



Starters & Full Drink Menu on reverse side

SANDWICHES

All served with French Fries or Slaw
Substitute Sweet Potato Fries or Onion Petals for 1.²⁵

Grilled Fish of the Day

Lettuce, Tomato, Red Onion, Red Pepper Remoulade Market Price

Maryland-Style Crab Cake (All Jumbo Backfin Crab)

Broiled, Lettuce, Tomato, Onion, Tartar Sauce – No Filler 20.⁹⁹

Wild Ahi Sliders* (2)

Wasabi Aioli, Avocado, Soy Marinated Cucumbers 15.⁹⁹

Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood, Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion
Flounder 15.⁵⁰ Shrimp 16.⁵⁰ Oyster 17.⁵⁰

Jambalaya Chicken

Housemade Cajun Tomato Pepper Sauce, Andouille Sausage, Pepperjack Cheese on a Toasted Sub Roll 14.⁹⁹

Grilled Chicken Sandwich

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 13.⁹⁹

Proud Supporter of the



*Items offered cooked to order.

Consuming raw or undercooked foods increases your risk of food borne illness.

HOUSE SPECIALTIES

Fish Tacos (3)

Fresh Salsa, Lime, Baja Cream Sauce, Peruvian Slaw, Red Onion, Corn Tortillas 14.⁷⁵

Surfer BBQ Quesadilla

Chicken, Baja Cream Sauce, Spicy BBQ, Salsa, Cheese 14.⁹⁹

Shrimp & Grits

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers, Jumbo Shrimp 22.⁹⁹

1/2 Rack Ribs (w/ one side)

St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or Cajun Beer BBQ, French Fries or Slaw 18.⁵⁰
Add jumbo shrimp skewer 8.⁹⁹ Add grilled chicken 5.⁹⁹

Fried Seafood Platters (all served with French Fries OR Slaw)

Flounder 16.⁹⁹ Shrimp 17.⁹⁹ Oysters 20.⁹⁹
Bay Scallops 17.⁹⁹ Sea Scallops for extra charge
Choice of 2 20.⁹⁹ Choice of 3 24.⁹⁹ Daddy Mac All 4 26.⁹⁹

Steak menu available anytime (NY Strip, Ribeye, or Filet)*

SALADS

Our Homemade Dressings (all prepared fresh on-site):

Blue Cheese, Buttermilk Ranch, Red Wine Vinaigrette, Sesame Ginger, 1000 Island, Honey Mustard, Oil & Vinegar (Balsamic or Red)

Mexican Chicken

Blackened Chicken, Mixed Greens, Black Bean & Corn Salsa, Shredded Cheddar, Tri-Colored Tortilla Strips 15.⁹⁹

Crab & Avocado

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing, Tomato, Red Onion 17.⁹⁹

Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 17.⁹⁹ Add 3 oz lump crab 5.⁵⁰

House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 11.⁹⁹

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 12.⁹⁹

Add these sides to any salad:

Grilled Chicken Breast 5.⁹⁹ Grilled Jumbo Shrimp Skewer 8.⁹⁹
Grilled Seared Tuna* 11.⁹⁹ Grilled Salmon 10.⁹⁹
Crabcake 12.⁵⁰ Fried Oysters 10.⁹⁹
Mahi 11.⁹⁹

STUFFED BURGERS

1/2 pound handmade burger to order, please allow a little extra time
All served with French Fries or Slaw
Substitute Sweet Potato Fries or Onion Petals 1.²⁵

Firehouse*

Stuffed w/ Chipotle Pepper & Pepperjack Cheese, topped with Signature Fire House Sauce, Lettuce, Tomato, Onion 14.⁵⁰

Topsul*

Stuffed with Feta, topped with a Cucumber, Romaine, Tomato & Ceaser Dressing 14.⁵⁰

Dugan*

Stuffed with American Cheese, topped with Bacon, Spicy Texas BBQ, Lettuce, Tomato, Onion 14.⁵⁰

Grilled Portabella (Vegetarian)

Swiss, Caramelized Onion, Basil Pesto, Green Goddess Dressing, Sweet Balsamic Syrup 12

Classic 1/2 lb Homemade Hamburger*

Premium ground beef patties using NY Strip, Ribeye, & Tenderloin trimmings. 13

Blackened & Blue with Cajun seasoning & Bleu Cheese crumbles add 2.⁰⁰

Make it a Vegan Beyond Burger add 3.⁰⁰

Cowboy Burger with Bacon, Onion Petals and Sweet Onion BBQ 2.⁰⁰

108 Patty Melt*

1/2 lb Burger, Caramelized Onion, Swiss, Jewish Rye, Sweet Creole Mustard 14.⁵⁰

SIDES

Sweet Potato Fries 4.⁹⁹

Fried Green Tomatoes 5.⁹⁹

French Fries 3.⁹⁹

Side Salad 3.⁹⁹

Carolina Slaw 3.⁹⁹

Onion Petals 4.⁹⁹

On-site and Off-site catering available inquire with server
or email islandbrotherscatering.com

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SIGNATURE HOUSE COCKTAILS

12.⁵⁰ each

Ocean Walk *Sip the Lazy Summer Stroll*

Blue Shark Vodka, Coconut Rum, Blue Curacao, Pineapple Juice



Frozen Mudslide *Don't be scared to get dirty...*

Vanilla Vodka, Kahlua, Bailey's, Cream Whipped to a Frothy Frozen Bliss

Lava Flow *Get into the Flow*

Light Rum, Pineapple Juice, Coconut Syrup, Strawberries

Daiquiri for Miles *Rum, Fruit, Ice, Drink*

Light Rum and your choice of Strawberry, Pina Colada, Banana, Mango

Italian Sunset *Refreshing Twist on Tequila*

Fresh Grapefruit, Passion Fruit, Reposado Tequila, Campari

Georgia Peach Martini

Absolut Vodka, Peach Schnapps, Watermelon Pucker, OJ & Sour

Aperol 75 *Riviera Refresher*

End of Days Gin, Aperol, Prosecco



Pomegranate Martini

Stoli Vodka, Peach Schnapps, Pomegranate Juice

Mac Daddy Punch *Sit, Relax, and Enjoy!*

Absolut Mandarin Vodka, Lime, Passion Fruit, Cranberry

"Sea Turtle" Mojito

Classic Rum Mojito – Portion of every drink sold goes to the Karen Beasley Sea Turtle Hospital



Captain Loco *The Captain's gone bananas!*

Captain Morgan, Banana Liqueur, Blended Fresh Banana, Swirl of Wildberry Puree

Dark & Stormy

Ginger Beer, Goslings Black Seal Rum, Fresh Lime

MOCKTAILS

POMEGRANATE GINGER PALOMA

Pomegranate, grapefruit, lime, ginger beer 9



BEACH CRUISER SPRITZER

Mint, Mango, Ginger Beer, Splash of Lime & Soda 6

PASSION FRUIT MOCK MOJITO

Mint, lime, passion fruit, soda water 9

NON-ALCOHOLIC

Acqua Panna Water 1L 6.⁵⁰

Liquid Death Water 19.2oz can 3.⁵⁰

We proudly serve

Coke · Diet Coke · Sprite · Mr. Pibb · Lemonade · Ginger Ale

Freshly Brewed Tea · Flavored Lemonades

STARTERS

Lobster Bisque

Cup 5.⁹⁹ Bowl 7.⁹⁹

Low Country Crab Dip

Baked Warm, Backfin Crab, Cheese, Pita Points 15.⁹⁹

Tex-Mex Egg Rolls

Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 12.⁹⁹

Flash Fried Calamari

Garlic Aioli & Marinara Dipping Sauce 14.⁹⁹

Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 11.⁹⁹

Onion Petals

Creole Mustard Dipping Sauce 10.⁹⁹

Buffalo Shrimp

Ranch or Blue Cheese 10ct 14.⁹⁹

Hibachi Shrimp

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 12.⁹⁹

Cajun Fried Oysters

Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 14.⁹⁹

Ahi Sashimi*

Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi reg 14 lg 21

Maryland Crab Cake

Jumbo Backfin Crab Cake, Broiled 14

Fried Green Tomato

Topped with Jumbo Grilled Shrimp, with Side of Carolina-Style Sweet Vidalia Onion BBQ Sauce 15.⁹⁹

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BEERS

Premium Domestic / Imports 3.⁷⁵

Michelob Ultra · Corona · Corona Light · Blue Moon
Budweiser · Bud Light · Killian's Irish Red · Miller Light · Yuengling

Stella Artois 4.⁷⁵

Local NC Microbrews 5.⁵⁰

By Golly Gose (Wilmington, NC)
Bold Rock Hard Cider (Mills River, NC)
Carolina Sky Blue Kolsch-Style Ale (Chapel Hill, NC)
Puppy Drum Pale Ale (Wrightsville, NC)
Airlie Amber Ale (Wrightsville, NC)

Salty Turtle (Surf City, NC)

16oz Hey Zay IPA 8 · 16oz Kolsch 8

Truly Hard Seltzer 4.⁷⁵

Ask server about Seasonal Microbrews

WHITE WINE

BUBBLES (Soft & Creamy)

	GLASS	BOTTLE
PROSECCO, La Marca, Italy	8	28
CHAMPAGNE, Veuve Clicquot Brut, France		120
MOSCATO, Peach Pie, Oliver Winery, IN	8	26

FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Coastal Vines, California	8	
RIESLING, Kung Fu Girl, Washington State	9	30
SWEET RIESLING, Pacific Rim, California	9	30
SWEET MUSCADINE, Duplin, NC Going Coastal	8	26

TANGY (Green Apples & Lemons)

PINOT GRIGIO, Principato, Italia	8. ⁷⁵	
PINOT GRIS, King Estate, Oregon	9. ⁷⁵	34
PINOT GRIGIO, Santa Margherita, Italia	15	46
SAUV BLANC, Oyster Bay, New Zealand	9.2	38
SAUV BLANC, Zilzie, Australia	12	44

CRISP (Rich & Textured)

CHARD, Proverb, California	8. ⁷⁵	
CHARD, Kendall Jackson, California	9. ⁵	34
CHARD, Mer Soleil Silver, Sonoma, California	12	44
CHARD, Cakebread 2021, Napa Valley		81
ROSE, Rose All Day France	11	40

RED WINE

LUSH (Strawberries & Raspberries)

PINOT NOIR, Chateau Souverain (CA)	8. ⁷⁵	
PINOT NOIR, Planet Oregon, Willamette Valley, Oregon		40

SOFT AND TANGY (Cherries & Currants)

MERLOT, Murphy Goode, California	8. ⁷⁵	
MERLOT, 14 Hands, Washington	9. ⁷⁵	34

RICH & SPICY (Black Cherries & Plums)

MALBEC, Astica, Argentina	8. ⁷⁵	28
MALBEC, Trivento, Argentina		38
BLEND, Quilt, California		40

POWERFUL (Spicy & Intense)

CABERNET, Proverb, California	8. ⁷⁵	
CABERNET, Hess Select, California	9. ⁷⁵	34
CABERNET, Rodney Strong 2019, Alexander Valley, California		56
CABERNET, Caymus Napa Valley 2020, California		187
CABERNET, Cade, Napa Valley 2018, California		227