

BRUNCH MENU

EGG PLATES

All egg plates come with home fries

Eggs Benedict 12.⁹⁵

Eggs Benedict Chesapeake

Maryland style crab cake, topped with hollandaise 16.⁹⁵

Nova Scotia Benedict

Atlantic Salmon, Spinach, topped with hollandaise 15.⁹⁵

Lobster Benedict

Cold water lobster tail topped with hollandaise 20.⁹⁵

Southwestern Burrito

Cheddar cheese, black bean salsa, egg, bacon, potato, baja cream sauce 12.⁹⁵

Mediterranean Scramble

Three eggs, spinach, feta, Kalamata olives, Balsamic glaze 11.⁵⁰

BREAKFAST PLATES

Ribeye Oscar

12 oz Grilled Ribeye w/ Eggs Benedict Chesapeake 38

Southern Chicken & Waffles

Buttermilk fried chicken Tenders w/ Belgian Waffles 14.⁵⁰

Buttermilk Pancakes

Short Stack (2) 8.⁹⁹

Big Stack (3) 11.⁹⁹

Tofu Scramble

Tofu, peppers, onions, tomato, spices 9.⁵⁰

Skillet of the Day

Iron cast skillet hash, two eggs 13.⁵⁰

The Topsail

2 eggs any style, home fries, toast 8.⁹⁵

with bacon or sausage add 1.⁹⁹

BRUNCH SIDES

Bacon or Sausage Links 2.⁹⁵

Home Fries 2.⁹⁵

Two Eggs (any style) 3.⁹⁵

Cheddar Grits 1.⁹⁵

Toast w/ Jelly & Butter 1.²⁵

Fresh Fruit 2.⁵⁰

English Muffin w/ Jelly & Butter 2.²⁵

BEVERAGES

Juice: Orange, Cranberry,
Apple, Pineapple, or Grapefruit
3.⁹⁹

Milk 2.²⁵

Coffee or Hot Tea 2.⁹⁹

Acqua Panna Water

1L 5.⁵⁰

Bloody Mary's & Mimosas

5



HOUSE SPECIALTIES

Fish Tacos (3)

Fresh Salsa, Lime, Baja Cream Sauce, Peruvian Slaw, Red Onion, Corn Tortillas 13.⁷⁵

Shrimp & Grits

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers, Jumbo Shrimp 21.⁹⁹

1/2 Rack Ribs (w/ one side)

St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or Cajun Beer BBQ, French Fries or Slaw 16.⁵⁰

Add jumbo shrimp skewer 8.⁹⁹ Add grilled chicken 5.⁹⁹

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

Flounder 15.⁹⁹ Shrimp 16.⁹⁹ Oysters 19.⁹⁹

Bay Scallops 16.⁹⁹ Sea Scallops for extra charge

Choice of 2 19.⁹⁹ Choice of 3 23.⁹⁹ Daddy Mac All 4 25.⁹⁹

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

SANDWICHES

All served with French Fries or Slaw

Substitute Sweet Potato Fries or Onion Petals for 1.⁰⁰

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 19.⁹⁹

Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood, Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion

Flounder 14.⁵⁰ Shrimp 15.⁵⁰ Oyster 16.⁵⁰

Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 12.⁹⁹

LUNCH SIDES

Sweet Potato Fries 3.⁹⁹

Fried Green Tomatoes 4.⁹⁹

French Fries 2.⁹⁹

Side Salad 2.⁹⁹

Carolina Slaw 2.⁹⁹

Onion Petals 3.⁹⁹

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 for 1.⁰⁰

Firehouse*

Stuffed w/ Chipotle Pepper & Pepperjack Cheese, topped with Signature Fire House Sauce, Lettuce, Tomato, Onion 14

Topsul*

Stuffed with Feta, topped with a Cucumber, Romaine, Tomato & Ceaser Dressing 14

Dugan*

Stuffed with American Cheese, topped with Bacon, Spicy Texas BBQ, Lettuce, Tomato, Onion 14

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. 12

Blackened & Blue add 2.⁰⁰

Make it a Vegan Beyond Burger add 3.⁰⁰

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

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 14.⁹⁹

Crab & Avocado

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing, Tomato, Red Onion 16.⁹⁹

Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 16.⁹⁹ *Add 3 oz lump crab 4.⁰⁰*

House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 10.⁵⁰

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 11.⁹⁹

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 11.⁹⁹

Fried Oysters 10.⁹⁹

Mahi 11.⁹⁹

**Items offered cooked to order.*

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

SIGNATURE HOUSE COCKTAILS

12 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

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

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

Topsul Gin Sling *Slightly Sweet, Slightly Tart*

End of Days Gin, Gran Marnier, Drambuie,
Cherry Liqueur, Lime, Pineapple



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

9 each *(Any Signature Drink can be made Mocktail)*

POMEGRANATE GINGER PALOMA

Rituals Non-Alcoholic Tequila, pomegranate, grapefruit, lime,
ginger beer 9

MOCK MOJITO

Rituals Non-Alcoholic Rum, fresh mint, lime, soda water 9



BEACH CRUISER SPRITZER

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

NON-ALCOHOLIC

Acqua Panna Water 1L 5.⁵⁰

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 14.⁹⁹

Tex-Mex Egg Rolls

Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 10.⁹⁹

Flash Fried Calamari

Garlic Aioli & Marinara Dipping Sauce 13.⁹⁹

Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 9.⁹⁹

Onion Petals

Creole Mustard Sauce 8.⁹⁹

Buffalo Shrimp

Ranch or Blue Cheese 10ct 13.⁹⁹

Hibachi Shrimp

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 10.⁹⁹

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 14.⁹⁹

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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 5.²⁵

Bold Rock Hard Cider (Mills River, NC)

Mother Earth's Kolsch-Style Ale (Kinston, NC)

Carolina Sky Blue Kolsch-Style Ale (Chapel Hill, NC)

Puppy Drum Pale Ale (Wrightsville, NC)

Airlie Amber Ale (Wrightsville, NC)

Dogfish Head 90 Minute IPA 6.⁷⁵

Truly Hard Seltzer 4.⁷⁵

Ask server about Seasonal Microbrews

WHITE WINE

BUBBLES (Soft & Creamy)

PROSECCO, La Marca, Italy 8 28

CHAMPAGNE, Veuve Clicquot Brut, France 120

MOSCATO, Just Peachy, France 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, La Crema, Sonoma, California 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, King Estate 2021, Oregon 50

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, Upshot Red, Alexander Valley, 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