



## DANIEL ISLAND

### HOURS

Monday - Sunday: 11am-Close

### LUNCH

11am-3pm

### DINNER

5pm-Close

### SUNDAY BRUNCH

11am-3pm

LIMITED MENU

3pm-5pm

160 FAIRCHILD STREET  
DANIEL ISLAND, SC 29492

843.388.6366

[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

## STARTERS &amp; 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>She Crab Soup</b>  | Cup \$5 Bowl \$8 |
| Sweet Blue Crab, Sherry & Crème Fraîche   |                  |
| <b>Jumbo Shrimp Cocktail</b>  | \$13             |
| Poached in Court Bouillon, Served Chilled with Lemon & Cocktail Sauce                               |                  |

## BENEDICTS

|  |      |
|--|------|
| <b>Smoked Salmon Benedict*</b>   | \$12 |
| House Smoked Salmon & Poached Eggs Finished with Fresh Dill Caper Hollandaise on a Toasted English Muffin                                  |      |
| <b>Crab Cake Benedict*</b>   | \$15 |
| Two Pan Seared Blue Crab Cakes & Poached Eggs Finished with Lemon Hollandaise on a Toasted English Muffin                                  |      |
| <b>Sausage Benedict*</b>   | \$13 |
| Two Fried Parmesan Bacon Grit Cakes Topped with Spicy Housemade Breakfast Sausage & Poached Eggs Finished with Sundried Tomato Hollandaise |      |

## MAIN COURSES

|  |         |
|--|---------|
| <b>Fresh Spinach Salad</b>   | \$11    |
| Fresh Spinach, Housemade Bacon & Red Onion Tossed with Warm Bacon Vinaigrette Finished with Avocado & Marinated Grilled Tomatoes                             |         |
| <b>Islander Breakfast</b>  | \$10    |
| Two Eggs Any Style with your Choice of Toasted English Muffin or Biscuit & Applewood Smoked Bacon or Housemade Caribbean Sausage Patties                     |         |
| <b>Islander Burrito</b>  | \$11    |
| Housemade Breakfast Sausage, Scrambled Eggs, Smoked Gouda, Hash Browns, & Red Chili Sauce, Topped with Sour Cream, Fresh Avocado Purée, Scallions & Cilantro |         |
| <b>Sausage Biscuit Sandwich</b>  | \$9     |
| Housemade Caribbean Sausage, Smoked Gouda & Caramelized Onions with Potato Cakes   |         |
| <b>Steak &amp; Eggs*</b>   | \$15    |
| NY Strip Steak & Potato Cakes Topped with Caramelized Onions & Crème Fraîche Served with Two Eggs Any Style  |         |
| <b>Shrimp &amp; Stone Ground Grits</b>   | \$13    |
| Bell Peppers, Sweet Onions, Bacon Parmesan Grits & Gravy with Housemade Tasso Ham  |         |
| <b>Buttermilk Pancakes</b>   | \$10    |
| Whipped Strawberry Pecan Butter with Grand Marnier Infused Maple Syrup & Fresh Strawberries  |         |
| <b>BLT</b>   | \$8     |
| Cracked Pepper Molasses Bacon, Bibb Lettuce, Local Tomato & Lemon Aioli on Grilled Tuscan Bread  |         |
| <b>Omelet du Jour</b>  | \$DAILY |
| Housemade Omelet with Chef's Daily Selection of Seasonal Ingredients, with Potato Cakes  |         |
| <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. |

## À LA CARTE

|                             |     |   |     |
|-----------------------------|-----|---|-----|
| 2 Eggs Any Style            | \$4 | Parmesan Bacon Grits                          | \$3 |
| English Muffins             | \$2 | Biscuit                                       | \$3 |
| Potato Cakes                | \$3 | Pommes Frites (Made Famous by 39 Rue de Jean) | \$4 |
| French Toast                | \$3 | Fruit Cup                                     | \$5 |
| Bacon                       | \$4 | Housemade Caribbean Sausage Patties           | \$5 |
| Bacon Blue Cheese Cole Slaw | \$3 | Grilled Asparagus                             | \$5 |

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.