



Starters & Full Drink Menu on reverse side

## SANDWICHES

All served with French Fries or Slaw  
Substitute Sweet Potato Fries or Onion Petals for 1.<sup>00</sup>

### 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.<sup>99</sup>

### Wild Ahi Sliders\* (2)

Wasabi Aioli, Avocado, Soy Marinated Cucumbers 14.<sup>99</sup>

### Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood,  
Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion  
Flounder 14.<sup>50</sup> Shrimp 15.<sup>50</sup> Oyster 16.<sup>50</sup>

### Jambalaya Chicken

Housemade Cajun Tomato Pepper Sauce, Andouille Sausage,  
Pepperjack Cheese on a Toasted Sub Roll 13.<sup>99</sup>

### Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 12.<sup>99</sup>

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 13.<sup>75</sup>

### Surfer BBQ Quesadilla

Chicken, Baja Cream Sauce, Spicy BBQ, Salsa, Cheese 13.<sup>99</sup>

### Shrimp & Grits

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers,  
Jumbo Shrimp 21.<sup>99</sup>

### 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.<sup>50</sup>  
Add jumbo shrimp skewer 8.<sup>99</sup> Add grilled chicken 5.<sup>99</sup>

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

Flounder 15.<sup>99</sup> Shrimp 16.<sup>99</sup> Oysters 19.<sup>99</sup>  
Bay Scallops 16.<sup>99</sup> Sea Scallops for extra charge  
Choice of 2 19.<sup>99</sup> Choice of 3 23.<sup>99</sup> Daddy Mac All 4 25.<sup>99</sup>

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 14.<sup>99</sup>

### Crab & Avocado

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing,  
Tomato, Red Onion 16.<sup>99</sup>

### Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber,  
Onion, and Louie Dressing 16.<sup>99</sup> Add 3 oz lump crab 4.<sup>00</sup>

### House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 10.<sup>50</sup>

### Caesar

Romaine Hearts, Homemade Croutons, Parmesan 11.<sup>99</sup>

Add these sides to any salad:

Grilled Chicken Breast 5.<sup>99</sup> Grilled Jumbo Shrimp Skewer 8.<sup>99</sup>  
Grilled Seared Tuna\* 11.<sup>99</sup> Grilled Salmon 10.<sup>99</sup>  
Crabcake 11.<sup>99</sup> Fried Oysters 10.<sup>99</sup>  
Mahi 11.<sup>99</sup>

## 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.<sup>00</sup>

### 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.<sup>00</sup>

**Make it a Vegan Beyond Burger** add 1.<sup>00</sup>

**Cowboy Burger** with Bacon, Onion Petals and Sweet Onion BBQ 2.<sup>00</sup>

### 108 Patty Melt\*

1/2 lb Burger, Caramelized Onion, Swiss, Jewish Rye,  
Sweet Creole Mustard 14

## SIDES

Sweet Potato Fries 3.<sup>99</sup>

Fried Green Tomatoes 4.<sup>99</sup>

French Fries 2.<sup>99</sup>

Side Salad 2.<sup>99</sup>

Carolina Slaw 2.<sup>99</sup>

Onion Petals 3.<sup>99</sup>

On-site and Off-site catering available inquire with server  
or email [islandbrotherscatering.com](mailto:islandbrotherscatering.com)

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## 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

**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

**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.<sup>50</sup>

*We proudly serve*

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

Freshly Brewed Tea · Flavored Lemonades

## STARTERS

**Lobster Bisque**

Cup 5.<sup>99</sup> Bowl 7.<sup>99</sup>

**Low Country Crab Dip**

Baked Warm, Backfin Crab, Cheese, Pita Points 14.<sup>99</sup>

**Tex-Mex Egg Rolls**

Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 10.<sup>99</sup>

**Flash Fried Calamari**

Garlic Aioli & Marinara Dipping Sauce 13.<sup>99</sup>

**Chicken Fingers**

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 9.<sup>99</sup>

**Onion Petals**

Creole Mustard Dipping Sauce 8.<sup>99</sup>

**Buffalo Shrimp**

Ranch or Blue Cheese 10ct 13.<sup>99</sup>

**Hibachi Shrimp**

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 10.<sup>99</sup>

**Cajun Fried Oysters**

Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 14.<sup>99</sup>

**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.<sup>99</sup>

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## BEERS

**Premium Domestic / Imports 3.<sup>75</sup>**

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

Stella Artois 4.<sup>75</sup>

**Local NC Microbrews 5.<sup>25</sup>**

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.<sup>75</sup>

**Truly Hard Seltzer 4.<sup>75</sup>**

**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, Just Peachy, France	8	26
<b>FRUITY (Peaches &amp; Melons)</b>		
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
<b>TANGY (Green Apples &amp; Lemons)</b>		
PINOT GRIGIO, Principato, Italia	8. <sup>75</sup>	
PINOT GRIS, King Estate, Oregon	9. <sup>75</sup>	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
<b>CRISP (Rich &amp; Textured)</b>		
CHARD, Proverb, California	8. <sup>75</sup>	
CHARD, Kendall Jackson, California	9. <sup>5</sup>	34
CHARD, Mer Soleil Silver, Sonoma, California	12	44
CHARD, Cakebread 2021, Napa Valley		81
ROSE, Rose All Day France	11	40

## RED WINE

<b>LUSH (Strawberries &amp; Raspberries)</b>		
PINOT NOIR, Chateau Souverain (CA)	8. <sup>75</sup>	
PINOT NOIR, King Estate 2021, Oregon		50
<b>SOFT AND TANGY (Cherries &amp; Currants)</b>		
MERLOT, Murphy Goode, California	8. <sup>75</sup>	
MERLOT, 14 Hands, Washington	9. <sup>75</sup>	34
<b>RICH &amp; SPICY (Black Cherries &amp; Plums)</b>		
MALBEC, Astica, Argentina	8. <sup>75</sup>	28
MALBEC, Trivento, Argentina		38
BLEND, Upshot Red, Alexander Valley, California		40
<b>POWERFUL (Spicy &amp; Intense)</b>		
CABERNET, Proverb, California	8. <sup>75</sup>	
CABERNET, Hess Select, California	9. <sup>75</sup>	34
CABERNET, Rodney Strong 2019, Alexander Valley, California		56
CABERNET, Caymus Napa Valley 2020, California		187
CABERNET, Cade, Napa Valley 2018, California		227