





# 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 & vegetarian black bean chili with sour cream.

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

# Blackbeard's Nachos \$16

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.

# **Hummus and Veggies \$9**

Served with celery, carrots, cucumbers, green peppers, & chips.

#### 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 of the Day \$7

Check with your server for today's selection!

#### Taco Bowl \$13

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 \$12

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?

Check out our new
Grab-N-Go Fridge or
choose from these quickto make options:

Soft Pretzel Chips + Dips Nachos Luau Sandwich

# PANINIS+SANDWICHES

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

# The Wrecked Cuban \$13

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

#### The T.B.G \$12

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

## The Wrecked Italian \$13

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 \$11**

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



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.



#### Surfin' Spoon Ice Cream Sammies \$7

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





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.



#### Kill Devil Mule ..... \$9

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

#### Orange Crush ..... \$11.50

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

# 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.

#### Texas Beach Bloody Mary ..... \$10

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

#### Margarita on the Rocks ..... \$11

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

#### Make it Spicy! \$12

**Add** our homemade spicy pepper syrup with a Tajin rim.

#### Make it Fruity! \$12.50

Add strawberry, mango, passionfruit or pomegranate.

Make it Smoky! \$13

**Sub** Del Maguey Vida Mezcal.

#### Make it Top Shelf! \$16

A 12 oz serving of your choice of topshelf 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

Self explanatory and delicious!

# Sangria ..... \$8

Red sangria wine with fresh squeezed citrus.

# BEER ON TAP

SCAN THE QR CODE FOR OUR CURRENT SELECTION!



# BOTTLES & CANS

Corona \$5

Corona Light \$5

Moosehead \$5

Modelo \$5

Michelob Ultra \$5

Coastal Love

Hazy IPA \$6.50

Bud Light \$4

Budweiser \$4

Sunboys \$5

Moosehead \$5

Coastal Love

Southern Apple

Cider \$5

White Claw \$5

PBR Bottles \$2.50



#### Wrecked Rum Runner \$13

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

#### Fisherman's Downfall \$12

Appleton Estates rum, homemade hot honey syrup, mint, peach, pineapple, lime.

#### Painkiller ..... \$11

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

### Pomegranate Ginger Mojito ..... \$12

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..... \$11.50

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 ..... \$11

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

# \*\*THC MOCKTAILS & N/A BEER \*\*\*

# High Rise THC Seltzer (21+ only!) ... \$7.50

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

# Chronic and Tonic (21+ only!) .... \$13.50

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

# Best Day Brewing N/A Beers ... \$4

Hazy IPA, West Coast IPA, or Kolsch.

N/A Corona ... \$4



# 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.



**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

