

HILTON HEAD ISLAND RESTAURANT WEEK 2016

Your Choice of One Entree, Soup or Salad, Dessert, & Soft Drink or Iced Tea (Sweet or Unsweet)
\$20.16 per person

SOUP OR SALAD

KALE CAESAR SALAD

Oven Roasted Tomatoes, Imported Parmesan Cheese, Asiago Croutons

HOUSE SALAD GF

Field Greens, Bermuda Onions, Cucumbers,
Carrots, Sherry Vinaigrette

SOUP OF THE DAY

SHE CRAB SOUP

NEW ENGLAND CLAM CHOWDA'

Chopped Clams, Applewood Smoked Bacon, Yukon Gold Potatoes

COAST TO COAST ENTREES

FRIED SHRIMP GF

French Fries, Confetti Slaw, Cocktail Sauce

SHRIMP & NOODLES GF

Spicy Shrimp, Tagliatelli Pasta, Yellow Curry,
Zucchini, Chili Oil, Fresh Cilantro

BAKED NEW ENGLAND COD

Ritz Cracker Crumb Crust, Butter Whipped Potatoes,
Seasonal Vegetables

FRIED SHRIMP & FLOUNDER GF

French Fries, Confetti Slaw, Cocktail & Tartar Sauce

PRINCE EDWARD ISLAND MUSSELS GF

Garlic, Old Bay Butter, White Wine, Lemon,
Diced Tomato, French Fries

BROILED SEAFOOD TRIO GF

Shrimp, Cod, Scallops, Seasoned Butter, Coastal Rice,
Seasonal Vegetables

ATLANTIC COD FISH N' CHIPS

Crispy Beer-Battered Atlantic Cod, French Fries,
Confetti Slaw, Tartar Sauce

MEATLOAF

Mushroom Onion Gravy, Butter Whipped Potatoes,
Seasonal Vegetables

FIRE CRACKER PORK & NOODLES

Braised Pork, Cavatappi Pasta, Habanero Pesto,
Sour Cream, Fresh Cilantro, Ricotta Salata

SOUTHERN PRIDE SMOKED BBQ 1/2 CHICKEN

Seasoned, Slow Smoked, Basted in Housemade BBQ,
Whipped Potatoes, Confetti Slaw

BARLEY & VEGETABLE RISOTTO

Choice of Charcoal Grilled Shrimp, Chicken or Tofu

GRILLED ATLANTIC SALMON*

Lemon Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

SLOW ROASTED PRIME RIB 8oz.* GF

Butter Whipped Potatoes, Seasonal Vegetables,
Fresh Horseradish Cream Sauce

SURF & TURF* GF

Charcoal Grilled Petite Filet, Fried Popcorn Shrimp,
Butter Whipped Potatoes, Seasonal Vegetables

NEW ENGLAND CASSEROLE

Atlantic Cod, Shrimp, Sea Scallops, Mushrooms,
Potatoes, Peas, Ritz Cracker Crust,
Lobster Cream Sauce, Seasonal Vegetables

DESSERTS

CHOCOLATE MOLTEN CAKE

Served With Vanilla Ice Cream

FROG MOUSSE

Fig Jam, Raspberry Sauce,
White Chocolate Orange Mousse, Ginger Cake

Glass of House Cabernet, Pinot Grigio, Chardonnay or Blush | 3
Pint of Miller Lite or Bud Light | 3

chamber
restaurant week
January 23 - 30, 2016

*Please Note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food-borne illness. People with weakened immune systems or other chronic illness may be more at risk. If unsure of your risk, please consult your physician. GF - Gluten Free