



### SOUP DU JOUR

Cup 4.<sup>99</sup> Bowl 5.<sup>99</sup>

Replace a side for a cup of soup 2.<sup>5</sup>

### GREENS

#### Daddy Mac's House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 7.<sup>99</sup> Side 2.<sup>99</sup>

#### Caesar

Romaine Hearts, Homemade Croutons, Parmesan 8.<sup>99</sup>

#### Add to any house or Caesar:

Grilled Chicken Breast\* 4.<sup>99</sup>

Shrimp Skewer 7.<sup>99</sup>

Grilled Seared Tuna\* 10.<sup>99</sup>

Grilled Salmon 10.<sup>99</sup>

#### Mexican Chicken\*

Mixed Greens, Black Bean & Corn Salsa, Shredded Cheddar, Blackened Chicken, Fried Tortilla Shell 12.<sup>99</sup>

*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.<sup>99</sup>

Mixed Green Salad

Homestyle Mashed Potatoes

Long Grain Rice

Cole Slaw

Vegetable du Jour

French Fries

Baked Potato *Loaded add 1.<sup>50</sup>*

### LIGHTFARE + 1 SIDE

#### 1/2 lb Homemade Burger\*

Lettuce, Tomato, Onion 11

#### Crab Cake Sandwich

Low Country, Lettuce, Tomato, Onion, Tartar Sauce 14.<sup>99</sup>

#### Chicken Club\*

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 8.<sup>99</sup>

#### Po' Boy's

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

Flounder 10.<sup>75</sup>

Shrimp 11.<sup>75</sup>

Oyster 12.<sup>75</sup>

**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.<sup>99</sup>

**Tex-Mex Egg Rolls\*** Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 9.<sup>99</sup>

**Flash Fried Calamari** Garlic Aioli & Marinara Dipping Sauce 11.<sup>50</sup>

**Chicken Fingers\*** Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.<sup>99</sup>

**Onion Petals** Breaded with a Creole Mustard Dipping Sauce 6.<sup>99</sup>

**Hibachi Shrimp** Jumbo Shrimp & Lemon Teriyaki Glaze with Wasabi Aioli 9.<sup>99</sup>

**Cajun Fried Oysters** with Roasted Red Pepper Remoulade 10.<sup>99</sup>

**Ahi Sashimi\*** Seared Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi reg 12.<sup>99</sup> lg 18.<sup>99</sup>

**Fried Green Tomato** Cheddar Andouille Grits, Jumbo Shrimp, Sweet Onion BBQ Sauce 12.<sup>00</sup>

## FROM THE SEA GRILLED + 2 SIDES

**Mahi Mahi** 19.<sup>99</sup>

**Salmon** 18.<sup>99</sup>

**Seared Ahi Tuna\*** 19.<sup>99</sup>

**Jumbo Shrimp Skewers** 19.<sup>99</sup>

**Sea Scallops** 22.<sup>99</sup>

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.<sup>99</sup>

**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.<sup>99</sup>

**Ribeye\*** 14 oz Most Popular 24.<sup>99</sup>

**New York Strip\*** 12 oz Best of Tenderness and Flavor 22.<sup>99</sup>

**Chicken Chipotle\*** Twin Breasts, Cheese, Peppers, Onions, Chipotle Cream 15.<sup>99</sup>

*Add Grilled Jumbo Shrimp Skewer 7.<sup>99</sup>*

*Add Large Maryland-Style Crab Cake 9.<sup>99</sup>*

*Add Broiled Lobster Tail 12.<sup>99</sup>*



## 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.<sup>99</sup>

**Full Rack** 21.<sup>99</sup>

**1/2 Rib & Shrimp Combo** 22.<sup>99</sup>

**1/2 Rib & Chicken Combo** 19.<sup>99</sup>

## FRIED SEAFOOD PLATTERS + 2 SIDES

**Flounder** 16.<sup>99</sup> **Shrimp** 17.<sup>99</sup> **Oysters** 19.<sup>99</sup> **Bay Scallops** 18.<sup>99</sup>

**Choice of 2** 19.<sup>99</sup> **Choice of 3** 21.<sup>99</sup> **Daddy Mac All 4** 24.<sup>99</sup>

*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.<sup>99</sup>

**Shrimp & Grits** Jumbo Shrimp, Bacon, Peppers, and Cream Sauce over Parmesan Cheesy Grits 19.<sup>99</sup>

**Lobster & Shrimp Fra Diablo** Lobster Tail & Shrimp in Spicy Marinara over Linguine 24.<sup>99</sup>

**Shrimp & Crab Scampi** Jumbo Shrimp, Backfin Crab, Lemon, Garlic, Butter, Tomato, Herb Sauce, Linguine 19.<sup>99</sup>

**Chicken Pesto Alfredo\*** Creamy Fresh Basil Pesto Alfredo over Bowtie Pasta 16.<sup>99</sup>

**Shrimp Au Gratin** Baked Creamy Shrimp & Cheese + choice of 2 sides 17.<sup>99</sup>

**Crab Stuffed Flounder** Maryland-style Crab Cake, Imperial Sauce, Broiled + 2 sides 20.<sup>99</sup>

**Please inquire about on-site and off-site catering at [www.islandbrotherscatering.com](http://www.islandbrotherscatering.com) or ask your server**

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

## SIGNATURE HOUSE COCKTAILS

**Ocean Walk** *Sip the Lazy Summer Stroll*  
Absolut, Malibu Rum, 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

**Lava Flow** *Get into the Flow*  
Light Rum, Pineapple Juice, Coconut Syrup, Strawberries 8.5

**Daquari 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 Wildberry Puree 8.5

**Dark & Stormy**  
Barritt's Ginger Beer, Goslings Black Seal Rum, Fresh Lime 8.5



Ask server about our  
Premium Bourbon Selection

## BEER

### Domestic 3.50

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)  
Puppy Drum Pale Ale (Wrightsville, NC)  
Airlie Amber Ale (Wrightsville, NC)

### Truly Hard Seltzer 4.25

Ask server about Seasonal Microbrews

## WINES

GLASS | BOTTLE

### BUBBLES (Soft & Creamy)

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

#### LUSH (Strawberries & Raspberries)

PINOT NOIR, Chateau Soverain (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  
BLEND, Plumpjack, Napa Valley, California 325

\* 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*