

TOP SHELF COOLERS

\$9.50

KETEL ONE RELAXER

Ketel One vodka, fresh muddled raspberries, agave, coconut water, club soda

HENDRICK'S REVITALIZER

Hendrick's gin, fresh blackberries, fresh thyme, lime juice, orange bitters, tonic

PATRON ENERGIZER

Patron Silver tequila, sours, triple sec, lime, guava, Grand Marnier topper

MAKER'S UNWINDER

Maker's Mark bourbon, lemon, simple syrup, orange bitters, club soda

INVIGORATING FROZENS

\$8.75

BRITTANY'S BLANC

Sauvignon Blanc, mango, fresh raspberries

BETH'S ORANGE CRUSH

Orange vodka, lemonade, cranberry

ESKI MOJITO

Mango rum, lime juice, simple syrup, fresh mint

FUZZY MONKEY

Captain Morgan's spiced rum, peach, banana

COCO GUAVALADA

Coconut rum, guava, pina colada

TIGER PAW

Peach vodka, mango, strawberry

FROZEN CLASSICS

\$8.75

PINA COLADA, MARGARITA, DAIQUIRI

Your choice of traditional, strawberry, banana, mango, guava, peach

REFRESHERS ON THE ROCKS

\$8.75

SPLASH SPRITZER

Blueberry vodka, peach, club soda, blue curacao

TURTLES PUNCH

Bacardi 151 rum, pineapple, orange juice, cranberry juice

CHERRY LIMEADE

Cherry vodka, sours, sprite

PEACH ON THE BEACH

Mango rum, peach, pineapple juice

SUNSATIONAL SMOOTHIES (NON-ALCOHOLIC) \$6

SEASIDE SPLASH

Strawberry, lemonade

MISTY BREEZE

Mango, banana

SURFIN SEAGULL

Guava, pina colada

PERFECTLY PEACH

Peach, mojito

TEMPTING TOPPERS \$3

Add a half ounce floater of house rum, tequila, or vodka



SPLASH

THE WESTIN
HILTON HEAD ISLAND
RESORT & SPA

APPETIZERS

PEEL AND EAT SHRIMP *gf* 13
Traditional cocktail sauce

BUFFALO OR BBQ CHICKEN WINGS 13
Blue cheese or ranch, carrots, celery

NACHOS 13

Chorizo black bean chili, scallions, queso, chipotle salsa, jalapeños, guacamole, sour cream

Add Chicken 16 Add Pulled Pork 16

BLACK EYED PEA & BOILED PEANUT HUMMUS *v* 12

Carrots, celery, cucumbers, feta cheese, whole wheat pita chips

SALADS

SUPERFOOD SALAD *gf* 14

Baby spinach, strawberries, goat cheese, cucumbers, cherry tomatoes, toasted pecans, orange vanilla vinaigrette

Add Chicken 19 Add Shrimp 21

ISLAND COBB *gf* 18

Chilled shrimp, avocado, bacon, chopped egg, tomatoes, roasted corn, blue cheese crumbles, champagne vinaigrette

CAESAR SALAD *v* 9

Romaine, parmesan cheese, croutons, cherry tomatoes

Add Chicken 14 Add Shrimp 16

CRAFTED GREENS *gf* 14

Baby kale, Napa cabbage, brussel sprouts, green apple, sunflower seeds, dried cherries, sweet peppers, chive vinaigrette

Add Chicken 19 Add Shrimp 21

FAVORITES

SERVED WITH CHOICE OF FRENCH FRIES, SIDE SALAD, OR SEASONAL FRUIT

PRIME ANGUS BURGER 14

Bibb lettuce, vine ripened tomato, onion, brioche bun

CHICKEN BURGER 14

Ground chicken, mushrooms, swiss cheese, bibb lettuce, vine ripened tomato, dijonnaise, brioche bun

“HILARY’S” ORIGINAL VEGGIE BURGER *gf* 14

Onion & fennel kraut, bibb lettuce, vine ripened tomato, onion, vegenaise, gluten free bun

CRAB & SHRIMP PATTY MELT 20

Havarti, bibb lettuce, vine ripened tomato, caramelized Vidalia onion, Savannah Remoulade, griddled sourdough

ISLAND FISH TACOS 16

Mahi-mahi, green cabbage, pico de gallo, lime cilantro yogurt, flour tortilla

STOUT BRAISED VEAL BRATWURST 13

Caramelized Vidalia onions, malt vinegar, whole grain aioli

PULLED PORK SANDWICH 13

Chipotle barbeque sauce, low country slaw, brioche bun

LOCAL SHRIMP & CRAB SALAD 18

Vine ripened tomato, bibb lettuce, brioche bun

BBQ CHICKEN SANDWICH 14

Cheddar cheese, vine ripened tomato, bibb lettuce, grilled onions, IPA barbeque sauce

ROASTED CHICKEN SALAD WRAP 13

Green apples, dried cranberries, walnuts, whole wheat wrap

SIDES 6

SEA SALTED FRENCH FRIES

SEASONAL FRUIT CUP

SIDE HOUSE SALAD

DESSERT

SEASONAL FRUIT PLATE *gf v* 12

Mango-vanilla yogurt

NEW YORK STYLE CHEESECAKE 9

Seasonal berry compote

gf gluten free *v* vegetarian



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