

MENU



WAITING FOR THE FERRY?

If you're short on time, try these quick picks!

- | | |
|-----------------|---------------|
| Smoked Fish Dip | Chips + Dips |
| Soft Pretzel | Nachos |
| All Beef Hotdog | Luau Sandwich |

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

Shredded cheese, black bean chili & sour cream.

Pick your add-ons:

Jalapenos: \$0.50 Guacamole: \$1.50 Chicken: \$2

Blackbeard's Nachos \$16

Tortilla chips loaded with BBQ pulled pork, black beans, jalapenos & shredded cheese, topped with beer cheese and BBQ.

Chips & Dips

Choose your dips: **Classic Salsa-\$4** **Mango Salsa-\$5**
 Beer Cheese-\$6 **Guacamole-\$6**

Soft Pretzel \$5

Add cheese for \$1.

All Beef Hotdog \$5 Side of Island Slaw \$3

CRUNCHWRAPS

Hot pressed wraps lined with crunchy tortilla chips. Served with chips and dipping sauce!

Blackbeard's Treasure \$15

BBQ pulled pork, black beans, jalapenos, and two layers of melty cheese. Served w/ sides of BBQ & ranch for dipping.

The Carne Asada Partay Pinata \$16

Grilled seasoned steak, black beans, seasoned yellow rice, pico de gallo, cheese, and house made chipotle cream sauce. Served with salsa & guacamole dippers.

The Herbivore \$12.50

Black beans, avocado, & melty cheese. Served with sides of salsa & sour cream. **Make it a carnivore!** Add chicken (\$2) or steak (\$4).

The Crunchy Cowboy \$13

Grilled chicken, BBQ sauce, red onion, and melty cheese. Served with sides of BBQ & sour cream.

QUESADILLAS

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

Classic Cheese Quesadilla \$10

Customize your quesadilla:

- | | |
|--------------------|----------------------|
| Fresh Veggies- \$1 | Grilled Chicken- \$2 |
| Black Beans- \$2 | BBQ Pulled Pork- \$3 |
| Jalapenos- \$0.75 | Carne Asada- \$4 |

The Wrecked Hawaiian \$13

Smoked ham, BBQ sauce, pineapple, green peppers, red onion, & cheese. Served with BBQ & sour cream dippers.

The Tropic Thunder \$13

Smoked ham, mango salsa, avocado, & cheese. Served with BBQ and sour cream dippers.

The Buffalo Chicken 'Dilla \$13

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

The Carne Asada Supreme \$14

Grilled marinated steak, green peppers, onion, & cheese. Served w/ salsa and sour cream dippers.

PANINIS+SANDWICHES

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

The Wrecked Cuban \$13

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

The T.B.G \$12

Turkey, bacon, and guacamole with provolone and red onion on our torta roll.

The R.B.C \$12

Roast beef, bacon and cheddar with mayo and onion on a torta roll.

The Wrecked Italian \$13

Turkey, ham, pepperoni, and provolone with red & green peppers, red onion, Italian seasoning, mayo, 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 \$11

Bacon, smoked ham, pimento cheese, and red onion on a torta roll.

Teach's Turkey Sandwich \$11

A local favorite- served cold. Turkey, bacon, provolone, lettuce, tomato, green apple, and a lil mayo on a brioche bun.

SWEET TREATS

Surfin' Spoon Ice Cream Sammies \$6.75

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

KIDS PICKS

Classic Cheese Quesadilla \$10

Hotdog Quesadilla \$ 11

Served with potato chips & a pickle. Add chili for \$1.50.

Kids Grilled Cheese Sandwich \$10

Grilled panini with cheddar and provolone. Add ham or turkey for \$1.

All Beef Hotdog \$5

Soft Pretzel \$5

COCKTAILS

Drinks containing hard liquor must be consumed in the restaurant and cannot be taken out to the common area on the deck.
Drinks in our "Deck-Friendly" section below are made with fortified wine versions of liquor, and can be taken outside.

The Saturn Cocktail..... \$11.50

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

Hatteras Halekulani\$10.50

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

Pineapple Mai Tai \$10.50

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

Orange Crush \$11

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

Texas Beach Bloody Mary \$10

Local Texas Beach Bloody Mary mix and Tito's vodka. Served in an Old Bay rimmed pint glass with olive + jalapeno garnish.

Frozen Drink of the Day \$10

Deck Friendly! Ask your server about current flavors.
Also available alcohol free! Served in a Wreck cup.

Kill Devil Mule \$9

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

Painkiller \$11

Pusser's rum, coconut creme, pineapple, orange, nutmeg.

Coco-Berry Daquiri.....\$10

Appleton Estates rum, blueberry, coconut creme, pineapple, lime. Served straight up.

Mojito \$9.50

Kill Devil Silver rum, mint, lime, demerara, bitters. **Add strawberry, blueberry, or mango for \$1.**

Margarita on the Rocks \$11

Espolon blanco, triple sec, lime. Served on the rocks in a pint glass with a salt, sugar, or Tajin rim.

Make it Spicy! \$12

Add our homemade jalapeno syrup and peppers with a Tajin rim.

Make it Fruity! \$12.50

Add strawberry, mango, or blueberry.

Make it Fancy! \$16

Sub Patron Silver or Casamigos and Cointreau or Grand Marnier.

Make it Smoky! \$13

Sub Del Maguey Vida Mezcal.

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, Southern Apple hard cider, fresh squeezed citrus fruit.

Vodka Pink Lemonade \$7

Self explanatory and delicious!

Sangria \$8

Red sangria wine with fresh squeezed citrus.

Outdoor Margarita \$8

Delicious Natalie's Margarita mix with agave wine and a splash of fresh squeezed OJ.

ALCOHOL FREE

N/A Frozen Drink of the Day... \$6

The Boogie Boarder... \$5

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

Peaceful Pirate Punch... \$5

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

Athletic Brewing Co. N/A Run Wild IPA... \$4

Corona Non-Alcoholic... \$4

WINE

Zonin Prosecco (Italy; 6.3oz bottle)... \$9

Ruffino Lumina Pinot Grigio (Italy)... \$7

Fernlands Sauvignon Blanc (New Zealand)...\$8

Franciscan Estate Chardonnay (California)...\$8

Charles and Charles Rose (Washington)... \$8

One Hope Pinot Noir (California)... \$9

Trinity Oaks Cabernet Sauvignon (California)... \$8

BEER ON TAP

Scan for our up to date tap list!



We take pride in our partnership with local breweries and distilleries!



Follow us on Untappd by scanning the QR code

BOTTLES & CANS

Corona \$5

Corona Lite \$5

N/A Corona \$4

Michelob Ultra \$5

Red Stripe \$5

Bud Light \$4

Budweiser \$4

Wicked Weed Coastal Love

IPA Cans \$6.50

Moosehead Lager \$5

White Claw \$5

Southern Apple Cider \$5

Coors Light 16 oz \$5

PBR Bottle \$ 4