

Where the Locals Nest...

SPECIALTY COCKTAILS

- CRANBERRY SCREWDRIVER \$8**
CRANBERRY VODKA, CRANBERRY JUICE, OJ,
GRAND MARNIER
- DARK SKIES \$8**
BAILEY'S, AMARETTO, KAHLUA
- MAPLE SOUR \$8**
WHISKEY, LEMON JUICE, BITTERS, MAPLE SYRUP
- DARK & STORMY \$8**
GOSLINGS DARK RUM, LIME JUICE, GINGER BEER
- RUSSIAN WINTER \$8**
PEPPERMINT VODKA, KAHLUA, SPLASH MILK
- TURTLE PUNCH \$9**
DEEP EDY'S CRANBERRY VODKA, GINGERALE, OJ,
PINEAPPLE
- LAGERHEAD LEMONADE \$8**
BACARDI RUM, MALIBU RUM, VODKA, LEMONADE
- MOSCOW MULE \$8**
ABSOLUT VODKA, LIME JUICE, GINGER BEER
- TAVERN SOUR \$9**
BOURBON, GRAPEFRUIT, FRESH GINGER, LIME JUICE

WINES BY THE GLASS

- | | |
|---------------------|--|
| PINOT NOIR | CANYON ROAD \$6
MURPHY GOODE \$9 |
| CABERNET | COPPER RIDGE \$6
WILLIAM HILL \$9 |
| MERLOT | LATERRE \$6 |
| RED BLEND | ABSTRACT \$9 |
| CHIANTI | VILLA CALCINAIA \$9 |
| PINOT GRIGIO | CANYON ROAD \$6
TORRESELLA \$9 |
| CHARDONNAY | CANYON ROAD \$6
14 HANDS \$7
WENTE \$9 |
| RIESLING | COVEY RUN \$7 |
| FUME BLANC | FERRARI CARANO \$8 |

DRAUGHT BEERS

12 OZ. LOCAL-CRAFT BEER \$6.00
CHANGED SEASONALLY

- SOUTHERN BARREL 'HELLES LAGER'
- HOLY CITY 'PLUFF MUD'
- RIVER DOG 'RED IPA'
- SERVICE 'COMPASS ROSE IPA'
- KENTUCKY BOURBON BARREL ALE
- RIVER DOG 'AMERICAN PILSNER'

12 OZ. DOMESTIC BEER \$4.00

- SHOCK TOP
- YUENGLING
- BUD LITE

SERVICE BREWING CO. IS A VETERAN-OWNED AND OPERATED CRAFT BREWERY IN SAVANNAH, GA, DEDICATED TO HONORING THOSE WHO HAVE PUT THEIR LIVES AT RISK FOR COUNTRY AND COMMUNITY.

SOUTHERN BARREL BREWING CO. IS A BREWED RIGHT HERE IN THE LOW COUNTRY OF SOUTH CAROLINA GETTING IT'S NAME FROM THE WHISKEY, WINE, AND RUM BARRELS USED TO BREW THE BEER.

RIVER DOG BREWING CO. IS MADE FROM SCRATCH IN RIDGELAND, SC, AND BOASTS THE LOW COUNTRY'S FINEST CRAFT BREWS.

HOLY CITY BREWING CO. IS OWNED BY 4 LIFELONG FRIENDS WHO WANTED TO SHARE THEIR PASSION FOR BEER. LOCATED IN CHARLESTON, SC, THIS BREWERY QUICKLY HAS BECOME A LOCAL FAVORITE

BOTTLED BEERS

DOMESTICS \$4

- BUD LIGHT, BUDWEISER, COORS LIGHT,
- MILLER LITE, MICHELOB ULTRA,
- SAM ADAMS, YUENGLING

IMPORTS \$5

- HEINEKEN, CORONA, STELLA ARTOIS,
- BECKS (NON-ALCOHOLIC)



ASK ABOUT OUR LAGERHEAD GROWLERS AND DRINKS TO TAKE HOME!

LAGERHEAD TAVERN



HAPPY HOUR
4 - 6:30
DAILY

OUR STORY

Named after the indigenous Loggerhead Sea Turtle, LagerHead Tavern at Oyster Reef Golf Club is proud to support Audubon International. This not-for-profit organization educates, assists and inspires people from all walks of life to protect and sustain, the land, water, wildlife and natural resources around them. We are also a local supporter and nest adopter of the Hilton Head Island Sea Turtle Protection Project at the Coastal Discovery Museum.



DOWNLOAD
OUR APP
HILTON HEAD GOLF

TO
GO

TAKE OUT
(843) 681-2184

DELIVERY EXPRESS
FOR HHP: (843) 785-7155

APPETIZERS

WARM SOFT PRETZELS \$6
MUSTARD CHEESE SAUCE

OYSTERS ON THE HALF SHELL \$12
½ DOZEN, COCKTAIL SAUCE, LEMON

GRILLED OYSTERS \$12
½ DOZEN, PARMESAN & GARLIC BUTTER

LUMP CRAB HUSHPUPPIES \$10
ALEPPO PEPPER HONEY BUTTER

BUFFALO SHRIMP LETTUCE WRAPS \$10
BLUE CHEESE, PICKLED CELERY & CARROT, LETTUCE

BBQ PULLED PORK NACHOS \$10
SHREDDED PORK, GREEN TOMATO PICO,
CHEESE SAUCE, SOUR CREAM, PICKLED JALAPENOS

WHITE CHEDDAR GRIT FRIES \$7
TASSO TOMATO DIPPING SAUCE

TENNESSEE HOT CHICKEN SLIDERS \$8
PICKLES, OYSTER REEF HOT SAUCE,
CHARRED GREEN ONION RANCH

LAGERHEAD CALAMARI \$8
LIGHTLY BATTERED & FRIED, WITH CITRUS CHILI AIOLI

LOWCOUNTRY BRUSCHETTA \$8
HUMMUS, ROASTED RED PEPPERS, PICKLED CELERY,
CARROTS & RED ONION

CHICKEN PESTO FLATBREAD \$9
MOZZARELLA, CHERRY TOMATOES,
PARMESAN CHEESE

SMOKED CHICKEN WINGS
6 FOR \$9 12 FOR \$15 36 FOR \$40
BUFFALO, ALABAMA BBQ SAUCE OR CITRUS CHILI

SIGNATURE SOUPS

SMOKED TOMATO BISQUE \$6
BEER CHEESE \$6

SALADS

GRILLED SALMON SALAD \$14
FIELD GREENS, ASPARAGUS, ALMONDS, CORNICHON,
WHEAT BERRY, DILL VINAIGRETTE

TRADITIONAL CAESAR \$14
ROMAINE, ROASTED RED PEPPERS, RADISH, CROUTONS,
CHICKEN OR SHRIMP, BLACKENED OR GRILLED

TAVERN COBB SALAD \$14
CHICKEN, HAM, APPLE, TOMATO, CROUTONS, PROVOLONE,
HARDBOILED EGG, AVOCADO, CHIPOTLE RANCH

BUFFALO SHRIMP SALAD \$14
SPRING MIX, TOMATOES, MANGO, BLUE CHEESE, CUCUMBER,
GINGER VINAIGRETTE

SANDWICHES

ALL ITEMS SERVED WITH YOUR CHOICE OF SIDE

BEAUFORT SHRIMP ROLL \$13
BIBB LETTUCE, PICKLED RED ONION,
OLD BAY, BUTTERED SPLIT ROLL

GRILLED CHICKEN MELT \$11
OVEN ROASTED TOMATOES, AVOCADO,
SMOKED BACON, CHEDDAR CHEESE, SOURDOUGH

LOW COUNTRY REUBEN \$12
SMOKED HAM, PULLED PORK, PICKLED CABBAGE,
SWISS CHEESE, BLOODY MARY MAYO, RYE BREAD

ROASTED TURKEY \$11
AVOCADO, BIBB LETTUCE, ALFALFA SPROUTS, TOMATO,
CHEDDAR, SRIRACHA MAYO, SOURDOUGH

BLACKENED FLOUNDER SANDWICH \$13
BRIOCHE BUN, LETTUCE, TOMATO, TARTAR SAUCE

PULLED PORK SANDWICH \$12
BRAISED PORK, BBQ SAUCE, COLESLAW, PICKLES,
BRIOCHE BUN

SPECIALTY BURGERS

SERVED ON A BRIOCHE BUN WITH YOUR CHOICE OF A SIDE

JUICY LUCY \$14
CHEDDAR CHEESE STUFFED, TOPPED WITH CARAMELIZED
ONIONS, BOURBON PEPPERCORN SAUCE

PIMENTO BURGER \$12
PIMENTO CHEESE, BIBB LETTUCE, PICKLED RED ONION

BACON BLACK & BLUE \$12
BLUE CHEESE, CANDIED BACON, LETTUCE, TOMATO

VEGGIE BURGER \$12
CHEF MICHAL'S CREATION, MOZZARELLA, AVOCADO

CAROLINA CRUNCH \$12
JALAPENO JELLY, FRIED ONION RINGS, BBQ SAUCE

HOUSE TAVERN BURGER \$12
CHOICE OF CHEESE, LETTUCE, TOMATO, ONION

ENTREES

FISH & CHIPS \$14
SOUTHERN BARREL (LOCAL) BEER BATTERED COD, FRIES,
TARTAR SAUCE, MALT VINEGAR, COLESLAW

BABY BACK RIBS
½ RACK \$13 | FULL RACK \$22
SMOKED & ROASTED, ZINFANDEL B.B.Q SAUCE, FRENCH FRIES, COLE SLAW

SH RIMP FRESCA \$16
PARMESAN CRUSTED, TOMATO BASIL SAUCE, ANGELHAIR

NY STRIP STEAK \$18
FINGERLING POTATOES, SEASONAL VEGETABLES

SHRIMP & GRITS \$16
LIGHTLY BLACKENED, CREAMY GRITS, ANDOUILLE

CRAB STUFFED FLOUNDER \$18
LEMON SHALLOT BUTTER, SEASONAL VEGETABLES

HERB CRUSTED SALMON \$18
CAPER BUTTER, COLLARD GREENS

DESSERTS

CHOCOLATE CHIP SKILLET COOKIE \$7
VANILLA ICE CREAM, CHOCOLATE SAUCE

WARM CHOCOLATE LAVA CAKE \$7
VANILA ICE CREAM, CHOCOLATE & CARAMEL SAUCE

KEYLIME PIE \$7
WHIPPED CREAM

NY CHEESECAKE \$7
STRAWBERRIES, WHIPPED CREAM

SIDES:

HOUSE MADE CHIPS, FRENCH FRIES, FRESH FRUIT, OR BLACK EYED PEAS & COLLARD GREENS

ADD:

SIDE SALAD \$3

VEGETABLE OF THE DAY \$3

APPETIZERS

WARM SOFT PRETZELS \$6
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SIDES

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OR BLACK EYED PEAS & COLLARD GREENS

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ADD ONS

SIDE SALAD \$3

VEGETABLE OF THE DAY \$3