

Beginnings...

The Isles Baked Oysters

Six fresh & briny Gulf oysters, on a bed of baby spinach topped with bacon and Boursin cheese.

12

Cheese Plate

Daily selection of imported and domestic cheeses with an assortment of crackers & flatbreads with peach chutney.

11

Carolina Crab Dip

Our Chef's Favorite; A creamy blend of three cheeses, lump crab meat, and special seasoning with sourdough crostini for dipping.

10

Calamari

Hand breaded and southern fried crispy calamari, with sweet & spicy chile sauce for dipping.

9

Mac N' Cheese

Smoked cheddar, mozzarella, & farmers cheese, blended together with country ham, baked, and served with sourdough crostini.

7.5

Baby Back Ribs

Slow roasted for 8 hours in our secret BBQ rub & finished with The Isles bourbon BBQ sauce, alongside apple wood bacon cornbread.

12

Coastal Low Country Crab Cake

Our signature crab cake placed on top of pickled succotash, seasoned crème fraiche and topped with southern fried red onions.

13

Shellfish Desires...

Peel & Eat Shrimp

1 1/2 pounds of shell on shrimp, served with old bay butter, & a side of our homemade cocktail sauce.

21

Wild Caught Oysters

Wild caught oysters, steamed or on the half shell, with cocktail sauce & lemon. Inquire for today's location!

Half Dozen 10 / Dozen 18

Russian King Crab Leg

1 pound of this gigantic crab, fished from waters that have been untouched for 66 years, with old bay butter for dipping, & prepared with a loaded baked potato and corn on the cob.

39

Alaskan Snow Crab Legs

The Bering Sea provides us with these sweet juicy crab legs, with old bay butter for dipping. A loaded baked potato and corn on the cob accompany.

23

Kettle & Garden

Homemade Dressings: Ranch, Blue Cheese, Roasted Tomato Vinaigrette, Honey Mustard, Sweet Vidalia Onion, & Italian.

She Crab Soup

A true southern classic of jumbo lump crab meat, cream, & sherry make this dish sure to please.
4.5c / 5.5b

Soup de Jour

House made soup prepared fresh daily.
3.5c / 4.5b

Garden Salad

Mixed salad greens, cheese, tomato, red onion, bacon, & toasted almonds.
4.5 / Double 9

Caesar

Hand torn Romaine hearts tossed with our fresh house Caesar dressing, parmesan cheese, & toasted croutons.
5.5 / Double 9

Crab Cake Salad

Two mini Isles' crab cakes over a bed of mixed lettuce, tomato, red onion, bacon, & toasted almonds. We highly recommend our roasted tomato vinaigrette with this selection.
12

Spinach Salad

Baby spinach topped with mandarin oranges, toasted pecans, red onion, & crumbled blue cheese.
10

Wedge Salad

Iceberg lettuce, tomato, crispy country ham, & buttermilk ranch dressing.
11

Add to any salad: Grilled or Blackened Chicken Breast \$4 / Grilled or Blackened Shrimp \$4 / Mini Crab Cake \$4.5 / Calamari \$4 / Pan Seared or Blackened Colossal Scallops \$5

Kids

...for kids twelve and under

Kids Chicken Tenders

french fries, coleslaw
8.5

Kids Cheeseburger

french fries, coleslaw
6.5

Kids Fried Popcorn Shrimp

french fries, coleslaw
7

Kids Pasta

Butter or Marinara
6

From the Shores & Seas

Crab Stuffed Flounder

Two filets of flounder stuffed with our signature crab stuffing, basted in butter and baked, dressed with lobster cream sauce and served with organic heirloom Carolina red rice & southern green beans.

25

Yellowfin Tuna & Mango Citrus Salad

Yellowfin Tuna seared to temperature over a bed of mixed greens and fresh mango & citrus salad.

24

Steamer Bucket

Steamed wild caught oysters, Middleneck clams, Gulf shrimp, & Alaskan snow crab legs served with sweet corn on the cob & organic heirloom Carolina red rice.

32

Shrimp & Grits

Sautéed shrimp with pancetta, red peppers, tomatoes, & finished with a rich creamy sauce over cheese grits.

21

The Isles Crab Cakes

Our Signature jumbo lump crab cakes over organic heirloom Carolina red rice & served with southern green beans.

24

Fried Seafood Selection

Southern fried flounder, oysters, shrimp, & scallops alongside cole slaw & french fries.

23

Blackened Tilapia

Two 12oz. fresh Tilapia filets, blackened with our house seasoning in a cast iron skillet, topped with Cajun shrimp, & a spicy tomato sauce, served with organic heirloom Carolina red rice.

24

Land & Sea

8oz. Filet Mignon with a choice of either: snow crab legs, crab cake, pan seared scallops, lobster tail, or Russian king crab leg. With baked potato & southern green beans.

~Market Prices~

From the Fields, Hills, & Skies...

"Jerked" Rib-eye

12oz Rib-eye marinated with house made jerk rub topped with fried onion rings & along side a baked sweet potato with brown sugar and butter.

24

Baby Back Ribs

Slow roasted for 8 hours in our secret BBQ rub & finished with The Isles bourbon BBQ sauce, with home fries & cole slaw.

23

New Zealand Rack of Lamb

Double cut rack of lamb seasoned and grilled to perfection then drizzled with blueberry demi glace. Alongside old Virginia spoon bread & southern green beans.

26

Filet Mignon

8oz Filet grilled and seasoned to perfection topped with an exotic mushroom blend. Served with smoked cheddar smashed potatoes & southern green beans .

30

Flat Iron Steak

10 oz shoulder cut, succulent as a sirloin & tender as a filet. Served with smoked cheddar smashed potatoes & southern green beans. We can not guarantee quality of this cut of beef if cooked over medium.

24

Stuffed Chicken Breast

An organic and free range Airline chicken breast, stuffed with country ham & cranberries finished with a fig reduction with Old Virginia spoon bread and southern green beans.

18

We fry with Trans-fat free oil, and when accessible we purchase only organic products.