



Small Plates and Appetizers

Oysters Rockefeller GF (5)

bacon, spinach parmesan compound butter 13

Hot Boiled Shrimp GF (peel & eat)

shrimp, old bay style herbs, fresh lemon
half pound 12 full pound 20

Buffalo Shrimp

ranch or bleu cheese 12

Boro Shrimp and Grits GF

yellow corn polenta, goat cheese
mild jalapeño-rosemary
honey shrimp, watermelon salsa 12

Icehouse-Boro Clam Chowder

cup 4 bowl 7

Honey & Chicken

panko breaded flash fried
mild jalapeño-rosemary honey
sesame seed, pickled jalapeño 9

Asian Garlic Steak Skewers

grilled marinated flank steak
over house fried rice 11

Ahi Tuna

Poke Bowl

fresh marinated chilled ahi tuna
organic greens, rice, carrot
cucumber, avocado, pickled ginger
green onion, wonton 18

Ahi Lettuce Wraps

rare seared tuna, carrot, cabbage
wonton crisps, bibb lettuce
soy, wasabi aioli, sriracha 12

Icehouse Crab Tostadas

flash fried flour wrap of crab, spinach
herbed cream cheese, ranch
chipotle ranch or sweet thai chili 9

Waterfront Hot Crab Dip (dip is GF)

house chips and baguette points 14

Lump Crab Cakes

crab (2) pan-seared with tiger sauce 14

Calamari

lightly breaded, flash fried with
fresh pineapple, banana peppers
marinara or thai sauce 12

Citrus Seared Tuna

rare seared ahi tuna, citrus zest
black and white sesame seed
pickled ginger, soy, wasabi 17

Seafood Baskets and Sandwiches

flash fried, french fries, coleslaw

Flounder 12

Shrimp 14

Sea Scallops 18

combo choice of 2: shrimp, flounder, or calamari 16

Icehouse Waterfront Grandwich

flash fried crispy oversize fish fillet
lettuce, tomato, red onion, pickle, bun
french fries 10

Icehouse Mahi Tacos (3)

grilled blackened mahi (or fried chicken)
over coleslaw, topped with lettuce, tomato
cheddar, side of guacamole, sour cream 14

Fish and Chips

beer battered atlantic cod
french fries 10

Crisp Fresh Salad

all dressings are homemade GF and Vegan (except caesar is made with anchovies)
lemon poppy seed vinaigrette, orange ginger vinaigrette, caesar, blue cheese
ranch, oil and vinegar, raspberry vinaigrette, italian, balsamic, lemon honey mustard

Small House GF Vegan

organic greens, shaved red onion, baby romas, shaved carrot 4

**Traditional Caesar "hold croutons" for GF

freshly tossed romaine, shaved parmesan, garlic croutons 8

Lady Brassey GF, Vegan except cheese

organic spring greens, romaine, garden vegetables
caramelized pecans, sun-dried cranberries
feta or blue cheese crumbles, raspberry vinaigrette sm 5 lg 10

Fresh Strawberry, Spinach, Arugula Salad GF Veg

strawberries, arugula, spinach
sun dried cherries, toasted almonds
goat, feta, or blue cheese, lemon poppy seed vinaigrette 12

Add fried or grilled chicken 5; seared shrimp 6; mahi, salmon 8; or sea scallops 11

Children's Menu

includes "Apple and Eve" juice box and fries (except pasta)

butter or marinara penne pasta 6
hot dog (all beef) 6

chicken tenders 7
cheese burger 7

fried shrimp 8
fish & chips 8

Icehouse Waterfront menu items are featured in *Blue*

ICEHOUSE  WATERFRONT
RESTAURANT

Panini's and Wraps

sourdough panini or tomato basil wrap served with french fries and coleslaw

Brazilian Chicken

blackened chicken, roasted garlic
fresh avocado, spanish 3 bean, cotija
mango-peach salsa
and coleslaw 12

Caprese

all natural grilled chicken breast
fresh mozzarella, basil
tomatoes, roasted garlic
balsamic reduction drizzle 12

Hawaiian Steak

teriyaki grilled flank steak, mushrooms
scallions, bacon, makers mark kentucky
bourbon peach bbq, fresh pineapple
habanero jack cheese 12

Hot Sandwiches

lettuce, tomato, onions, house pickles, coleslaw, french fries, bun
substitute sweet potato fries or side salad for french fries 2

Classic Fried Chicken BLT

all natural chicken breast, bacon
lettuce, tomato, honey mustard 10

Vegetarian Black Bean Burger

mushroom, onion, black beans
roasted red peppers, corn, gouda cheese 10

Shrimp Burger

shrimp 13

Southern Grilled Chicken

all natural chicken breast, southwest herbs
and spices, roasted red peppers, avocado
fontina cheese, served with picante 12

Crab Cake Burger

crab, pan seared 13

Fresh Angus Steakburgers **

Good Old Fashioned Steakburger

applewood smoked bacon
american or swiss cheese 11

Boro Steakburger

sautéed mushrooms, caramelized onions
smoked gouda or swiss 11

California Steakburger

roasted garlic aioli, avocado and fontina cheese 12

Gluten Free Burger Buns Available (by request) 2

Sides 4

seasonal fresh vegetable **GF V**
coleslaw **GF V**
french fries **V**

Sides 6

bacon roasted brussels sprouts **GF**
sweet potato fries **V**

Fresh Brewed Tea 2.50

Featuring 12 Craft Drafts

Coca-Cola products 2.50

Kitchen full menu hours

Monday - Wednesday
11:00 AM to 9 PM

Thursday - Saturday
11:00 AM to 10 PM

Sunday with Brunch
8 AM to 8:30 PM

Please visit

The Boro Low Country Kitchen

Tuesday to Sunday 12 noon to 8 pm

***Low Country Boils; Combination platters of Snow Crab, Lobster, Clams,
Mussels, Crawfish, Shrimp, Blue Crab, Cob Corn, Sausage, Potato, and special herbs
Fried and Grilled Seafood, and Po-Boys***

Philly Cheese Steak, Italian Sausage Sandwiches, Buffalo Chicken sandwiches

***a casual on the water seating establishment...
specializing in call ahead grab & go cater style trays***

- Enjoy your family & friends without the hassle of a reservation at a restaurant
- Let us prepare your catered tray for pick-up for large and small gatherings
- Located just down the side deck of the building as you head towards the water



Please advise our staff of any food allergies or dietary preferences

Nuts and other food allergens are present in our kitchen. Although we make every effort to keep these items separated, we cannot guarantee allergen free products

**** Government Required Notice:** Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or Immune disorder