



SOUP DU JOUR

Cup 4.⁹⁹ Bowl 5.⁹⁹

Replace a side for a cup of soup 2.⁵

GREENS

Daddy Mac's House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 7.⁹⁹ Side 2.⁹⁹

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 8.⁹⁹

Add to any house or Caesar:

Grilled Chicken Breast 4.⁹⁹

Shrimp Skewer 7.⁹⁹

Grilled Seared Tuna 10.⁹⁹

Grilled Salmon 10.⁹⁹

Mexican Chicken

Mixed Greens, Black Bean & Corn Salsa, Shredded Cheddar, Blackened Chicken, Fried Tortilla Shell 12.⁹⁹

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)

SIDES 2.⁹⁹

Mixed Green Salad

Homestyle Mashed Potatoes

Long Grain Rice

Cole Slaw

Vegetable du Jour

French Fries

Baked Potato *Loaded add 1.⁵⁰*

LIGHTFARE + 1 SIDE

1/2 lb Homemade Burger

Lettuce, Tomato, Onion 9.⁹⁹

Hamburger Steak

Premium Beef, Grilled Onions & Gravy 13.⁹⁹

Crab Cake Sandwich

Low Country, Lettuce, Tomato, Tartar Sauce 14.⁹⁹

Wild Ahi Slider

Wasabi Aioli, Avocado, Cucumber 12.⁹⁹

Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 8.⁹⁹

Po' Boy's

Toasted Sub Roll, Light Cajun Seasoning, Lettuce, Tomato, Red Onion, Creole Remoulade

Flounder 10.⁷⁵

Shrimp 11.⁷⁵

Oyster 12.⁷⁵

Gluten free, Kids Menu & Vegetarian menu available upon request

STARTERS PERFECT FOR SHARING

Low Country Crab Dip Backfin Crab, Cheese and Seasonings, with Pita Points 12.⁹⁹

Tex-Mex Egg Rolls Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 9.⁹⁹

Flash Fried Calamari Garlic Aioli & Marinara Dipping Sauce 10.⁹⁹

Chicken Fingers Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.⁹⁹

Onion Petals Breaded with a Creole Mustard Dipping Sauce 6.⁹⁹

Hibachi Shrimp Jumbo Shrimp & Lemon Teriyaki Glaze with Wasabi Aioli 9.⁹⁹

Cajun Fried Oysters with Roasted Red Pepper Remoulade 10.⁹⁹

Ahi Sashimi Seared Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi reg 12.⁹⁹ lg 18.⁹⁹

Fried Green Tomato Cheddar Andouille Grits, Jumbo Shrimp, Sweet Onion BBQ Sauce 12.⁰⁰

FROM THE SEA GRILLED + 2 SIDES

Mahi Mahi 19.⁹⁹

Salmon 18.⁹⁹

Seared Ahi Tuna 18.⁹⁹

Jumbo Shrimp Skewers 19.⁹⁹

Sea Scallops 22.⁹⁹

Choose one of OUR SIGNATURE SAUCES

Sweet Plum Asian

Wasabi Aioli

Jerk Pineapple Salsa

Sweet Onion BBQ

Cajun Beer BBQ

Tuscan Garlic Butter

Additional Charge for Blackening

CRAB CAKES

Absolutely the Best, all Blue Crab Lump & Backfin Crab Cakes + 2 sides 23.⁹⁹

Maryland Style

Buttered and Broiled

Louisiana

Blackened and Broiled

+ Red Pepper Remoulade Sauce

Low Country

Flattened and Fried

FROM THE LAND GRILLED + 2 SIDES

Filet Mignon  8 oz Tender Center Cut 29.⁹⁹

Ribeye 14 oz Most Popular 24.⁹⁹

New York Strip 12 oz Best of Tenderness and Flavor 22.⁹⁹

Chicken Chipotle Twin Breasts, American Cheese, Peppers, Onions, Chipotle Cream 15.⁹⁹

Add Grilled Jumbo Shrimp Skewer 7.⁹⁹

Add Large Maryland-Style Crab Cake 9.⁹⁹

Add Broiled Lobster Tail 12.⁹⁹



ST. LOUIS RIBS + 2 SIDES

Marinated and Slow Cooked, Based in Your Choice of Homemade Sauces:

Sweet Onion BBQ or Cajun Beer BBQ

1/2 Rack 16.⁹⁹

Full Rack 21.⁹⁹

1/2 Rib & Shrimp Combo 22.⁹⁹

1/2 Rib & Chicken Combo 19.⁹⁹

FRIED SEAFOOD PLATTERS + 2 SIDES

Flounder 16.⁹⁹

Shrimp 17.⁹⁹

Oysters 19.⁹⁹

Bay Scallops 18.⁹⁹

Choice of 2 19.⁹⁹

Choice of 3 21.⁹⁹

Daddy Mac All 4 24.⁹⁹

Additional charge for Broiled

Exchange Sea Scallops for Bay additional charge

PASTA AND MORE SALAD OR CHOICE OF SIDE

Cajun Jambalaya Shrimp, Chicken, Andouille Sausage, Tomato over Rice 18.⁹⁹

Shrimp & Grits Jumbo Shrimp, Bacon, Tomato and Mushroom Cream Sauce over our Homemade Chipotle Pepper Cheddar Grit Cakes 19.⁹⁹

Lobster & Shrimp Fra Diabolo Lobster Tail & Shrimp in Spicy Marinara over Linguine 24.⁹⁹

Shrimp & Crab Scampi Jumbo Shrimp, Backfin Crab, Lemon, Garlic, Butter, Tomato, Herb Sauce, Linguine 19.⁹⁹

Chicken Pesto Alfredo Creamy Fresh Basil Pesto Alfredo over Bowtie Pasta 16.⁹⁹

Shrimp Au Gratin Baked Creamy Shrimp & Cheese + choice of 2 sides 17.⁹⁹

Crab Stuffed Flounder Maryland-style Crab Cake, Imperial Sauce, Broiled + 2 sides 20.⁹⁹

Please inquire about on-site and off-site catering at www.islandbrotherscatering.com or ask your server

SIGNATURE HOUSE COCKTAILS

Ocean Walk *Sip the Lazy Summer Stroll*

Absolut, Malibu Rum, Blue Curacao, Pineapple Juice 8

Frozen Mudslide *Don't be scared to get dirty...*

Vanilla Vodka, Kahlua, Bailey's, Cream Whipped to a Frothy Frozen Bliss 8

Lava Flow *Get into the Flow*

Light Rum, Pineapple Juice, Coconut Syrup, Strawberries 8

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

Light Rum and your choice of Strawberry, Pina Colada, Banana, Wildberry, Mango. 7.5

Red/White/Blue

Pina Colada with a twist, Light Rum, Blue Curacao 7

Georgia Peach Martini

Absolut Vodka, Peach Schnapps, Watermelon Pucker, OJ & Sour 8

White or Dark Chocolate Martini

White Godiva, Creme de Cocoa, Stoli Vanilla, Vanilla Creme, Carmel 8

Pomegranate Martini

Pomegranate Liqueur, Pomegranate Vodka, Peach Schnapps, Pomegranate Juice 8

Mac Daddy Punch *Sit, Relax, and Enjoy!*

Absolut Mandarin Vodka, Lime, Passion Fruit, Cranberry 8

"Sea Turtle" Mojito

Classic Rum Mojito – \$1.00 from every drink sold goes to the Karen Beasley Sea Turtle Hospital 8



Captain Loco *The Captain's gone bananas!*

Captain Morgan, Banana Liqueur, Blended Fresh Banana, Swirl of Wildberry Puree 8

Dark & Stormy

Barritt's Ginger Beer, Goslings Black Seal Rum, Fresh Lime 8



Ask server about our Premium Bourbon Selection

BEER

Domestic 3.25

Budweiser · Bud Light · Miller Light · Yuengling

Premium Domestic / Imports 3.50

Michelob Ultra · Corona · Corona Light · Blue Moon

Imports & Specialties 4.25

Stella Artoris · Chimay Red Ale 7.50

Dogfish Head 90 Minute IPA 6.50

Local NC Microbrews 4.25

Bold Rock Hard Cider (Mills River, NC)

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

Carolina Sky Blue Ale (Chapel Hill, NC)

Sweet Josie Brown Ale (Raleigh, NC)

Aviator Red Ale (Raleigh, NC)

Wrightsville Beach, NC Brewery:

Puppy Drum Pale Ale · Oysterman Stout · Piping Plover Pilsner

Ask server about Seasonal Microbrews

WINES

GLASS | BOTTLE

BUBBLES (Soft & Creamy)

BRUT, Frexinet 6

PROSECCO, La Marca, Italy 24

BRUT, Dom Perignon, France 199

MOSCATO, Mosca Pesca (Peach), Italia 6 | 24

WHITE

FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Donna Sol, California 6.2

RIESLING, Kung Fu Girl, Washington State 7 | 28

SWEET RIESLING, Pacific Rim, California 7 | 28

SWEET MUSCADINE, Duplin, NC Going Coastal 6 | 24

TANGY (Green Apples & Lemons)

PINOT GRIGIO, Pinetti, Italia 6.2

*PINOT GRIS, King Estate, Oregon 8 | 32

PINOT GRIGIO, Santa Margherita, Italia 10 | 42

SAUV BLANC, Santa Luz, Chile 6.2 | 24

SAUV BLANC, Oyster Bay, New Zealand 8 | 32

*SAUV BLANC, Frog's Leap, Napa 10 | 42

CRISP (Rich & Textured)

CHARD, Proverb, California 6.2

CHARD, Kendall Jackson, California 8 | 32

CHARD, Mer Soleil Silver, Sonoma, California 10 | 42

CHARD, Cakebread 2012, Napa Valley 79

CHARD, Far Niente 2013, Napa Valley 115

ROSE, Fleurs de Mar, France 10 | 38

RED

LUSH (Strawberries & Raspberries)

PINOT NOIR, Mirassou, California 6.2

PINOT NOIR, Prendo, Italy 8 | 32

*PINOT NOIR, King Estate 2011, Oregon 48

SOFT AND TANGY (Cherries & Currants)

MERLOT, Hella Fine, California 7.2

MERLOT, 14 Hands, Washington 8 | 32

MERLOT, Ancient Peaks, Paso Robles, California 44

RICH & SPICY (Black Cherries & Plums)

SHIRAZ, Coppola, California 6.2

SHIRAZ, Yangarra, Australia 8 | 32

*MALBEC, Tilia, Argentina 6.2 | 24

MALBEC, Trivento, Argentina 36

*ZINFANDEL, Bonterra, California 8 | 30

POWERFUL (Spicy & Intense)

CABERNET, Proverb, California 6.2

CABERNET, Hess Select, California 8 | 32

CABERNET, Rodney Strong, Alexander Valley, California 54

CABERNET, PlumpJack, 2013 Napa Oakville 185

CABERNET, PlumpJack Reserve 2010, Napa 325

BLEND, Peter Lehman Clancy, Australia 8 | 32

* Organic/Sustainable Farm

NON-ALCOHOLIC



BEACH CRUISER

Mint, Barritt's Ginger Beer, Pink Lemonade 3.99

Aqua Panna Natural Spring Water 500ml 2.99 • 1-Liter 4.99

Coca-Cola Products

Freshly Brewed Sweet and Un-Sweet Tea *Brewed Daily*