

Where the Locals Nest...

SPECIALTY COCKTAILS

- MANGO MOJITO \$10**
FRESH MINT, MALIBU MANGO, OJ, CLUB SODA
- PEACH MARTINI \$12**
DEEP EDY'S PEACH, TRIPLE SEC, GRAN MARNIER
- BLOOD ORANGE MARGARITA \$11**
JOSE CUERVO, SOLERNO BLOOD ORANGE, SOUR
- DARK & STORMY \$9**
GOSLINGS DARK RUM, LIME JUICE, GINGER BEER
- WHITE PEACH SANGRIA \$10**
CHARDONNAY, DEEP EDY'S PEACH, TRIPLE SEC
- TURTLE PUNCH \$11**
DEEP EDY'S CRANBERRY VODKA, GINGERALE, OJ, PINEAPPLE
- LAGERHEAD LEMONADE \$11**
BACARDI RUM, MALIBU RUM, VODKA, LEMONADE
- MOSCOW MULE \$10**
VODKA, LIME JUICE, GINGER BEER
- BLACKBERRY MULE \$10**
VODKA, BLACKBERRY LIQUEUR, LIME JUICE, GINGER BEER

WINES BY THE GLASS / BOTTLE

- PINOT NOIR**
CANYON ROAD \$8/31
KENDALL-JACKSON \$10/39
- CABERNET**
COPPER RIDGE \$8/31
LOUIS MARTINI \$11/43
OBERON NAPA \$14/55
- MERLOT**
COPPER RIDGE \$8/31
ALEXANDER VALLEY \$11/43
- MALBEC**
ALAMOS \$10/39
- RED BLEND**
APOTHIC RED \$9/35
- SAUVIGNON BLANC**
PROPHECY \$9/35
- PINOT GRIGIO**
CANYON ROAD \$8/31
HESS SELECT \$11/43
- CHARDONNAY**
COPPER RIDGE \$8/31
CARMEL ROAD \$11/43
SONOMA CUTRER \$13/51
- RIESLING**
PETER MERTES \$9/35
- ROSE**
LA VIEILLE FERME \$9/35
- SPARKLING (SPLIT)**
LA MARCA PROSECCO \$10

DRAUGHT BEERS

14 OZ. LOCAL-CRAFT BEER \$6.50

- SOUTHERN BARREL 'HELLES LAGER'
- EDMUND'S OAST 'SOMETHING COLD – BLONDE ALE'
- RIVER DOG 'PILSNER'
- SERVICE 'COMPASS ROSE IPA'
- KENTUCKY BOURBON BARREL ALE
- PALMETTO HUGER STREET 'IPA'
- WESTBROOK 'WHITE THAI'
- PAWLEY'S BIG SANDY BEACHES 'LAGER'
- SAM ADAMS SEASONAL

14 OZ. DOMESTIC BEER \$5

- SHOCK TOP
- YUENGLING
- BUD LIGHT

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.

EDMUND'S OAST BREWING CO. IS A PRODUCTION CRAFT BREWERY OUT OF CHARLESTON, SOUTH CAROLINA. THIS BREWERY QUICKLY HAS BECOME A LOCAL FAVORITE

BOTTLED BEERS

DOMESTICS \$4.50

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

IMPORTS \$6

- HEINEKEN, CORONA

ASK ABOUT OUR LAGERHEAD GROWLERS AND DRINKS TO TAKE HOME! FOR YOUR CONVENIENCE, LAGERHEAD ADDS A 20% GRATUITY TO SEPARATE CHECKS AND PARTIES OF SIX OR MORE.

*** CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**



LAGERHEAD TAVERN



EARLY DINING
3 - 5:30
DAILY

OUR STORY

Named after the indigenous Loggerhead Sea Turtle, LagerHead Tavern at Oyster Reef Golf Club is proud to support causes protecting the wildlife and natural settings that surround both the property and Island. Initiatives include supporting Audubon International, a non-profit organization that educates, assists and inspires people from all walks of life to protect and sustain, the land, water, wildlife and natural resources around them. We also are a local supporter and nest adopter of the Hilton Head Island Sea Turtle Protection Project at the Coastal Discovery Museum. From the birds, and of course, the alligators, to the Tiger Sharks in the Port Royal Sound, nature surrounds us on land and sea.

In addition to protecting the wildlife and natural surroundings, we also are focused on preserving the rich history of the Island and the property. The Historical Hallway showcases the Island's history from the moment William Hilton himself set eyes on the Island until the modern day planning of Hilton Head Plantation and the golf course.

Whether you have just played golf or have joined us for a bite to eat, we thank you for visiting LagerHead Tavern, "Where The Locals Come to Nest."



DOWNLOAD OUR APP
HILTON HEAD GOLF
JOIN OUR REWARDS PROGRAM



TAKE OUT
(843) 681-2184

APPETIZERS

WARM SOFT PRETZELS \$7
MUSTARD CHEESE SAUCE

CRAB ARTICHOKE DIP \$12
WARM & CREAMY, PRETZEL CHIPS

GRILLED OYSTERS \$16
½ DOZEN, PARMESAN & GARLIC BUTTER

CHEDDAR JALAPENO HUSHPUPIES \$12
ALEPPO PEPPER HONEY BUTTER

PIMENTO CHEESE \$10
CHEDDAR, ROASTED RED PEPPERS,
CHIPOTLE, HOUSE-MADE CHIPS

BBQ PULLED PORK NACHOS \$15
SHREDDED PORK, GREEN TOMATO PICO,
CHEESE SAUCE, SOUR CREAM, PICKLED JALAPENOS

COCONUT CRUNCHY SHRIMP (5) \$14
LIGHTLY FRIED, CITRUS CHILI DIPPING SAUCE

FRIED OYSTERS \$12
REMOULADE DIPPING SAUCE

MUSSELS \$14
GARLIC, ONION & WHITE WINE BROTH, CROSTINI

TENNESSEE HOT CHICKEN SLIDERS (3) \$14
PICKLES, OYSTER REEF HOT SAUCE,
CHARRED GREEN ONION RANCH

LAGERHEAD CALAMARI \$11
LIGHTLY BATTERED & FRIED, WITH CITRUS CHILI AIOLI

CHICKEN PESTO FLATBREAD \$14
MOZZARELLA, CHERRY TOMATOES,
PARMESAN CHEESE

SMOKED CHICKEN WINGS
6 FOR \$11 12 FOR \$17 36 FOR \$48
BUFFALO, ALABAMA BBQ, CITRUS CHILI OR SOUTHERN BBQ

WILD BILL FLATBREAD \$14
GRILLED CHICKEN, BLUE CHEESE, RED ONION, HOT SAUCE,
ROASTED RED PEPPERS, RANCH DRIZZLE

SHRIMP OR FISH TACOS (2) \$12
LIGHTLY BLACKENED, CABBAGE, JACK CHEESE, RANCH DRIZZLE

FRIED GREEN TOMATOES \$10
PEPPER JACK CHEESE, TOMATO SALSA, CHIPOTLE RANCH

SIGNATURE SOUPS

OYSTER CHOWDER \$8

SOUP DU JOUR \$8

SALADS

GRILLED SALMON SALAD* \$21
FIELD GREENS, ASPARAGUS, ALMONDS, CORNICHON,
WHEAT BERRY, ROASTED RED PEPPERS, DILL VINAIGRETTE

TRADITIONAL CAESAR \$18
ROMAINE, ROASTED RED PEPPERS, RADISH, CROUTONS,
CHICKEN OR SHRIMP, BLACKENED OR GRILLED

STEAK SALAD* \$21
5 OZ. GRILLED SHOULDER STEAK, ROMAINE, BACON, CHERRY
TOMATOES, RED ONION, BLUE CHEESE CRUMBLES,
BLUE CHEESE DRESSING

ADD CHICKEN OR SHRIMP \$7 ADD SALMON* OR MAHI* \$11

ROASTED BEET SALAD \$11
MIXED GREENS, GOAT CHEESE, TOASTED ALMONDS
CHAMPAGNE VINAIGRETTE

BUTTERNUT SQUASH SALAD \$11
MIXED GREENS, CANDIED PECANS, ROASTED BUTTERNUT
SQUASH, WHEAT BERRIES, GOAT CHEESE,
CREOLE MUSTARD VINAIGRETTE

TAVERN COBB SALAD \$18
CHICKEN, HAM, APPLE, TOMATO, CROUTONS, PROVOLONE,
HARDBOILED EGG, AVOCADO, CHIPOTLE RANCH

BUFFALO SHRIMP SALAD \$18
SPRING MIX, TOMATOES, MANGO, BLUE CHEESE, CUCUMBER,
GINGER VINAIGRETTE

LOW COUNTRY SALMON SALAD* \$22
BLACKENED SALMON, ROMAINE, FRIED GREEN TOMATOES,
JACK CHEESE, CHERRY TOMATOES, EGG, BACON,
CREOLE MUSTARD VINAIGRETTE

CHOPPED SALAD \$11
ROMAINE, CUCUMBERS, TOMATOES, RED ONION, RADISH,
HEARTS OF PALM, PEPPERONCINI'S,
BALSAMIC VINAIGRETTE

SIDES

HOUSE-MADE CHIPS FRENCH FRIES FRESH FRUIT COLESLAW CREAMY GRITS COLLARD GREENS

ADD

SIDE SALAD (CAESAR OR HOUSE) \$5

SEASONAL VEGETABLES \$4

SANDWICHES

ALL ITEMS SERVED WITH YOUR CHOICE OF SIDE

CRISPY FRIED CHICKEN SANDWICH \$16
PIMENTO CHEESE, PICKLES, BRIOCHE BUN

SHAVED PRIME RIB SANDWICH \$16
CARMELIZED ONIONS, HORSERADISH CREAM,
PROVOLONE CHEESE, AU JUS

GRILLED CHICKEN MELT \$15
OVEN ROASTED TOMATOES, AVOCADO, MAYONNAISE,
SMOKED BACON, CHEDDAR CHEESE, SOURDOUGH

LOW COUNTRY REUBEN \$15
SMOKED HAM, PULLED PORK, PICKLED CABBAGE,
SWISS CHEESE, BLOODY MARY MAYO, RYE BREAD

ROASTED HAM & TURKEY CLUB \$16
TURKEY, HAM, BACON, AVOCADO, LETTUCE,
TOMATOES, CHEDDAR, MAYONNAISE, SOURDOUGH

BLACKENED FLOUNDER SANDWICH \$16
BRIOCHE BUN, LETTUCE, TOMATO, TARTAR SAUCE

PULLED PORK SANDWICH \$15
BRAISED PORK, BBQ SAUCE, COLESLAW, PICKLES,
BRIOCHE BUN

CHICKEN PESTO \$16
GRILLED CHICKEN, ROASTED RED PEPPERS, PESTO,
MOZZARELLA, GREENS, BRIOCHE BUN

MACADAMIA ENCRUSTED MAHI \$25
PEANUT GINGER SAUCE, MANGO SALSA
BUTTERMILK MASHED POTATOES

CHICKEN PICCATA \$22
ANGEL HAIR, LEMON CAPER SAUCE

PASTA DIAMARE \$23
ANGEL HAIR, MUSSELS, SHRIMP, FLOUNDER, ASPARAGUS,
FIRE ROASTED TOMATO SAUCE

COCONUT CRUNCHY SHRIMP (7) \$23
SEASONAL VEGETABLES,
CITRUS CHILI DIPPING SAUCE

FISH & CHIPS \$17
SOUTHERN BARREL (LOCAL) BEER BATTERED COD,
FRIES, TARTAR SAUCE, MALT VINEGAR, COLESLAW

BABY BACK RIBS
½ RACK \$19 | FULL RACK \$28
SMOKED & ROASTED, ZINFANDEL B.B.Q SAUCE,
FRENCH FRIES, COLE SLAW

KEYLIME PIE \$7
WHIPPED CREAM

CHOCOLATE TORTE \$7
RASPBERRY SAUCE, WHIPPED CREAM

SPECIALTY BURGERS

SERVED ON A BRIOCHE BUN WITH YOUR CHOICE OF A SIDE

JUICY LUCY* \$18
CHEDDAR CHEESE STUFFED, TOPPED WITH CARMELIZED
ONIONS, BOURBON PEPPERCORN SAUCE

PIMENTO BURGER* \$17
PIMENTO CHEESE, BIBB LETTUCE, PICKLED RED ONION

BACON BLACK & BLUE* \$17
BLUE CHEESE, CANDIED BACON, LETTUCE, TOMATO

VEGGIE BURGER \$15
CHEF MICHAL'S CREATION, MOZZARELLA, AVOCADO

CAROLINA CRUNCH* \$17
JALAPENO JELLY, FRIED ONION RINGS, BBQ SAUCE

HOUSE TAVERN BURGER* \$16
CHOICE OF CHEESE, LETTUCE, TOMATO, ONION

SHRIMP BURGER \$17
HOUSE MADE, LETTUCE, TOMATO, ONION, TARTAR SAUCE

LOW COUNTRY BURGER* \$17
FRIED GREEN TOMATO, BACON, PEPPER JACK CHEESE

'SHROOM BURGER* \$17
SAUTÉED MUSHROOMS & ONIONS, SWISS CHEESE

TEX MEX BURGER* \$17
GRILLED ONIONS & JALAPENOS, PEPPER JACK CHEESE
TORTILLA CHIPS, CHIPOTLE RANCH SAUCE

ENTREES

SHRIMP FRESCA \$21
TOMATO BASIL SAUCE, ANGEL HAIR

10 OZ. GRILLED SHOULDER STEAK* \$31
BOURBON PEPPERCORN SAUCE,
BUTTERMILK MASHED POTATOES, SEASONAL VEGETABLES

CRISPY PARMESAN COD \$20
LIGHTLY BREADED, LEMON SHALLOT BUTTER,
COLLARD GREENS

CRAB STUFFED FLOUNDER \$24
SPINACH & CRAB FILLING, LEMON SHALLOT BUTTER,
SEASONAL VEGETABLES

HERB CRUSTED SALMON* \$23
LEMON SHALLOT BUTTER, COLLARD GREENS

BAKED STUFFED SHRIMP (7) \$25
CRAB STUFFED, SEASONAL VEGETABLES

CARMELIZED COD \$23
SUGAR & SPICED RUB, GRITS, TOMATO SAUCE, SPINACH, BACON

DESSERTS

NY CHEESECAKE \$7
WHIPPED CREAM

CRÈME BRULEE \$6
FRESH MINT & BERRIES