

BRUNCH MENU

EGG PLATES

All egg plates come with home fries

- Eggs Benedict** 9.⁹⁵
Eggs Benedict Chesapeake
Maryland style crab cake, topped with hollandaise 13.⁹⁵
Nova Scotia Benedict
Atlantic Salmon, Spinach, topped with hollandaise 12.⁹⁵
Country Ham & Eggs
Large slice of premium country ham w/ two eggs any style 9.⁹⁵
Southwestern Burrito
Cheddar cheese, black bean salsa, egg, bacon, potato, baja cream sauce 9.⁹⁵
Mediterranean Scramble
Three eggs, spinach, feta, Kalamata olives, Balsamic glaze 8.⁹⁵

BREAKFAST PLATES

- Ribeye Oscar**
14 oz Grilled Ribeye w/ Eggs Benedict Chesapeake 32.⁹⁵
Southern Chicken & Waffles
Buttermilk fried chicken Tenders w/ Belgian Waffles 11.⁹⁹
w/ PBR 14.⁵⁰
French Toast
Cinnamon raisin bread w/ syrup with fresh fruit 8.⁹⁵
Tofu Scramble
Tofu, peppers, onions, tomato, spices 8.⁹⁵
Skillet of the Day
Iron cast skillet hash, fried egg 10.⁹⁵

The Topsail

2 eggs any style, home fries, toast 7.⁹⁵
with bacon add 1.⁵⁰

BRUNCH SIDES

- Bacon or Sausage Links 2.⁹⁵ Home Fries 2.⁹⁵
Two Eggs (any style) 3.⁹⁵ Cheddar Grits 1.⁹⁵
Toast w/ Jelly & Butter 1.²⁵ Fresh Fruit 1.⁹⁵
English Muffin w/ Jelly & Butter 2.²⁵

SOUP DU JOUR

Cup 4.⁹⁹ Bowl 5.⁹⁹

BEVERAGES

- Juice: Orange, Cranberry, Pineapple, or Grapefruit 2.²⁵
Milk 2.²⁵
Coffee or Hot Tea 2.⁹⁹
Aqua Panna Natural Spring Water
500ml 2.⁹⁹ 1-Liter 4.⁹⁹

Bloody Mary's & Mimosas
3.⁵⁰



HOUSE SPECIALTIES

- Fish Tacos**
Fresh Salsa, Lime, Baja Cream Sauce, Peruvian Slaw, Red Onion, Corn Tortillas 12
Surfer BBQ Quesadilla
Chicken, Baja Cream Sauce, Spicy BBQ, Salsa, Cheese 12.⁵⁰
Shrimp & Grits
Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers 13.⁹⁹
Jumbo Shrimp 16.⁹⁹
1/2 Rack Ribs (w/ one side)
St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or Cajun Beer BBQ, French Fries or Slaw 14.⁵⁰
Add jumbo shrimp skewer 7.⁹⁹ Add grilled chicken 4.⁹⁹
Fried Seafood Platters (all served with French Fries OR Slaw)
Flounder 13.⁹⁹ Shrimp 14.⁹⁹ Oysters 16.⁹⁹
Bay Scallops 15.⁹⁹ Sea Scallops for extra charge
Choice of 2 17.⁹⁹ Choice of 3 20.⁹⁹ Daddy Mac All 4 22.⁹⁹

Steak menu available anytime (NY Strip, Ribeye, or Filet)*

SANDWICHES

All served with French Fries or Slaw
Substitute Onion Petals or Sweet Potato Fries for 1.⁰⁰

- 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, Tartar Sauce – No Filler 14.⁹⁹
Wild Ahi Sliders* (2)
Wasabi Aioli, Avocado, Soy Marinated Cucumbers 12.⁹⁹
Po' Boy's
Classic New Orleans, Light Cajun Seasoned Fried Seafood, Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion
Flounder 10.⁷⁵ Shrimp 11.⁷⁵ Oyster 12.⁷⁵
Chicken Club*
Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 8.⁹⁹

LUNCH SIDES

- Sweet Potato Fries 3.⁹⁹ Onion Petals 3.⁹⁹
French Fries 2.⁹⁹ Side Salad 2.⁹⁹
Fried Green Tomatoes 4.⁹⁹

STUFFED BURGERS

1/2 pound handmade burger to order, please allow a little extra time
All served with French Fries or Slaw
Substitute Onion Petals or Sweet Potato Fries for 1.⁰⁰

- 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 10.⁹⁹
Classic 1/2 lb Homemade Hamburger*
Premium ground beef patties using NY Strip, Ribeye, & Tenderloin trimmings. 11
Blackened & Blue add 1.⁷⁵
Cowboy (Bacon, Cheese, Fried Onions, BBQ Sauce) add 2.⁷⁵

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, Fried Tortilla Shell 12.⁹⁹

- Crab & Avocado**
3 oz Lump Crab, Mixed Greens, Green Goddess Dressing, Tomato, Red Onion 13.⁹⁹

- Louie Salad**
Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 12.⁹⁹ Add 3 oz lump crab 3.⁰⁰

- House**
Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 7.⁹⁹

- Caesar**
Romaine Hearts, Homemade Croutons, Parmesan 8.⁹⁹

Add these sides to any salad:

- Grilled Chicken Breast* 4.⁹⁹ Grilled Jumbo Shrimp Skewer 7.⁹⁹
Grilled Seared Tuna* 10.⁹⁹ Grilled Salmon or Mahi 10.⁹⁹
Crabcake 9.⁹⁹ Fried Oysters 8.⁹⁹

*Consuming raw or undercooked meat, eggs, or poultry increases your risk of contracting a food borne illness – especially if you have certain medical conditions.

KID'S MENU

- Fried Fish w/ Fries 8.⁹⁹ Bowtie Pasta 5.⁹⁹
Chicken Fingers w/ Fries 6.⁹⁹ w/ Meatballs 8.⁹⁹
Fried Shrimp w/ Fries 8.⁹⁹ Choice: butter or marinara

SIGNATURE HOUSE COCKTAILS

Ocean Walk

Sip the Lazy Summer Stroll

Absolut, Malibu Run, Blue Curacao, pineapple juice 8.5

Frozen Mudslide

Don't be scared to get dirty...

Vanilla Vodka, Kahlua, Bailey's, cream whipped to a frothy frozen bliss 8.5

Lava Flow

Get into the Flow

Light rum, pineapple juice, coconut syrup, strawberries 8.5

Daiquiri for Miles

Rum, Fruit, Ice Drink

Light Rum and your choice of Strawberry, Pina Colada, Banana, Wildberry, Mango 8

Red/White/Blue

Pina Colada with a twist, Light Rum, Blue Curacao 7.5

Georgia Peach Martini

Absolut Vodka, Peach Schnapps, Watermelon Pucker, OJ & Sour 8.5

White or Dark Chocolate Martini

White Godiva, Creme de Cocoa, Stoli Vanilla, Vanilla Creme, Carmel 8.5

Pomegranate Martini

Pomegranate liqueur, Pomegranate Vodka, Peach Schnapps, pomegranate juice 8.5

Mac Daddy Punch

Sit, Relax, and Enjoy!

Absolut Mandarin vodka, lime, passion fruit, cranberry 8.5

"Sea Turtle" Mojito

Classic Rum Mojito – \$1.00 from every drink sold goes to the Karen Beasley Sea Turtle Hospital 8.5



Captain Loco

The Captain's gone bananas!

Captain Morgan, banana liqueur, blended fresh banana, swirl of raspberry puree 8.5

Dark & Stormy

Barritt's Ginger Beer, Goslings Black Seal Rum, Fresh Lime 8.5

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

We proudly serve

Coke · Diet Coke · Sprite · Mr. Pibb

Lemonade · Ginger Ale

Freshly Brewed Sweet & Un-Sweet Tea
Flavored Lemonades

STARTERS

Soup du Jour

Cup 4.99 Bowl 5.99

Low Country Crab Dip

Baked Warm, Backfin Crab, Cheese, 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 11.50

Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.99

Buffalo Shrimp

Ranch or Blue Cheese 6ct 7.99 12ct 13.99

Hibachi Shrimp

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 9.99

Cajun Fried Oysters

Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 10.99

Ahi Sashimi*

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

Maryland Crab Cake

Jumbo Backfin Crab Cake, Broiled 9.99

Fried Green Tomato

Jumbo Shrimp, Sweet Onion BBQ, Served with Cheddar Andouille Grits 12

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BEERS

Domestic 3.25

Budweiser · Bud Light · Killian's Irish Red
Miller Light · Yuengling

Premium Domestic / Imports 3.75

Michelob Ultra · Corona · Corona Light · Blue Moon

Imports & Specialties 4.50

Dogfish Head 90 Minute IPA 6.50
Artois · Chimay Red Ale 7.50

Local NC Microbrews 4.50

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)
Lieutenant Dank Pale Ale (Asheville, NC)
Puppy Drum Pale Ale (Wrightsville, NC)
Airlie Amber Ale (Wrightsville, NC)

Truly Hard Seltzer 4.25

Ask server about Seasonal Microbrews

WHITE WINE

BUBBLES (Soft & Creamy)

	GLASS	BOTTLE
PROSECCO, DaLuca, Italy	6	
PROSECCO, La Marca, Italy		24
BRUT, Dom Perignon, France		199
MOSCATO, Just Peachy, France	6	24

FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Coastal Vines, 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, Principato, 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, Rose All Day France	10	38

RED WINE

LUSH (Strawberries & Raspberries)

PINOT NOIR, Chateau Souverain (CA)	8.2	
PINOT NOIR, Cielo, Italy	8	32
*PINOT NOIR, King Estate 2011, Oregon		48

SOFT AND TANGY (Cherries & Currants)

MERLOT, Ava Grace, California	8	
MERLOT, 14 Hands, Washington	8	32
MERLOT, Ancient Peaks, Paso Robles, California		44

RICH & SPICY (Black Cherries & Plums)

SHIRAZ, Layer Cake, Australia	8	32
*MALBEC, Tilia, Argentina	6.2	24
MALBEC, Trivento, Argentina		36
*ZINFANDEL, Old Soul, California	8	30
BLEND, Upshot Red, Alexander Valley, California	10	38

POWERFUL (Spicy & Intense)

CABERNET, Proverb, California	6.2	
CABERNET, Hess Select, California	8	32
CABERNET, Rodney Strong, Alexander Valley, California		54
CABERNET, Caymus Napa Valley, California		185
CABERNET, Cade, Napa Valley, California		225
CABERNET, Plumpjack Napa Valley, California		325

* Organic/Sustainable Farm