



397 SQUIRE POPE ROAD
HILTON HEAD ISLAND
SOUTH CAROLINA 9926
843.681.3663
WWW.SKULLCREEKBOATHOUSE.COM

• CEVICHE •

– MARINATED SEAFOOD COCKTAILS –

Personalize your own cocktail by selecting your favorite fresh seafood and marinade style. Small serves 1 - 2 • Large serves 2 - 4

STEP 1: CHOOSE YOUR SEAFOOD

- Today's Fish** Small Mkt. Price • Large Mkt. Price
Wild American Shrimp Small 6.00 • Large 7.50
Calamari Small 6.00 • Large 7.50
Rock Shrimp Small 7.75 • Large 8.75
Conch Small 7.75 • Large 8.75
Scallops Small 8.00 • Large 9.50
Octopus Small 6.75 • Large 8.75
Tuna Small 8.50 • Large 10.00
Salmon Small 7.00 • Large 8.50
Mixed 10.75
Choose up to 4 seafood selections

STEP 2: PICK YOUR FLAVOR

Tropical Style – grilled pineapple, jalapeño, bell peppers, cane sugar, crispy tortilla chips

Latin Style – tomato, chiles, lime, avocado, fresh cilantro, crispy tortilla chips

Asian Style – white soy, sesame, garlic, red chiles, green onion, crispy wontons

Thai Style – coconut milk, ginger, lemon grass, mango, red curry, crispy wontons

• SUSHI, SASHIMI & CARPACCIO •

Rock-In-Roll 9.00

Crispy rock shrimp, japanese slaw, red bell pepper and avocado

Shrimp Tempura Roll

Cucumber and eel sauce 7.00 • Topped with avocado 8.50
Topped with tuna 9.50 • Topped with fresh water eel 9.50

Buffalo Shrimp or Chicken Roll 6.50

Julienne celery, bleu cheese dressing

Spicy Tuna & Crab Super Crunch Roll 12.00

Spicy tuna, lump crab, chive cream cheese, spicy mayo, sweet soy drizzle

Veggie Roll 8.00

Spinach soy paper, edamame and goat cheese hummus, tempura artichoke and asparagus, sundried tomato

Surf & Turf Roll 16.00

Maine lobster tempura, lemon aioli, sweet gem lettuce, topped with truffle seared filet mignon

California Roll 6.50

Avocado, crab stick, cucumber, japanese mayo, sesame seeds

Philly Roll 6.50

Smoked salmon, cream cheese, cucumber

Spicy Tuna Roll 7.50
Cucumber, toasted sesame seeds

Whitefish Sashimi 8.50
Thin sliced whitefish, avocado, sweet onion, wasabi vinaigrette

Tuna Sashimi 8.50
Sliced sashimi grade tuna, shaved sweet onion, soy vinegar dressing, seaweed salad

Spicy Tuna Tartar 6.50
Sesame oil, garlic chili and soy sauce, crispy wonton chips

Far East Tuna Carpaccio 8.50
Sliced sashimi grade tuna, avocado, soy chile aioli, julienne of crispy spring roll wrapper

Mediterranean Carpaccio 8.50
Sliced sashimi grade tuna, fresh lemon, truffled sea salt, olive oil, shaved mushrooms, arugula

European Tuna Carpaccio 8.50
Sliced sashimi grade tuna, dijon mustard, aioli, fresh lemon, capers, garlic chips

Hawaiian Poki 8.50
Small cubed sashimi tuna, soy, green onion, toasted macadamia nuts, fresh ginger, chiles, sesame oil, chopped romaine

Tako Salad 7.50
Spicy octopus, conch, jicama, bamboo shoots, red onion, kimchi vinaigrette

Filet Mignon Tataki (4 oz) 12.00
Cracked pepper seared, lime ponzu, sticky rice cake, grilled green and sweet onions

Tuna Tataki (4oz) 12.00
Cracked pepper seared, lime ponzu, sticky rice cake, grilled green and sweet onions

Tuna 3 Ways 12.00
Hawaiian poki, far east carpaccio and spicy tuna tartar

Seafood Sunomono 7.50
Shrimps, scallops and calamari, shaved cucumber, sweet onion, rice, wine vinaigrette



• SAKE •

		Glass	Bottle
Gekkeikan Traditional	Hot or Cold	6.00	24.00
Gekkeikan Nigori	Cold	6.50	15.00
Zipang Sparkling	Cold	6.50	
Haiku Premium Select	Cold	8.00	32.00
Black & Gold	Cold	10.00	40.00



Warm Chocolate Pudding Cake 7.00
With vanilla ice cream

Warm Apple Bread Pudding 7.00
With dulce de leche (latin caramel sauce)

Key Lime Crème Brulee 7.00
With short bread cookies

Warm Snickers Crunch Cake 7.00
Vanilla ice cream, caramel and chocolate sauces

Blackberry Cheesecake 7.00
Triple berry sauce, whipped cream

Pineapple Express 7.00
Warm pineapple upside down cake with vanilla ice cream

Peanut Butter Pie 7.00
Chocolate sauce, whipped cream

Selection of Ice Creams 5.00
Vanilla, Rocky Road, Seasonal Favorite

