

BRUNCH MENU

EGG PLATES

All egg plates come with home fries

Eggs Benedict 12

Eggs Benedict Chesapeake

Maryland style crab cake, topped with hollandaise 16

Nova Scotia Benedict

Atlantic Salmon, Spinach, topped with hollandaise 15

Lobster Benedict

Cold water lobster tail topped with hollandaise 20

Southwestern Burrito

Cheddar cheese, black bean salsa, egg, bacon, potato, baja cream sauce 11

Mediterranean Scramble

Three eggs, spinach, feta, Kalamata olives, Balsamic glaze 10

BREAKFAST PLATES

Ribeye Oscar

12 oz Grilled Ribeye w/ Eggs Benedict Chesapeake 34

Southern Chicken & Waffles

Buttermilk fried chicken Tenders w/ Belgian Waffles 13

French Toast

Cinnamon raisin bread w/ syrup with fresh fruit 10

Tofu Scramble

Tofu, peppers, onions, tomato, spices 8.⁹⁵

Skillet of the Day

Iron cast skillet hash, two eggs 12

The Topsail

2 eggs any style, home fries, toast 8.⁹⁵

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 2.⁵⁰

English Muffin w/ Jelly & Butter 2.²⁵

BEVERAGES

Juice: Orange, Cranberry,
Apple, Pineapple, or Grapefruit
3.⁹⁹

Milk 2.²⁵

Coffee or Hot Tea 2.⁹⁹

Acqua Panna Water
500ml 3.⁵⁰

Bloody Mary's & Mimosas

5



HOUSE SPECIALTIES

Fish Tacos

Fresh Salsa, Lime, Baja Cream Sauce, Peruvian Slaw, Red Onion, Corn Tortillas 12.⁷⁵

Shrimp & Grits

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers, Jumbo Shrimp 19

1/2 Rack Ribs (w/ one side)

St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or Cajun Beer BBQ, French Fries or Slaw 15.⁵⁰

Add jumbo shrimp skewer 8.⁹⁹ Add grilled chicken 5.⁹⁹

Fried Seafood Platters (all served with French Fries **OR** Slaw)

Flounder 15 Shrimp 16 Oysters 18

Bay Scallops 17 Sea Scallops for extra charge

Choice of 2 19 Choice of 3 22 Daddy Mac All 4 25

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

SANDWICHES

*All served with French Fries or Slaw
Substitute 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 18

Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood, Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion

Flounder 12.⁵⁰ Shrimp 13.⁵⁰ Oyster 14.⁵⁰

Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 11

LUNCH SIDES

Sweet Potato Fries 3.⁹⁹

Fried Green Tomatoes 4.⁹⁹

French Fries 2.⁹⁹

Side Salad 2.⁹⁹

Carolina Slaw 2.⁹⁹

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. 12

Blackened & Blue add 1.⁷⁵

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 13.⁹⁹

Crab & Avocado

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing, Tomato, Red Onion 14.⁹⁹

Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 14.⁹⁹ *Add 3 oz lump crab 4.⁰⁰*

House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 9.⁵⁰

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 10.⁵⁰

Add these sides to any salad:

Grilled Chicken Breast 5.⁹⁹

Grilled Jumbo Shrimp Skewer 8.⁹⁹

Grilled Seared Tuna 11.⁹⁹*

Grilled Salmon or Mahi 10.⁹⁹

Crabcake 11.⁹⁹

Fried Oysters 9.⁹⁹

**Items offered cooked to order.*

Consuming raw or undercooked foods increases your risk of food borne illness.

SIGNATURE HOUSE COCKTAILS

10 each

Ocean Walk

Sip the Lazy Summer Stroll

Absolut, Malibu Run, Blue Curacao, pineapple juice

Frozen Mudslide

Don't be scared to get dirty...

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

Lava Flow

Get into the Flow

Light rum, pineapple juice, coconut syrup, strawberries

Daiquiri for Miles

Rum, Fruit, Ice Drink

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

Italian Sunset

Refreshing Twist on Tequila

Fresh Grapefruit, Passion Fruit, Reposado Tequila, Campari

Georgia Peach Martini

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

White or Dark Chocolate Martini

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

Pomegranate Martini

Pomegranate liqueur, Pomegranate Vodka, Peach Schnapps, pomegranate juice

Mac Daddy Punch

Sit, Relax, and Enjoy!

Absolut Mandarin vodka, lime, passion fruit, cranberry

"Sea Turtle" Mojito

Classic Rum Mojito – Portion of every drink sold goes to the Karen Beasley Sea Turtle Hospital



Captain Loco

The Captain's gone bananas!

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

Dark & Stormy

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

NON-ALCOHOLIC



BEACH CRUISER SPRITZER

Mint, Mango, Ginger Beer, Splash of Lime & Soda 4.50

Acqua Panna Water
500ml 3.50

We proudly serve

Coke · Diet Coke · Sprite · Mr. Pibb · Lemonade · Ginger Ale
Freshly Brewed Sweet & Un-Sweet Tea
Flavored Lemonades

STARTERS

Lobster Bisque

Cup 4.99 Bowl 6.99

Low Country Crab Dip

Baked Warm, Backfin Crab, Cheese, Pita Points 13.99

Tex-Mex Egg Rolls

Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 10.99

Flash Fried Calamari

Garlic Aioli & Marinara Dipping Sauce 12.99

Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 8.99

Buffalo Shrimp

Ranch or Blue Cheese 10ct 13.99

Hibachi Shrimp

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 10.99

Cajun Fried Oysters

Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 11.99

Ahi Sashimi*

Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi
reg 14 lg 21

Maryland Crab Cake

Jumbo Backfin Crab Cake, Broiled 14

Fried Green Tomato

Topped with Jumbo Grilled Shrimp, with Side of
Cheddar Andouille Grits & Sweet Onion BBQ Sauce 14

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BEERS

Premium Domestic / Imports 3.75

Michelob Ultra · Corona · Corona Light · Blue Moon
Budweiser · Bud Light · Killian's Irish Red
Miller Light · Yuengling

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)

Dogfish Head 90 Minute IPA 6.50

Truly Hard Seltzer 4.25

Ask server about Seasonal Microbrews

WHITE WINE

BUBBLES (Soft & Creamy)

	GLASS	BOTTLE
PROSECCO, DaLuca, Italy	7	
PROSECCO, La Marca, Italy		24
BRUT, Dom Perignon, France		250
MOSCATO, Just Peachy, France	7	24

FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Coastal Vines, California	7	
RIESLING, Kung Fu Girl, Washington State	8	28
SWEET RIESLING, Pacific Rim, California	8	28
SWEET MUSCADINE, Duplin, NC Going Coastal	7	24

TANGY (Green Apples & Lemons)

PINOT GRIGIO, Principato, Italia	7	
PINOT GRIS, King Estate, Oregon	8.75	32
PINOT GRIGIO, Santa Margherita, Italia	14	44
SAUV BLANC, Cono Sur Bicicleta, Chile	7	24
SAUV BLANC, Oyster Bay, New Zealand	8.75	32
SAUV BLANC, Daou, Paso Roblas, California	11	42

CRISP (Rich & Textured)

CHARD, Proverb, California	7	
CHARD, Kendall Jackson, California	8.5	32
CHARD, Mer Soleil Silver, Sonoma, California	11	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, Cavit Italia, Italy	8.5	32
PINOT NOIR, King Estate 2011, Oregon		48

SOFT AND TANGY (Cherries & Currants)

MERLOT, Ava Grace, California	8	
MERLOT, 14 Hands, Washington	8.75	32
MERLOT, Rodney Strong, Sonoma, California		44

RICH & SPICY (Black Cherries & Plums)

SHIRAZ, Layer Cake, Australia	8	32
MALBEC, Astica, Argentina	7	26
MALBEC, Trivento, Argentina		36
ZINFANDEL, Old Soul, California	8	30
BLEND, Upshot Red, Alexander Valley, California	10	38

POWERFUL (Spicy & Intense)

CABERNET, Proverb, California	7	
CABERNET, Hess Select, California	8.75	32
CABERNET, Rodney Strong, Alexander Valley, California		54
CABERNET, Caymus Napa Valley, California		185
CABERNET, Cade, Napa Valley, California		225