

MENU SELECTS

PEEL & EAT SHRIMP Steamed local shrimp with Idle Speed Lime Lager, house spices, lime, wasabi cocktail sauce (GF)	16	SPINACH SALAD Baby spinach, strawberries, pistachios, goat cheese, Medjool dates, lemon poppy seed vinaigrette (GF)	14	ROASTED CHICKEN Skillet roasted chicken breast, green beans, buttermilk mashed potatoes, finished with roasted chicken gravy	28
MUSSELS Prince Edward Island Mussels sautéed with BBQ spice, paprika, cumin, finished with fines herbes & butter (GF)	16	SHRIMP LOUIE SALAD Poached Georgia shrimp, mixed greens, hard-boiled egg, marinated tomatoes, cucumber, house-made 1000 Island dressing, popped capers	18	RACK OF LAMB* Roasted rack of lamb with demi-glaze & Cardamom honey, couscous with sweet potato, tomatoes, chickpeas & rum raisins, finished with lamb jus (GF)	45
DUCK FAT FRIES Fresh cut potatoes, served with assorted dipping sauces (GF)	12	SURF & TURF* 6 oz grilled filet topped with fried oysters, served with blue cheese potatoes au gratin, seasonal vegetables and port wine demi	45	VENISON MEATLOAF Glazed venison, beef & pork blend, caramelized onions, a sweet glaze & spicy chile sauce, served with smoked gouda polenta & seasonal vegetable	34
STUFFED EGGS Deviled eggs with smoked seafood, tomato, bacon, parsley, paprika, capers (GF)	10	STEAK FRITES* Choice of steak served with duck fat fries. 10 oz. strip with Au Poivre 14 oz. Painted Hills Ribeye w/port wine demi (GF)	38/54	SHRIMP & SCALLOPS Seared scallops & Georgia shrimp over Charleston red risotto with andouille sausage, asparagus tips, seasonal mushrooms with crawfish cognac cream sauce	38
CALAMARI Flash-fried calamari, curry spiced aioli, marinated tomatoes, served with olive powder & chives	16	"SOME PIG" SC Peculiar Pig Farms chicken fried pork cutlet, sweet potato purée, collard greens, finished with whole grain mustard cream sauce	30	NC BROOK TROUT Pan sauteed North Carolina Brook Trout with brown butter caper sauce, duck fat smashed potatoes and green beans	30
LOW COUNTRY CHARCUTERIE House smoked white fish dip, pimento cheese, cured meats, cheeses, pickled vegetables & mustard	35	LUCKY BURGER Two 4 oz smash patties, sweet onion and bacon BBQ jam, pimento cheese, with duck fat fries & caramelized onion aioli	18	TUNA PUTTANESCA Seared rare Yellowfin tuna, puttanesca sauce, pickled okra, served over creamy Fontina cheese grits, herb oil and basil (GF)	36
CRAB CAKES Jumbo lump crab, remoulade, tomato salad, lemon & fresh micro herbs	24				



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