

Special Event Plated Menu Options

Available for up to 60 people

We will create a personalized menu for you & your guests. Each item is charged as ordered. An itemized bill will be presented at the end of the evening.

Choice of Soup or Salad

Caesar

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

\$5.5

Garden Salad

Mixed salad greens, cheese, tomato, red onion, bacon, & toasted almonds.

\$4.5

She Crab Soup

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

\$4.5cup / \$5.5 bowl

Choose One Item

Fresh Fish Selections

Choose one for your menu: Salmon / Tuna / Mahi / To be grilled or blackened. Served with organic heirloom Carolina red rice & southern green beans.

\$20

The Isles Crab Cakes

Our Signature jumbo lump crab cakes finished with a black mustard seed mango coulis. Served with heirloom Carolina red rice & southern green beans.

\$24

Shrimp & Grits

Sautéed shrimp with country ham, red peppers, tomatoes, & finished with a cream sauce over cheese

grits.
\$18

Shrimp Scampi

Wild caught shrimp with a white wine garlic butter sauce over linguini.

\$18

Crab Stuffed Flounder

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

\$24

Choose One Item

Flat Iron Steak

10 oz. shoulder cut, succulent as a sirloin & tender as a filet served with smoked cheddar smashed potatoes and southern green beans.

\$24

Filet Mignon

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

\$35

Baby Back Ribs

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

\$23

Prime Rib

Herb crusted rib-eye, slow smoked on a bed of vegetables and accompanied with au-jus and horseradish aioli, served with smoked cheddar mashed potatoes & southern green beans.

\$20

Choose One Item

Smokehouse Chicken

A grilled chicken breast glazed with BBQ sauce topped with Virginia ham & melted cheese, served with southern green beans & smashed potatoes.

\$18

Calabash Shrimp Platter

Sixteen jumbo shrimp dipped in butter milk then Southern fried till golden brown, alongside cole slaw & french fries. With cocktail sauce.

\$18

Alaskan Snow Crab Legs

The Bering Sea provides us with these sweet juicy crab legs, with old bay butter for dipping. A organic heirloom Carolina red rice and corn on the cob accompany.

\$23

Calabash Fish Platter

Fresh flounder filets dipped in butter milk then Southern friend till golden brown, alongside french fries & cole slaw. With tarter sauce

\$18

Vegetarian option available upon request

Please allow for a 6.74% tax & 20% gratuity on all food & beverage items. (Prices subject to change)