



LOBSTER BISQUE

Cup 4.⁹⁹ Bowl 6.⁹⁹

Replace a side for a cup of soup 2.⁵

GREENS

Daddy Mac's House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 9.⁵⁰ Side 2.⁹⁹

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 10.⁵⁰

Add to any house or Caesar:

Grilled Chicken Breast* 5.⁹⁹

Shrimp Skewer 8.⁹⁹

Grilled Seared Tuna* 11.⁹⁹

Grilled Salmon 10.⁹⁹

Maryland-Style Crab Cake 11.⁹⁹

Mexican Chicken

Mixed Greens, Black Bean & Corn Salsa, Shredded Cheddar, Blackened Chicken, Fried Tortilla Shell 13.⁹⁹

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 2

LIGHTFARE + 1 SIDE

1/2 lb Homemade Burger*

Lettuce, Tomato, Onion 12

Crab Cake Sandwich

Low Country, Lettuce, Tomato, Onion, Tartar Sauce 18

Chicken Club

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

Po' Boy's

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

Flounder 12.⁵⁰

Shrimp 13.⁵⁰

Oyster 14.⁵⁰

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 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

Hibachi Shrimp Jumbo Shrimp & Lemon Teriyaki Glaze with Wasabi Aioli 10.⁹⁹

Cajun Fried Oysters with Roasted Red Pepper Remoulade 11.⁹⁹

Ahi Sashimi* Seared Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi reg 14 lg 21

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

FROM THE SEA GRILLED + 2 SIDES

Mahi Mahi 21.⁹⁹

Salmon 19.⁹⁹

Seared Ahi Tuna* 20.⁹⁹

Jumbo Shrimp Skewers 20.⁹⁹

Sea Scallops 24.⁹⁹

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 25.⁹⁹

Maryland Style
Buttered and Broiled

Louisiana
Blackened and Broiled
+ Red Pepper Remoulade Sauce

FROM THE LAND GRILLED + 2 SIDES

Filet Mignon*  8 oz Tender Center Cut 32.⁹⁹

Ribeye* 12 oz Most Popular 28.⁹⁹

New York Strip* 12 oz Best of Tenderness and Flavor 25.⁹⁹

Chicken Chipotle Twin Breasts, Cheese, Peppers, Onions, Chipotle Cream 17.⁹⁹

Add Grilled Jumbo Shrimp Skewer 8.⁹⁹

Add Maryland-Style Crab Cake 11.⁹⁹

Add Broiled Lobster Tail 14



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 17.⁹⁹

Full Rack 23.⁹⁹

1/2 Rib & Shrimp Combo 24.⁹⁹

1/2 Rib & Chicken Combo 20.⁹⁹

FRIED SEAFOOD PLATTERS + 2 SIDES

Flounder 17.⁹⁹ **Shrimp** 18.⁹⁹ **Oysters** 21.⁹⁹ **Bay Scallops** 20.⁹⁹

Choice of 2 21.⁹⁹ **Choice of 3** 24.⁹⁹ **Daddy Mac All 4** 27.⁹⁹

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 19.⁹⁹

Shrimp & Grits Jumbo Shrimp, Bacon, Peppers, and Cream Sauce over
Parmesan Cheesy Grits 22.⁹⁹

Lobster & Shrimp Fra Diabolo Lobster Tail & Shrimp in Spicy Marinara
over Linguine 26.⁹⁹

Shrimp & Crab Scampi Jumbo Shrimp, Backfin Crab, Lemon, Garlic, Butter, Tomato,
Herb Sauce, Linguine 22.⁹⁹

Chicken Pesto Alfredo Creamy Fresh Basil Pesto Alfredo over Bowtie Pasta 18.⁹⁹

Crab Stuffed Flounder Maryland-style Crab Cake, Imperial Sauce, Broiled + 2 sides 22.⁹⁹

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

**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 Rum, 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

Daquari 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 Wildberry Puree

Dark & Stormy

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

Ask server about our Premium Bourbon Selection



BEER

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

WINES

GLASS | BOTTLE

BUBBLES (Soft & Creamy)

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

WHITE

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

LUSH (Strawberries & Raspberries)

PINOT NOIR, Chateau Soverain (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

NON-ALCOHOLIC



BEACH CRUISER SPRITZER

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

Acqua Panna Water 500ml 3.50

Coca-Cola Products 

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