

## Sharables

**CAROLINA CORNBREAD WITH  
HONEY PECAN PEACH BUTTER \$8**

**SIZZLIN SEAFOOD DIP \$12**

*Shrimp, Blue Crab, Cheese Blend & Roasted Red Peppers*

**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.*

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; 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*

**SEAFOOD CHOWDER CUP \$9**

*Cream Based Loaded With Clams, Flounder, And Shrimp*

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

## Small Plates

**BULL BITES \$15**

*Blackened beef tenderloin tips*

**PEI MUSSELS \$15**

*White wine, butter, pesto sauce, baguette*

## Sandwiches

*Includes one side*

**SMASHBURGER \$13**

*Double patty stacked burger  
with choice of cheese*

**CRISPY CHICKEN \$13**

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

**FRIED FLOUNDER \$16**

*Crispy 6-8 ounce flounder filet*

## Southern Fried

*Served with homemade fries and slaw*

**SHRIMP, OYSTER OR FLOUNDER \$20**

**PICK TWO \$25**

**CAPTAINS PLATTER (ALL 3) \$28**

## 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*

**ETOUFFEE \$22**

*Onion, bell peppers, mushrooms and andouille sausage*

**LOW COUNTRY BOIL/FROGMORE STEW \$24**

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



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

OPEN DAILY 4 PM | 843.785.2070

STEAMERSEAFOOD.COM

*The supply chain for food service is at a critical level. Many of the items we regularly serve are simply not available from our suppliers. Therefore, we have reduced our menu items for the next few months in hopes that things will get better. Steamer will offer daily specials as products are available. Thank you for your understanding.*

## Special Entrees

*Includes two sides*

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

*Baked crab cake loaded with claw and backfin crab meat*

**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*

**ALASKAN SNOW CRAB \$38**

**RIBEYE, 14 OUNCE GRILLED OR BLACKENED \$34**

## Southern Sides \$4

*Collard Greens, Southern Green Beans,*

*White Cheddar Cheese Grits,*

*Red Roasted Potatoes, Steamed Fresh Vegetables,*

*French Fries, Cole Slaw*

## Sweet Treats \$8

**KEY LIME PIE\***

**WHITE CHOCOLATE PEACH COBBLER**

*Vanilla bean ice cream*

\* CONTAINS NUTS

11012021

# Regional Craft Drafts \$9

## STEAMER PEACH ALE

BY SWAMP CABBAGE CRAFTED EXCLUSIVELY FOR STEAMER IN COLUMBIA, SC

13 STRIPES NOT MY KING AMERICAN LAGER

LEGAL REMEDY WORLD COURT MOCHA BLONDE STOUT

LOW TIDE ALOHA BEACHES PINEAPPLE WHEAT

LOW TIDE BASIL BETTER HAVE MY HONEY AMBER ALE

SEMINAR BREWING PIXELS NEW ENGLAND IPA

SOUTHERN RANGE HAZY IPA

WICKED WEED PERNICIOUS IPA

# American Drafts \$6

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.