

Appetizers:

Chips n' Housemade Salsa \$6

The Hey Man's Roasted Red Pepper Hummus \$9.5

Carolina Fireballs (5) HOT! crab, shrimp, jalapeños & cheese \$8.5

Ahi Tuna Wontons (rare) rare ahi tuna atop crispy wontons

topped with asian slaw & wasabi aioli served with wasabi & teriyaki sauce \$12.5

Handcut Atlantic Mahi Mahi lightly blackened with spicy tartar \$13.5

Coconut Shrimp (5) served with horseradish marmalade \$9.5

Bert's Big Bad Nachos bbq black beans, jalapeños, tomatoes, housemade salsa, red onion & sour cream generously covered with cheese. Touted by locals as best on the island! \$12.5

Carolina Crab n' Shrimp Dip a spicy, cheesy seafood dip \$12

Salad Bowls:

Dressings: key lime vinaigrette, blue cheese, ranch, honey mustard, sun-dried tomato vinaigrette

The Island \$8.5

spring mix, tomatoes, hearts of palm, sunflower seeds, cucumbers, croutons & an italian cheese blend

Add to any salad bowl (grilled or blackened)

- shrimp \$8.5 (seasonal)
- ahi tuna (rare) \$8.5
- chicken \$4
- grouper (market \$)
- mahi \$9.5
- steak \$8.5

Stacey's Goat Cheese Salad \$13.5

arugula tossed in key lime vinaigrette topped with dried cranberries, mandarin slices, candied walnuts & crisp goat cheese medallions

Big Wave Caesar \$8.5

fresh romaine tossed in our housemade caesar dressing

Soups:

French Onion \$7 crock • **Shrimp & Lobster Chowder** (seasonal) \$6 cup/\$8 crock

Soup Du Jour \$5 cup/\$6 crock

Taco Plates:

(Some seafood items are seasonal and may be limited in availability)

Tacos served with bbq black beans over basmati rice

Southwest Chicken Tacos (3) lettuce, pico de gallo, sour cream, cheddar & monterey jack cheeses \$14

Key West Tacos (3) **Carolina Shrimp** \$17 • **Siracha Shrimp** \$18 • **Mahi** \$19.5 • **Grouper** (market \$)

pico de gallo, citrus slaw & jalapeño cilantro aioli

Asian Ahi Tuna Tacos (3) RARE asian slaw & wasabi aioli \$19.5

Start with a Side Caesar or House Salad \$4.5

Beacheside Classics:

PJ's Fish & Chips hand dipped, fried cod with fries & housemade blue slaw \$17.5

Steak & Frites 8oz chargrilled sirloin served with fries & fresh vegetables \$17

Wild Caught Fried Shrimp (seasonal) served with fries & blue slaw \$18.5

Stuffed Shrimp crab stuffing atop shrimp with lemon aioli, basmati rice & fresh vegetables \$18.5

Crabcakes 2 delicious lump crabcakes with lemon aioli, basmati rice & fresh vegetables \$19.5

Stuffed Shrimp & Crabcake with lemon aioli, basmati rice & fresh vegetables \$19.5

Surfside Scallops lightly blackened served with basmati rice & fresh vegetables \$19.5

Hang Ten Plates served with veggies, basmati rice, pico de gallo & bbq black beans

Carolina Shrimp \$17 • **Siracha Shrimp** \$18 • **Scallops** \$19.5 • **Chicken** \$14.5

The Kish of Death Vindaloo Curry world-famous HOT vindaloo chicken curry! \$17.5

Nirvana's Seasonal Vegetarian Curry a traditional vegetarian curry \$15.5

(Curries served with naan bread, raita sauce, mango chutney, basmati rice & cucumbers) *all curries are gluten-free!

Food & Brews from the Carolinas...

• Each of our burgers is made with premium grade Carolina Beef

• Our Shrimp & Crabmeat is sourced in the Carolinas (seasonal)

Oskar Blues Mama's Little Yella Pils (Brevard) • River Dog IPA (Bluffton)

Holy City Pluff Mud Porter (Charleston) • RJ Rockers Son of A Peach (Spartanburg)

Damn Yankee IPA (Bluffton) • HH Brewing Tropical Lager (Hilton Head)



Add a Side \$3.5

Blue Slaw • Basmati Rice
Black Beans • French Fries
Fresh Vegetables
(Caesar or House Salad \$4.5)

SOFT DRINKS \$2.5

Coke • Diet Coke
Sprite • Mr. Pib • Ginger Ale
Lemonade • Iced Tea

MILK & JUICE \$3.5

Milk or Chocolate Milk
Orange Juice
Pineapple Juice
Cranberry Juice

