow stone ground grits, seasonal vegetables



- Any fresh fish may be simply grilled upon request -

• FRIED & BROILED SEAFOOD •

Fried seafood dinners include crinkle cut fries, coleslaw.

Broiled seafood items are served with a garlic lemon butter, savannah red rice and seasonal vegetables.

Fried Fisherman's Feast

24.00

Shrimp, bay scallops, oysters, flounder

Broiled Captain's Catch

27.00

*Shrimp, sea scallops, stuffed flounder, deviled crab

Coastal Carolina Shrimp 17.50

*Bay Scallops 15.00

*Sea Scallops 23.00

Atlantic Flounder Fillet 18.00

Long Fin Tilapia 17.00

Fried Cape Cod Clam Strips 15.00

Fried East Coast Oysters 18.50

Carolina Classic Catfish 17.00

Stuffed Deviled Crabs (3) 18.00

Select Any 2 20.00 • Select Any 3 22.00

WE GLADLY SPLIT PLATES WITH EXTRA SIDES ADDITIONAL 5.00

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BUTCHER CUT STEAKS & SEAFOOD COMBOS

★ CREATE YOUR OWN SURF & TURF ★

Butcher Cut Steaks are grilled to temperature with our house herb salt and pepper blend, extra virgin olive oil.

Our steaks are served with yukon gold smashed potatoes and seasonal vegetables.

***Twin Butcher Filets** (8 oz.) 18.50

***Sirloin Steak** (10 oz.) 17.00

***Filet Mignon** (8 oz.) 28.00

***SCB Crab Stuffed Filet** 32.00

Lump crab, rolled in seasoned bread crumbs, melted provolone cheese, white wine lemon garlic mushroom sauce

***New York Strip Steak** (12 oz.) 25.00

***Ribeye Steak** (16 oz.) 29.00

***Mixed Grill** 45.00

4 oz. filet mignon, 8 oz. cold water lobster tail, "salt & vinegar" crab cake

BBQ Pork Short Ribs 16.75

Lightly seasoned and smoked, memphis bbq drizzle, South Carolina yellow stone ground grits, collard greens

Southern Fried Chicken Breast 14.75

Yukon gold smashed potatoes, side of tasso gravy, collard greens

Add your favorite to any Butcher Cut Steak or Entrée and make it a combo.

Snow Crab Cluster Market Price

8 oz. Cold Water Lobster Tail 20.00

Crab Oscar 6.50

"Salt & Vinegar" Crab Cake 11.00

Deviled Stuffed Crab 5.00

Grilled or Fried Shrimp 6.00

Stuffed Jumbo Shrimp (2) 6.50

***Grilled or Fried Sea Scallops** 11.00

Sauteed Mushroom & Onions 3.00

Black & Blue Style 3.00

Cajun spices, melted blue cheese

Tropical Style 3.00

Teriyaki, pineapple salsa

OVERBOARD PASTA

Gluten-free rice noodles available upon request

Seafood Pasta

Petite 16.75 • Entrée 21.50

Sautéed shrimp, crab, bay scallops, chopped clams, tossed with linguine
Available with red or white sauce

Cajun Chicken Pasta

Petite 13.75 • Entrée 16.75

Roasted chicken, andouille sausage, bell peppers, cajun cream sauce, tossed with linguine

Shrimp Pasta

Petite 15.00 • Entrée 19.00

Sautéed shrimp, garlic, spinach, sundried tomatoes, mild goat cheese, a touch of cream, tossed with linguine

Vegetable Noodle Bowl 14.00

Stir fried green beans, shiitake mushrooms, spinach, broccoli, bean sprouts, bell peppers, cabbage, rice noodles, peanut sauce, crushed peanuts, fresh cilantro - Add grilled chicken or shrimp 4.50

SHIP SHAPE SANDWICHES

All sandwiches served with choice of crinkle cut fries, sweet potato fries or coleslaw

Reel Big Fish 11.00

"The one that didn't get away." Hand breaded whitefish, tartar sauce, fresh baked yeast roll

*Prime Hamburger 11.00

Lettuce, tomato, onion, pickles, toasted sandwich bun
- Choose american, swiss, cheddar, provolone, muenster or bleu cheese

Grilled Chicken 11.00

Lettuce, tomato, onion, pickles, toasted sandwich bun
- Choose american, swiss, cheddar, provolone, muenster or bleu cheese

*Big Kahuna Tuna 12.50

Rare grilled tuna steak, spicy teriyaki, shaved cabbage, fresh pineapple salsa, toasted sandwich bun

OVER THE SIDE

3.00 sides

South Carolina Stone Ground Grits

Macaroni & Cheese

Steamed Redskin Potatoes

Yukon Gold Smashed Potatoes

Savannah Red Rice

Wilted Spinach

4.00 sides

Crinkle Cut Fries

Sweet Potato Fries

Pasta with Tomato Sauce

Seasonal Vegetables

Collard Greens

Coleslaw

Asparagus

BEVERAGES

Soft Drinks 2.50

COKE, DIET COKE, COKE ZERO, SPRITE, GINGER ALE, PINK LEMONADE, MELLO YELLOW

IBC Root Beer 2.50

Fresh Brewed Iced Tea 2.50

Red Bull, Sugar Free Red Bull 4.50

Fruit Juice 3.50

ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY

Milk 2.50

WHITE & CHOCOLATE

Fiji Water 1/2 liter 2.00 liter 4.00

San Pellegrino Sparkling Water 3.75

King Bean Fresh Brewed Coffee 2.50

REGULAR OR DECAF

Cappuccino 4.00

Espresso 2.75

Hot Chocolate 2.50

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