

STARTERS

SOUTH CAROLINA "SHE" CRAB SOUP CUP 6 BOWL 12
Rich cream base, sherry, Blue Crab, oyster crackers

SMOKED SALMON SPREAD 16
House smoked salmon garnished with capers, pickled jalapenos and red onions with crackers

QUESO BLANCO DIP 16
Melted white cheddar cheese with fresh jalapenos, diced tomato, ground Chorizo and cilantro, a dollop of guacamole and fresh tortilla chips

CEVICHE* **Gluten Free** 21
Scallop, shrimp in a Thai Lemon Grass Basil Pepper Marinade, with red onion, poblano, mango, cucumber, tomato served with tortilla chips

THE TRIO **Gluten Free No Bread** 16
Roasted red pepper hummus / White jalapeno pimento cheese spread / Manzanilla olive tapenade with crostinis

CALAMARI FRA DIAVOLO 18
Fried calamari rings & tentacles, served with a spicy smoked tomato sauce

DRUNKEN SHRIMP **Gluten Free No Bread** 1/2 LB 16 1 LB 30
Gulf shrimp, steamed in beer and Florida Bay seasoning and citrus garlic chili butter sauce

PANKO CRAB CAKE 18
Fried calamari rings & tentacles, served with a spicy smoked tomato sauce

BBQ POTATO CHIPS **Vegan No Sauce** 12
Fresh sliced fried potatoes tossed in our BBQ rub seasoning. Served with Gorgonzola cheese and chive sour cream

BLACK BEANS & YELLOW SPANISH RICE CUP 6 BOWL 12
Slow cooked frijoles negros with yellow rice and scallions

SALADS

Add: Grilled Chicken Breast \$10 | 6-oz. Scottish Salmon \$16
6-oz. Lobster Tail \$32 | 5 ea. Shrimp \$16

HOUSE SALAD **Vegetarian, Vegan, Gluten Free** 12
Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers, red onions, tossed with lemon infused white balsamic vinaigrette

AVOCADO CAESAR SALAD **Gluten Free No Bread** 16
Crisp romaine tossed with our own Caesar dressing made with creamy avocado, and then topped with roasted corn and house made croutons

THAI CHICKEN SALAD ***Contains Peanuts** 19
Diced chilled grilled chicken, soba noodles, crisp cabbages, carrots, cucumber and scallions tossed in a Thai peanut dressing with crispy Lo Mien noodles

SANDWICHES

All sandwiches served with your choice of
House Made BBQ Chips, Fries or Pineapple Slaw

CAPRESE PESTO CHICKEN SANDWICH 18
Grilled chicken breast with fresh mozzarella, tomato and arugula with pesto on a brioche bun

SHIPYARD GROUPE R SANDWICH SALMON 22 GROUPE R 29
Your choice of grilled, blackened or fried fresh Gulf Grouper with lettuce, sliced tomato, red onion and pineapple tartar sauce served on a brioche bun

GROUPE R RUEBEN SALMON 24 GROUPE R 30
Fried fresh Gulf Grouper with Swiss Cheese, pineapple slaw and 1000 Island Dressing sauce served on grilled rye

BBQ PORK SANDWICH 19
Slow house smoked pork shoulder and hand pulled with caramelized onion, bacon BBQ sauce and jalapeno pineapple slaw served on a brioche bun

PASTA

Add: Grilled Chicken Breast \$10 | 6-oz. Scottish Salmon \$16
6-oz. Lobster Tail \$32 | 5 ea. Shrimp \$16

SHIPYARD PASTA 18
Sautéed bacon, mushrooms, asparagus heirloom tomatoes and a parmesan cream sauce tossed with Fettucine

ROASTED VEGETABLE PRIMAVERA **Vegetarian, Vegan** 18
Linguine noodles tossed with the perfect blend of olive oil, garlic, white wine, tomato and a roasted vegetable medley

WISCONSIN WHITE CHEDDAR MAC-N-CHEESE 16
Cavatappi pasta with a creamy white cheddar cheese sauce and topped with parmesan breadcrumbs

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts.

THE SHIPYARD
AT TWEEN WATERS ISLAND RESORT & SPA

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

FROM THE LAND

CHEESY MEATLOAF

22

Ground Veal, Beef, Pork and cheddar cheese topped with a Wisconsin white cheddar cheese sauce served with mashed potatoes and vegetable medley

RIBS

HALF RACK 17 FULL RACK 32

BBQ ribs with our homemade bacon and caramelized onion BBQ sauce on bed of fries, with pineapple slaw

STEAK FRITES

38

12oz. choice ribeye steak, with citrus garlic butter, fries and vegetable medley

GRILLED CHICKEN

26

Twin breast of char grilled chicken, served on a bed of long grain wild rice with vegetable medley and wild mushroom brandy cream

FROM THE SEA

SHRIMP AND GRITS

28

Cornmeal-dusted pan-fried shrimp, roasted corn and poblano grits, served with a smoked tomato roasted corn and andouille sausage sauce

SESAME BLACKENED SALMON

26

Pan-seared sesame blackened Scottish salmon, coconut rice, crisp stir-fry veggies, topped with Thai peanut slaw with Red Pepper Jam and sweet soy

GRILLED GROUPER

42

Served on coconut rice with Piña Colada Butter, pineapple salsa and vegetable medley

FRIED SHRIMP (6)

26

Large Gulf Shrimp with a light breading served on bed of fries, with pineapple slaw, and an orange horseradish dipping sauce

CRAB CAKES (2)

28

Panko-crusted lump Blue Crab Cakes, pan fried with house made pineapple slaw, coconut rice, tropical fruit salsa and Red Pepper Jam

TACOS

Served with Black Beans and Yellow Rice

CANCUN SHRIMP TACOS *Gluten Free w/Corn Tortillas* 19

Blackened shrimp tacos with a citrus slaw and fresh guacamole in flour tortillas topped with our smoked Chipotle Lime Aioli

CHICKEN TACOS *Gluten Free w/Corn Tortillas* 18

Marinated and grilled chicken breast with a citrus slaw, fresh guacamole in flour tortillas topped with our smoked Chipotle

BURGERS

All Beef Patties are a, 8oz (Chuck, Brisket Short Rib Blend) Grilled to your Liking. On a Brioche Bun, with Lettuce, tomato, onion, and pickle on the side.

All sandwiches served with your choice of house made bbq potato chips, fries or Pineapple Slaw

Add: Bacon, Prosciutto or a Fried Egg \$3

Add: Jalapeno or Caramelized Onions \$2

Add: Cheddar, American, Swiss, Brie, Chèvre, Gorgonzola or Provolone \$3

Add Artesian Cheeses: Feta, Chèvre, Manchego, Moody Blue or Derby Sage \$4

Substitute Grilled Salmon for Burger add \$4 (Except Wagyu)

SHIPYARD BURGER*

16

Thick, juicy, and grilled to order, with lettuce, sliced tomato and red onion and a pickle on a brioche bun

MOODY BLUE*

20

Smoked Bleu Cheese, sugar-cured bacon

MAC-N-CHEESE BURGER

19

Our burger topped with Cavatappi macaroni in a white cheddar cheese

PIMENTO CHEESE BURGER

19

Wisconsin white cheddar, cream cheese roasted red peppers, fresh jalapeño and sugar cured bacon

WAGYU STEAK BURGER

40

10-oz. ground Wagyu, caramelized onion, foie gras, tarragon aioli with arugula

PATTY MELT

18

8-oz. fresh ground beef smash burger with Swiss cheese, caramelized onion and Thousand Island on Rye

THE GOAT

19

Goat cheese burger with prosciutto ham, tomato, arugula, red onion and tarragon aioli

THE BBQ

20

Cheddar burger, house BBQ pork topped with fried onions and pineapple slaw

