# Big Bamboo Lunch

## Appetizers:

Chips n' Housemade Salsa \$4.5

John D's Red Pepper Hummus \$10.5

Carolina Fireball (5) HOT! crab, shrimp, jalapeños & cheese \$9

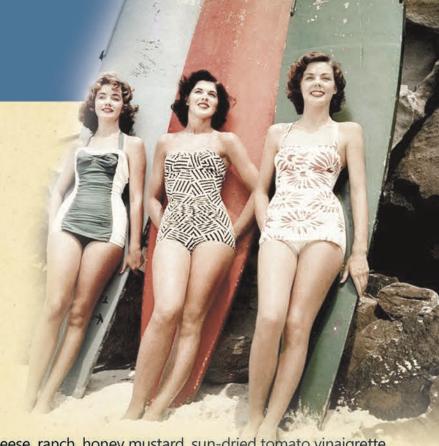
Handcut Atlantic Mahi Mahi lightly blackened with spicy tartar \$13.5

Coconut Shrimp (5) served with horseradish marmalade \$11

Carolina Crab n' Shrimp Dip a spicy, cheesy seafood dip \$12.5

Peel n' Eat Local Shrimp' steamed 1/2 or a full lb \$mkt

\* Peel n' Eat Shrimp sourced at Benny Hudson's Seafood Market on Hilton Head!



## Salad Bowlo: Dressings\* key lime vinaigrette, blue cheese, ranch, honey mustard, sun-dried tomato vinaigrette (\*additional dressings .75¢) Big Wave Caesar \$8.5

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 \$9.5 (seasonal)
   ahi tuna (rare)
   \$8.5
   chicken \$4.5
- mahi \$9.5 grouper (market \$)
- jumbo scallops \$9.5
   carolina fireballs (crab) \$6.5

fresh romaine tossed in our housemade caesar dressing

Will O's Blackened Mahi Caesar \$17 our big wave caesar topped with blackened mahi

Buffalo Chicken Salad \$12.5

fried chicken breast tossed in our house buffalo sauce over our island salad topped with blue cheese

Soup & Shrimp & Lobater Chowder (with real lobster meat!) \$7 cup/\$9.5 crock
French Onion \$7.5 crock • Soup Du Jour \$5 cup/\$6 crock

Taco Plates: served with bbq black beans over basmati rice. Substitute side salad \$2 Southwest Chicken Tacos (2) lettuce, pico de gallo, sour cream, cheddar & monterey jack cheeses \$9.5

Key West Tacos (2) Carolina Shrimp \$11.5 · Siracha Shrimp \$12 · Mahi \$12.5 pico de gallo, citrus slaw & jalapeño cilantro aioli

Veggie Tacob (2) hummus, spring mix, cucumber, tomato, onion, bell & banana peppers \$8

#### SOFT DRINKS \$2.75 Coke • Diet Coke

Sprite • Mr. Pibb • Ginger Ale Lemonade • Iced Tea

Add a Side \$3.5 Blue Slaw • Basmati Rice

Black Beans • French Fries Fresh Vegetables

(Sweet Potato Fries \$4.5) (Caesar or House Salad \$4.5)

#### MILK & JUICE \$3.5

Milk or Chocolate Milk Orange Juice Pineapple Juice Cranberry Juice

### To Go Orders 99¢

All Burgers are Handmade from Premium Grade Carolina Beef

Try a House Made Dessert: Key Lime Pie or Fudge Brownie

## 2% DISCOUNT some money to you than make the credit card companies richer!

## Beachside Classics:

PJ's Fish & Chips hand dipped, fried cod with fries & housemade blue slaw \$14

The Kish of Death Vindaloo Curry world-famous HOT vindaloo chicken curry! \$15

Nirvana's Curry an exotic vegetarian curry with chickpeas \$13 'all curries are gluten-free!

Makhani Curry potatoes, cauliflower, peppers in a spicy butter yogurt sauce (vegetarian) \$13 (Curries served with naan bread, raita sauce, mango chutney, basmati rice & cucumbers)

## urgers & Sandwiches:

Choose hamburger, turkey burger, chicken breast or veggie burger

Topped with lettuce, tomato, onion & pickle

Served with french fries or blue slaw (substitute sweet potato fries or side salad \$2 • gluten free bun \$1.50)

- Bamboo Burger in Paradise the classic! with american cheese \$13
- The Black N' Blue blackened & topped with blue cheese \$14.5
- Big Hot & Spicy jalapeños, gouda, house carolina spice sauce \$14.5
- BBQBurger cherry smoked thick cut bacon, bbq sauce, cheddar \$14.5
- Mushroom Swiss Baby! topped with sautéed mushrooms & swiss cheese \$14.5
- Curry Burger smoked gouda and our "kish of death" vindaloo curry sauce \$14.5
- Evan's Super Southwest seasoning, lettuce, cheese blend, pico de gallo, sour cream, jalapeños \$14.5
- Pepper Jack Burger pepper jack cheese, bbq sauce, banana peppers...YEW! \$14.5

Carolina (crab & shrimp) Fire Burger (hot!) local crab & shrimp blended into a spicy, golden fried patty. Served on a bun with citrus slaw, tomato & spicy tartar sauce...INSANE! \$16.5

Fish Sandwich blackened or grilled with lettuce, tomato, onion & tartar sauce Mahi \$17.5 • Ahi Tuna \$17.5 • Grouper (mkt \$)

Crabcake Sandwich with lettuce, tomato, onion & lemon aioli \$16.5

🌼 Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

# Tristan's Local's Lunch Specials

Served 11:30am to 4pm

Tacos of the Day \$7 Salad of the Day \$8.5 Soup n' Salad of the Day \$9 Hoplin IPA \$4 Blue Moon Belgian White \$4 Yuengling \$4 Classic Margarita \$5 Bamboo Rum Punch \$5



## Bamboo Libations:

#### **BEACHFRONT COCKTAILS \$9.5**

Jack the Jammer Mai Tai Montego Bay Silver rum, Amaretto, orange juice, pineapple juice, grenadine Patwa Reggae Rum Runner Sailor Jerry Rum, Rumhaven Coconut Rum, orange & pineapple juice, sour mix, grenadine Bahama Mama Montego Bay Silver rum, Rumhaven Coconut Rum, orange, pineapple & cranberry juice, splash of Kahlua Bamboo Rum Punch Rumhaven Coconut rum, pineapple juice, cranberry juice

Perfect Paloma Camarena Tequila, grapefruit juice, lime juice, salted rim

Orange Coamo New Amsterdan Orange Vodka, triple sec, fresh lime juice, cranberry juice...served up

Tequila Sunribe El Jimador, orange juice, grenadine

Pacific Sundet Exotic tropical rums, orange juice, pineapple juice, sour mix, grenadine

Burke's Beach Breeze Firefly Grapefruit Vodka, soda, lemon wedge

Orange Crush Tito's Vodka, orange juice, triple sec, splash of lime juice

Tito's American Mule Tito's Vodka, ginger beer, lime juice

Night Train Kaboode Vanilla Vodka, tonic & Night Train (a cold-brewed coffee spirit)

#### MARGARITAS \$9

Local's Fave "Classic Margarita" FROZEN OR ON THE ROCKS - House Tequila, house margarita mix "Skinny" Organic Margarita ON THE ROCKS - El Jimador Silver Tequila, agave nectar, fresh lime juice Flavored Margarita FROZEN OR ON THE ROCKS - House Tequila | Choose: Pomegranate • Peach • Raspberry • Strawberry • Mango • Blue Coconut

#### Featured Red Wines

Alamos Malbec \$8 gls/\$25 Btl Story Point Cabernet \$10 gls/\$29 Btl J Vineyarda Pinot Noir \$11 gls/\$33 Btl Dynamite Cabernet \$29 Btl Russian River Pinot Noir (Deloach) \$39 Btl Acacia Pinot Noir Los Carneros \$35 Btl Head Allomi Cabernet Napa Valley \$48 Btl

#### Featured White Wines

J Vineyarda Pinot Gria \$9 gls/\$28 btl Rodney Strong Chardonnay \$9 gls/\$29 btl Kendall Jackson Chardonnay \$9.5 gls/\$29 btl Matua Sauvignon Blanc \$8 gls/\$24 btl Ecco Domani Pinot Grigio \$8 gls/\$19 btl

#### Cocktail of The Day \$8: MONDAY:

Pomegranate Margarita

TUESDAY:

Coligny Beach Cocktail

WEDNESDAY: John Daly

THURSDAY: Bamboo Rum Punch

> FRIDAY: Orange Crush

SATURDAY: Burke's Beach Breeze

#### House Wine

Copper Ridge \$7

Chardonnay · Pinot Grigio White Zinfandel • Cabernet • Merlot

MERCHANDISE Shirta \$19 Noozies \$4 Hats \$19
(XXL shirts add \$3)

## Bamboo Drafts:

#### HOUSE CLASSIC PINTS

Yuengling full bodied amber lager \$4.5 Bamboo Lite crisp, golden lager \$4.5 Miller Lite \$4.5 • Guinness \$6.5 • Corona Light \$5.5 • Pacifico \$5.5 Blue Moon Belgian White \$5.5 Allagash White hazy, exotic Belgian wheat \$7.5

#### LOCAL CRAFT CANS \$6.5

FREE Bamboo Koozie With Featured Local Can of the Month \$6.5

Holy City Pluff Mud Porter Hilton Head Brewing Tropical Lager Oskar Blues Can O' Bliss Revelry Lefty Loosey Westbrook IPA Service Ground Pounder Pale Ale

#### LOCAL BREWS ON TAP FROM GEORGIA & THE CAROLINAS

River Dog IPA 6.3% (Okatie, SC - just off the island) Exploding with tropical flavors of mango & aromas of citrus + apricot \$7 Oskar Blues Mama's Little Yella Pils 5.3% (Brevard, NC) a Czech pilsner - delicious and smooth! \$5.5 R.J. Rockers Son of a Peach 5.8% (Spartanburg, SC) An unfiltered American wheat ale made with real mean local peaches #1 selling craft in SC \$7 Wicked Weed IPA (Asheville, NC) A juicy, tropical, fruit forward American IPA \$7 • Hoplin IPA (Savannah, GA) A fruit forward delicious IPA \$7

Bottles: DOMESTIC \$3.75: Bud • Bud Light • Bud Light Lime • Miller Lite • Coors Lite • Michelob Ultra | \$4.5: Yuengling PREMIUM \$5.5: Corona • Corona Light • Red Stripe • Heineken • Heineken 0.0 (non alcoholic)

#### Craft Cocktails from Local Distilleries \$9

Bloody Point Mary: Firefly Vodka (Wadmalaw Island, SC) & Bloody Point Mix (Hilton Head Island, SC) Bulrush Tom Collins: made with Carolina Gin (Piedmont, SC) The John Daly with Firefly Sweet Tea Vodka (Wadmalaw Island, SC) May River Mai Tai with Hilton Head Distillery's Rum (Hilton Head Island, SC)

