

Sharables

CAROLINA CORNBREAD WITH HONEY PECAN PEACH BUTTER \$8

SIZZLIN SEAFOOD DIP \$12

Shrimp, Blue Crab, Cheese Blend & Roasted Red Peppers

BLACKENED SHRIMP NACHOS \$15

ATOMIC SHRIMP COCKTAIL \$15

half pound of jumbo shrimp smothered in fiery cocktail sauce

OYSTER ROCKABILLY \$12

spinach, smoked bacon, onion, hollandaise

OYSTERS ON THE HALF SHELL \$24 DOZEN

STEAMED SHRIMP \$14 HALF POUND \$22 POUND

Salads

HOUSE SALAD \$8

Lettuce topped with smoked bacon bits, tomato, cheese, toasted almonds & cornbread croutons.

CAESAR SALAD \$8

Traditional Caesar with cornbread croutons.

ADD ONS: TWO CHICKEN BREAST \$8;

10 SEARED SHRIMP \$8; GRILLED 6 OUNCE SALMON \$12

FAMOUS SEAFOOD SALAD \$22

chilled lump crab, seared shrimp

ISLAND SALMON \$20

seared salmon, grilled pineapple, fire roasted peaches, dried cranberries, cheese

Salad Dressings: Balsamic Vinaigrette; Twisted Tangy Tomato; Chunky Blue Cheese; Peppercorn Buttermilk Ranch

Soups

TRADITIONAL NEW ORLEANS GUMBO CUP \$9

Chicken, Shrimp, Blue Crab, Andouille & Smoked Sausage

CHARLESTON SHE CRAB CUP \$9

Cream Blend With Sweet Crab

Small Plates

BULL BITES \$15

blackened beef tenderloin tips

TUNA BITES \$15

yellow fin tuna chunks, blackened with tomatoes

PEI MUSSELS \$15

white wine, butter, pesto sauce, baguette

Sandwiches

Includes one side

3 LITTLE PIGS \$13

smoked pulled pork, applewood bacon, pork belly, Bourbon BBQ Sauce

SMASHBURGER \$13

double patty stacked burger with choice of cheese

BBQ CHICKEN \$13

grilled chicken breast topped with shaved ham and swiss cheese smothered in Bourbon BBQ Sauce

CRISPY CHICKEN \$13

fried chicken breast smothered in pimento cheese topped with a fried green tomato

FRIED FLOUNDER \$16

Shrimp'n Ain't Easy

SHRIMP AND GRITS \$24

shrimp in a tasso ham gravy

BIG RED VOODOO SKILLET \$24

blackened mix of shrimp, smoked sausage, onion, red potatoes

LOW COUNTRY BOIL/FROGMORE STEW \$24

Shrimp, Smoked Sausage, Yellow Onion, Red Potatoes, Seafood Seasoning & Corn-On-The-Cob

ETOUFFEE \$22

onion, bell peppers, mushrooms and andouille sausage

CARIBBEAN \$22

sweet flavor of coconut with a hint of spice over rice

DIABLO PASTA \$22

Fire roasted tomatoes and chipotle peppers with a sweet smokey heat tossed in penne pasta

Southern Fried

served with homemade fries and slaw

SHRIMP, OYSTER OR FLOUNDER \$20

PICK TWO \$25

CAPTAINS PLATTER (ALL 3) \$28

Southern Sides \$4

Collard Greens, Southern Green Beans, Corn Pudding, Red Beans and Grits, White Cheddar Cheese Grits, Red Roasted Potatoes, Steamed Fresh Vegetables, French Fries, Cole Slaw



8 EXECUTIVE PARK RD. | HILTON HEAD ISLAND, SC 29928

OPEN DAILY 4 PM | 843.785.2070

STEAMERSEAFOOD.COM

Special Entrees

Includes two sides

CRAB CAKE \$26 (1) OR \$34 (2)

baked crab cake loaded with claw and backfin crab meat

STUFFED SALMON FLORENTINE \$28

spinach, onion, parmesan cheese

CATFISH, BLACKENED OR FRIED \$22

two Mississippi catfish fillets

FRIED CHICKEN AND GRITS \$20

two chicken breasts served over cheese grits, smothered in tasso gravy

GRILLED BBQ CHICKEN \$18

grilled chicken breast topped with shaved ham and swiss cheese smothered in Bourbon BBQ Sauce

ALASKAN SNOW CRAB \$38

RIBEYE, 14 OUNCE GRILLED OR BLACKENED \$34

Sweet Treats \$8

KEY LIME PIE*

WHITE CHOCOLATE PEACH COBBLER

vanilla bean ice cream

PECAN PIE BREAD PUDDING*

Sweet bourbon drizzle

TRIPLE FUDGE BROWNIE SUNDAE*

vanilla bean ice cream, pecan praline sauce, whipped cream, cherry on top

* CONTAINS NUTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

09082021

Regional Craft Drafts \$9

STEAMER PEACH ALE

BY SWAMP CABBAGE CRAFTED EXCLUSIVELY FOR STEAMER IN COLUMBIA, SC

13 STRIPES NOT MY KING AMERICAN LAGER

BENFORD IRISH HONEY ALE

BIRDSONG JALAPENO PALE ALE

LEGAL REMEDY DOUBLE INDEMNITY IPA

LEGAL REMEDY WORLD COURT MOCHA BLONDE STOUT

LINCOLN AND SOUTH PALE ALE

LOW TIDE ALOHA BEACHES PINEAPPLE WHEAT

LOW TIDE BASIL BETTER HAVE MY HONEY AMBER ALE

SAVANNAH RIVER BREWING DYNAMITE BROWN ALE

SAVANNAH RIVER BREWING NO JACKETS REQUIRED CZECH PILSNER

SEMINAR BREWING PIXELS NEW ENGLAND IPA

SOUTHERN RANGE HAZY IPA

WICKED WEED PERNICIOUS IPA

American Drafts \$6

BUD LIGHT MICHELOB ULTRA

Domestic Bottles \$4

MILLER LITE

BUD LIGHT

MICH ULTRA

COORS LIGHT

BUDWEISER

YUENGLING

Import Bottles \$5

CORONA LIGHT

CORONA

STELLA ARTOIS

HEINEKEN

GUINNESS

Wine

RIESLING

STE MICHELLE, California

SAUVIGNON BLANC

SEAGLASS, California

KIM CRAWFORD, New Zealand

CHARDONNAY

BUTTER BY JAM CELLARS, California

RODNEY STRONG Chalk Hill, California

SIMI, California

JORDAN, California

PINOT GRIGIO

LAGARIA, Italy

ACROBAT, Oregon

MOSCATO

STEMMARI, Sicily, Italy

ROSE

THE PALM, France

PROSECCO

RUFFINO, Veneto, Italy

GLASS BOTTLE

\$8

\$30

\$8

\$30

\$10

\$38

\$9

\$34

\$11

\$42

\$11

\$42

\$75

\$8

\$30

\$8

\$30

\$8

\$30

\$11

\$42

\$8 - SPLIT

CABERNET SAUVIGNON

JOSH CELLARS, California

DECOY BY DUCKHORN, California

INTRINSIC, Washington

PINOT NOIR

MEOMI, California

MERLOT

COLUMBIA CREST

GRAND ESTATE, Washington

EMMOLO BY CAYMUS, California

RED BLEND

CONUNDRUM BY CAYMUS, California

THE PRISONER, California

NORTHSTAR, Washington

JUSTIN ISOSCELES, California

CHAMPAGNE

VEUVE CLICQUOT, France

GLASS BOTTLE

\$12

\$46

\$15

\$58

\$60

\$12

\$46

\$8

\$30

\$70

\$10

\$38

\$75

\$75

\$75

\$99

Specialty Cocktails \$10

ISLAND JUICE

Hilton Head Distillery Spiced Rum, Malibu, Midori, blue curacao, pineapple, sour mix.

LOW COUNTRY MOJITO

Daufuskie Island White Rum, fresh mint, peaches, simple syrup.

KICKIN' KENTUCKY MULE

Jim Beam Peach, Muddled jalapeno, simple syrup, ginger beer.

MARSH MAMA

Hilton Head Distillery Toasted Coconut, Banana Foster Rum, orange juice, pineapple, grenadine.

NEW FASHIONED

Bullet Rye bourbon, Disaronno, bitters, simple syrup.

SANGRIA

Terra d'Oro Moscato, Deep Eddy Lemon, Peach Schnapps, cranberry, orange juice, and pineapple.

CADILLAC MARGARITA

Classic margarita topped with a Grand Marnier floater.

PORCH SWING

Woodford Reserve, sweet and sour, and a fresh blueberry puree.