



843.838.1510

Indoor, Outdoor, & Carry-Out

Appetizers

SHE CRAB SOUP | CUP 7 BOWL 10

Lump Crab Meat, Cream, Hint of Sherry

FRIED SHRIMP | 11

Cocktail Sauce, Grilled Lemon

ROASTED RED PEPPER HUMMUS | 10

Toasted Flatbread, Greek Olives

PIMENTO CHEESE | 14

French Baguette, Pickled Okra, Pork
Belly Burnt Ends

CRAB CAKE | 14

Wilted Spinach, Lobster Cream Sauce

SIDE SALAD | 6

Artisan Lettuce, Cucumbers, Grape
Tomatoes & Red Onions

*Choice of Dressing: Ranch, Balsamic Vinaigrette,
Blue Cheese, Raspberry Vinaigrette*

CAESAR SIDE SALAD | 6

Crisp Romaine, Parmesan Cheese, Crostini,
Creamy Caesar Dressing

Sandwiches

*Served With Lettuce, Tomato, Onion, and
Steak Fries*

THE BC BURGER | 15

Choice of Cheese, Fried Onion Straws, Potato Roll

CHICKEN CLUB SANDWICH | 16

Grilled or Blackened, Provolone Cheese, Bacon

GRILLED RIBEYE STEAK SANDWICH | 24

Choice of Cheese, Toasted Milano Roll

GRILLED PORTABELLA SANDWICH | 17

Roasted Red Peppers, Provolone Cheese, Potato Roll

Middle Plates

HONEY SRIRACHA PORK

SHANK "WINGS" | 23

Maple Glazed Sweet Potatoes, Roasted Fuji Apples

LOBSTER MAC & CHEESE | 21

Toasted Panko Crumbs, Pork Belly Burnt Ends

ITALIAN FLATBREAD PIZZA | 11

Italian Sausage, Caramelized Onions, Arugula,
Mozzarella, Red Sauce

GRILLED SAKU TUNA | 21

Asian Slaw, Seaweed Salad, Korean BBQ Sauce

Entrée Salads

BC WINTER SALAD | 12

Artisan Lettuce, Apples, Craisins, Candied Pecans,
Raspberry Vinaigrette

ICEBERG WEDGE | 15

Red Onions, Diced Tomatoes, Bacon, Crumbled
Blue Cheese

Choice of Blue Cheese or Ranch Dressing

CLASSIC CAESAR SALAD | 11

Crisp Romaine Hearts, Parmesan Cheese, Garlic
Herb Crostini, Creamy Caesar Dressing

ENTRÉE SALAD COMPLEMENTS

With Chicken Add 7

With Shrimp Add 9

With Salmon Add 10

Children's Menu

(12 and Under Please)

Served with Choice of Fries or Vegetable of the Day

MAC & CHEESE | 9

PASTA WITH MARINARA SAUCE | 9

PAN-FRIED CHICKENTHIGH | 9

CHEESEBURGER | 9

FRIPP FRIED SHRIMP | 10

A 20% Gratuity will be added to parties of 6 or more. To expedite service, please notify your server in advance if separate checks are desired. A 10% Service Charge is added to all takeout orders on behalf of the servers that prepare them.

***Warning:** We do our best to remove all bones from the fish, however, we cannot guarantee our fillets are boneless. Please be aware that, occasionally, the shellfish may have pearls or shell in them.

Chef's Specialties

Prepared as Described

SEAFOOD PASTA | 32

Shrimp, Crab Meat, Bucatini Pasta, Roasted Garlic Broth, Basil Pesto

PAN-FRIED CHICKENTHIGHS | 19

Roasted Apples, Smoked Pork Belly Burnt Ends, Roasted Sweet Potatoes, Maple Cider Jus

GRILLED BLACK ANGUS SHOULDER TENDERLOIN | 24

Mashed Yukon Gold Potatoes, Caramelized Onions, Sautéed Mushrooms, Demi Glace

SHRIMP & GRITS | 22

Andouille Sausage, Local Stone Ground Grits, Tasso Gravy

PORTABELLA STACK | 20

Marinara, Spinach, Provolone Cheese, Roasted Red Peppers

LOBSTER PIE | 36

Shrimp, Lobster Meat, Mushrooms, Spinach, Cognac Lobster Cream Sauce, Puff Pastry Lid

Entrées

Served With One Side of Your Choice

CRAB CAKES | 29

Two Lump Crab Cakes, Wilted Spinach, Lobster Cream Sauce

PAN-SEARED SALMON | 26

Bacon Fig Jam, Arugula, Roasted Red Peppers

SESAME-SEARED SAKU TUNA | 40

Wasabi Aioli, Pickled Ginger, Seaweed Salad, Asian Slaw

FRIPP FRIED SHRIMP | 21

Cocktail Sauce, Grilled Lemon

GRILLED RIBEYE STEAK (12 OZ) | 36

Demi Glace, Fried Onions

Side Dishes

Mashed Yukon Gold Potatoes, Vegetable of the Day, Sautéed Spinach, Rosemary Steak Fries Roasted Sweet Potatoes, Baked Potato, Stone Ground Grits, Bucatini Pasta (Pesto or Marinara), Macaroni & Cheese | 4

LOADED POTATO | 6

Bacon, Scallions, Melted Colby Jack Cheese

LOBSTER MAC & CHEESE | 9

Lobster Meat, Toasted Panko Crumbs

Desserts to Share

COLOSSAL CHOCOLATE CAKE | 12

Five layers of dark moist Chocolate Cake with Chocolate Filling Topped with more Chocolate Cake Chunks, served with Vanilla Bean Ice Cream

BEACH CLUB SUNDAE | 12

Peanut Butter Pie Ice Cream topped with Toffee Blondie Pieces, Chocolate Sauce, Salted Caramel and Whipped Cream



***Allergen Advisory:** This facility may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish, and shellfish. Normal food service operations may involve shared cooking and preparation areas. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens.

***Menu Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness - especially if you have certain medical conditions.