

## STARTERS & SHARED PLATES

<b>Baked Blue Crab Dip</b>	\$10
Blue Crab Claw Meat, Horseradish, Cream Cheese & Grilled Bread	
<b>Tomato &amp; Artichoke Pie</b>	\$8
Goat Cheese, Parmesan, Gruyere, Scallions & Fresh Basil with Artisan Salad & Fresh Herb Vinaigrette	
<b>Jumbo Shrimp Cocktail</b>	\$13
Poached in Court Bouillon, Served Chilled with Lemon & Cocktail Sauce	
<b>Salt &amp; Pepper Calamari</b>	\$9
Lemon Aioli & Herb Tomato Sauce	
<b>Crispy Conch Fritters</b>	\$8
Scallion Aioli & Sweet Jalapeño Chili Sauce	
<b>Spicy Tuna Tartare*</b>	\$13
Marinated Tuna with Masago, Scallions, Avocado & Taro Root Chips	
<b>California Crab Chirashi (scattered sushi)</b>	\$9
Blue Crab Claw Meat, Sushi Rice, Avocado, Seaweed Salad, Cucumber & Masago	
<b>Islander Tacos</b>	\$11
Choice of: 2 Baja Fish Tacos or 2 Buffalo Shrimp Tacos	
<b>Baked Scallop Rockefeller</b>	\$13
Seared Sea Scallops, Housemade Bacon, Sautéed Spinach, & Parmesan Cream Sauce Wrapped in a Puff Pastry Served with a Mixed Green Salad	

## SOUPS & SALADS

<b>She Crab Soup</b>	Cup \$5 Bowl \$8
Sweet Blue Crab, Sherry & Crème Fraîche	
<b>Soup du Jour</b>	Cup \$5 Bowl \$8
Chef's Daily Feature	
<b>Baby Lettuce Salad</b>	\$8
Goat Cheese, Julienne Vegetables, Candied Pecans, Mango & White Balsamic Vinaigrette	
<b>Roasted Kale Salad</b>	\$9
Medley of Fresh & Lightly Roasted Local Kale with Shaved Fennel, Housemade Bacon, Avocado, Orange Supreme & Chipotle Vinaigrette	
<b>Caribbean Cobb Salad</b>	\$14
Pulled Jerk Chicken over Crisp Lettuce with Avocado, Bacon, Cucumber, Tomato, Hard-Boiled Egg, Blue Cheese & Green Goddess Dressing	

## MAIN COURSES

<b>From The Ocean</b>	\$MARKET
Daily Selection of Fresh Seafood with Chef's Preparation	
<b>Drunken Chicken Noodle</b>	\$18
Local Half Chicken, Braised with Red Wine & Seared with Fresh Noodles, Roasted Rainbow Carrots, House Cured Bacon, Caramelized Onions & English Peas	
<b>Islander Salmon Oscar*</b>	\$22
Pan Seared with Roasted Fingerling Potatoes, Grilled Asparagus, Blue Crab Claw & Lemon Hollandaise	
<b>Shrimp &amp; Stone Ground Grits</b>	\$21
Bell Peppers, Sweet Onions, Bacon Parmesan Grits & Gravy with Housemade Tasso Ham	
<b>Seared Sea Scallops*</b>	\$24
Roasted Root Vegetable & House Cured Bacon Ragout with Citrus Beurre Blanc	
<b>Cassava Crusted Grouper</b>	\$29
Local Butterbean & Shiitake Succotash with Key Lime Beurre Blanc	
<b>Thai Basil Shrimp</b>	\$16
Potato Fried Shrimp, Sautéed Peppers & Onions with Thai Basil Sauce & Grilled Sticky Rice Cake	
<b>Warm Spaghetti Squash Salad (vegetarian)</b>	\$15
Sautéed with Capers, Lemon, Tomato, "Shiitake Bacon", Kalamata Olives, Goat Cheese & Fine Herbs	
<b>Madeira Braised Short Ribs</b>	\$24
Truffled Pecorino Farro Sautéed with Asparagus & Roasted Red Pepper, Finished with Madeira Espagnole Sauce	
<b>NY Strip Steak*</b>	\$29
Seared with Cracked Pepper, Asparagus, Shiitake & House Cured Bacon Ragout and Smoked Three Cheese Potato Gratin with a Green Peppercorn Brandy Sauce	
<b>Island Burger*</b>	\$11
Blackened or Grilled 10oz Fresh Beef Ground in House, with Lettuce, Tomato & Onion on a Toasted Kaiser Bun, Served with Hand Cut Fries	
<b>Add:</b> Cheddar, Swiss, Blue Cheese, Applewood Smoked Bacon Lardons, Caramelized Onions, Fried Green Tomato, Smoked Pimento Goat Cheese or Grilled Pineapple	.99 ea.

## ACCOMPANIMENTS

Bacon & Parmesan Grits	\$4	Pommes Frites (Made Famous by 39 Rue de Jean)	\$4
Smoked Goat Cheese & Potato Gratin	\$4	Roasted Fingerling Potatoes	\$4
Truffled Pecorino Farro	\$4	Garlic Spinach	\$4
Grilled Asparagus	\$4	Bacon Blue Cheese Cole Slaw	\$4
Roasted Root Vegetable & Bacon Ragout	\$4	Local Butterbean Succotash	\$4

EXECUTIVE CHEF: JOHN WHISENANT

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FOR PRIVATE EVENT INFORMATION EMAIL - Events@theislanderdi.com

\* Contains (or may contain) raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## DANIEL ISLAND

### HOURS

Monday - Sunday: 11am-Close

### LUNCH

11am-3pm

### DINNER

5pm-Close

### SUNDAY BRUNCH

11am-3pm

LIMITED MENU

3pm-5pm

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[TheIslanderDI.com](http://TheIslanderDI.com)



HOLY CITY HOSPITALITY : COAST • 39 RUE DE JEAN • THE ISLANDER • VICTOR SOCIAL CLUB • VINCENT CHICCO'S • MICHAEL'S ON THE ALLEY • VIRGINIA'S ON KING • GOOD FOOD CATERING