

MENU

SNACKS+STARTERS

The Wreck's Famous Smoked Tuna Dip \$9

House smoked yellowfin tuna blended with cream cheese and spices. Served cold with saltine crackers.

Boatload of Nachos \$12.50

Shredded cheese & vegetarian black bean chili with sour cream.

Pick your add-ons • Chicken: \$2 • Jalapenos: \$1
Steak: \$3 • Guacamole: \$1.5

Blackbeard's Nachos \$16.50

Loaded with BBQ pulled pork, black beans, jalapenos & shredded cheese, topped with beer cheese and BBQ sauce.

Grilled Hotdog Basket \$9

Two grilled hotdogs served with chips. Add Chef Herbie's special pickle & jalapeno relish for \$1.

Soft Pretzel \$5

Add beer cheese for \$2

Chips N' Beer Cheese \$6 **Chips N' Guac \$6**

Side of Rice & Beans \$5 **Side of Island Slaw \$3**

SOUP+SALAD BOWLS

Soup of the Day: Cup \$3; Bowl \$7

Check with your server for today's selection!

French Onion Soup (Bowl) \$7

Taco Bowl \$14

Rice, black beans, and lettuce topped with your choice of steak or chicken, avocado slices, tomatoes, onions, shredded cheese and chipotle cream dressing.

Luau Bowl \$13

Rice, black beans, and lettuce topped with our BBQ pulled pork and pineapple island slaw.

Caesar Salad \$9

The classic- romaine, croutons, parmesan, and Caesar dressing. Add grilled chicken for \$2 or steak for \$3.

House Salad \$9

Romaine and baby spinach topped with tomatoes, cucumbers, carrots, onion, radish, and shredded cheese.

Add ons • Avocado slices \$1, black beans \$2, chicken \$2, steak \$3, or BBQ pulled pork \$3

Choose your dressing • Green goddess, chipotle cream, ranch, Italian, Caesar, or oil and vinegar.

WAITING FOR THE FERRY?

Try these faster options!



Soft Pretzel
Chips + Dips
Nachos
Luau Sandwich

PANINIS+SANDWICHES

Served with chips and a pickle. Add bacon for \$2

The Wrecked Cuban \$13.50

Smoked pork loin, deli ham, Swiss cheese, house-made Cuban mustard and pickles on a ciabatta roll.

The T.B.G \$13

Turkey, bacon, and guacamole with provolone and red onion on a ciabatta roll.

The Wrecked Italian \$14

Turkey, ham, pepperoni, and provolone with peppers, onion, Italian seasoning, and Italian dressing on a hoagie roll.

Luau Sandwich \$11

Pulled pork slow cooked in our house-made BBQ sauce, topped with pineapple island slaw.

Grown-Up Grilled Cheese \$12

Bacon, smoked ham, creamy pimento cheese, tomato and red onion on a ciabatta roll.

QUESADILLAS

Served with chips. Add a side of guacamole for \$1.50.

Build Your Own Quesadilla \$10

Choose Your Veggies (\$0.50 each)

Green peppers, jalapenos, onion, red onion, tomatoes, pineapple, avocado slices (+\$.50).

Choose Your Beans/Meat (priced individually)

Homemade black beans (\$2), grilled chicken (\$2), BBQ pulled pork (\$3), grilled steak (\$3).

Choose Your Sauce (\$.50 each)

BBQ sauce or buffalo sauce.

Choose Your Dippers (2 included)

Salsa, sour cream, BBQ, ranch, green goddess, or buffalo sauce

The Buffalo Chicken 'Dilla \$13

The favorite! Grilled chicken, buffalo sauce, green peppers, & cheese. Served with ranch and sour cream dippers.

SWEET TREATS

Surfin' Spoon Ice Cream Sammies \$7

Made right here in the Outer Banks! Ask about our current flavors. Vegan and dairy-free options!

COCKTAILS

Drinks containing hard liquor cannot be taken out to the common area on the deck, unless they are in a sealed to-go container and ordered with food. Drinks in our "Deck-Friendly" section below are made with fortified wine versions of liquor, and can be taken outside without restriction.

CRAFT COCKTAILS AND LOCAL FAVORITES

Kill Devil Mule \$10

Kill Devil Silver rum, splash of cranberry, lime, fever tree ginger beer.

Orange Crush \$12

Buffalo City Blood Orange vodka, triple sec, fresh squeezed orange juice, lemon-lime soda. **Add mango puree for \$1.**

Golden Sidecar... \$12

Buffalo Trace bourbon, Cointreau, honey, fresh squeezed lemon.

Buffalo Berry Buck \$13

Buffalo trace bourbon, lemon, strawberry, ginger.

Ol' Nut Old Fashioned \$11

Kill Devil Pecan Rum, muddled orange & cherry, orgeat, orange bitters.

Outer Banks Bloody Mary \$10

Locally made Outer Banks Bloody Mary mix and Tito's vodka. Served in an Old Bay rimmed pint glass with pepperoncini & olive garnish.

Margarita on the Rocks \$12

Espolon blanco, triple sec, lime. Served with a salt, sugar, or Tajin rim.

Make it Spicy! \$12.50

Add our homemade spicy pepper syrup with a Tajin rim.

Make it Fruity! \$13

Add strawberry, mango, passionfruit or pomegranate.

Make it Smoky! \$13

Sub Del Maguey Vida Mezcal.

Make it Top Shelf! \$17

A 12 oz serving of your choice of top-shelf tequila, hand squeeze lime, demerara, and cointreau.

DECK-FRIENDLY FAVORITES

Pirate Punch \$8

A Wreck favorite! Mango, pineapple, key lime, coconut, and lemongrass are featured in this fruity punch... and of course rum!

Mahalo Mimosa \$7

Prosecco, fresh squeezed OJ, and a shot of coconut lemongrass sake. You'll never want a regular mimosa again!

Summer Cider Cup \$8

Fever tree ginger beer, hard apple cider, fresh squeezed citrus fruit.

Vodka Pink Lemonade \$7

Made with fortified wine (ask server to sub real vodka if desired!)

Sangria \$8

Red sangria wine with fresh squeezed citrus.

THC MOCKTAILS

High Rise THC Seltzer (21+ only!) ... \$8

Made w real fruit juice! Pineapple, mango, or blueberry. THC 5mg.

Chronic and Tonic (21+ only!) \$14

Nowadays tropical THC infused drink, tonic, lime. THC 5mg/serving.

Tropical Mary Jane Margarita (21+)... \$15

Nowadays tropical and fresh squeezed lime with a splash of orange and pineapple juice.

TIKI AND BEACHY

Wrecked Rum Runner \$13

Muddy River Coconut Carolina rum, Appleton Estates rum, homemade berry banana syrup, pineapple, lime.

Missionary's Downfall \$12

Appleton Estates rum with muddled mint, honey, peach liqueur, pineapple, lime.

Painkiller \$12

A Wreck favorite! Pusser's rum, coconut creme, pineapple, orange, fresh grated nutmeg.

Pomegranate Ginger Mojito \$13

Bacardi silver rum, pomegranate, ginger, muddled mint and lime.

Get a classic Mojito for \$10, or add strawberry or mango for \$11

The Saturn Cocktail..... \$11

Mother Earth gin, passion fruit, lemon, falernum, orgeat.

Hatteras Halekulani\$11

We call it our "Tropical Old Fashioned". Maker's Mark bourbon, pineapple, lemon, orange, demerara, bitters.

Pineapple Mai Tai \$12

Myer's dark & Appleton Estates rums, triple sec, pineapple, lime, orgeat.

ALL-AGES MOCKTAILS

Served in a Wreck Cup

The No-Jito... \$7

Muddled mint, lime, demerara, bubbles.

Add strawberry, mixed berries, or pomegranate for \$2

The Boogie Boarder... \$6

Ginger beer, pineapple, mango, lime. Served in a Wreck cup.

Peaceful Pirate Punch... \$6

An N/A version of our pirate punch. Served in a Wreck cup.

LEMONADE AND ICED TEA MADE TO ORDER!

Classic Lemonade... \$5.50

Fresh squeezed lemon and sweet demerara

Strawberry Lemonade... \$6

Muddled strawberries, lemon, demerara

Berry Banana Lemonade... \$6.50

Muddled berries, home-made berry banana simple syrup, and lemons

Mimosa Lemonade ... \$5.50

Alcohol free! Fresh squeezed orange, lemon, demerara, and bubble water.

Honey Lemon Iced Tea... \$5

Brewed black tea with honey syrup and fresh squeezed lemon

Mint Iced Tea... \$6

Brewed black tea with muddled mint, lightly sweetened with our home-made mint syrup.