

BRUNCH MENU

EGG PLATES

All egg plates come with home fries

Eggs Benedict 14.⁹⁵

Eggs Benedict Chesapeake

Maryland style crab cake, topped with hollandaise 17.⁵⁰

Nova Scotia Benedict

Atlantic Salmon, Spinach, topped with hollandaise 16.⁵⁰

Lobster Benedict

Cold water lobster tail topped with hollandaise 22.⁹⁵

Southwestern Burrito

Cheddar cheese, black bean salsa, egg, bacon, potato, baja cream sauce 12.⁹⁵

Mediterranean Scramble

Three eggs, spinach, Feta, Kalamata olives, Balsamic glaze 12.⁵⁰

BREAKFAST PLATES

Ribeye Oscar

12 oz Grilled Ribeye w/ Eggs Benedict Chesapeake 38

Southern Chicken & Waffles

Buttermilk fried chicken Tenders w/ Belgian Waffles 15.⁵⁰

Buttermilk Pancakes

Short Stack (2) 9.⁹⁹

Big Stack (3) 12.⁹⁹

Frittata Skillet of the Day

Baked in iron cast skillet w/ chef's daily choice combo 14.⁵⁰

The Topsail

2 eggs any style, home fries, toast 10.⁹⁵

with bacon or sausage add 1.⁹⁹

BRUNCH SIDES

Bacon(3) or Sausage Links(2) 3.⁹⁵ Home Fries 3.⁹⁵

Two Eggs (any style) 4.⁹⁵ Cheddar Grits 2.⁵⁰

Toast w/ Jelly & Butter 1.⁷⁵ Fresh Fruit 3.²⁵

English Muffin w/ Jelly & Butter 2.⁷⁵

Add Avocado 2.⁹⁹

BEVERAGES

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

Milk 2.²⁵

Coffee or Hot Tea 3.⁹⁹

Acqua Panna Water
1L 5.⁵⁰

Bloody Mary's & Mimosas

5



HOUSE SPECIALTIES

Fish Tacos (3)

Fresh Salsa, Lime, Baja Cream Sauce, Peruvian Slaw, Red Onion, Corn Tortillas 14.⁷⁵

Shrimp & Grits

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers, Jumbo Shrimp 22.⁹⁹

1/2 Rack Ribs (w/ one side)

St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or Cajun Beer BBQ, French Fries or Slaw 18.⁵⁰

Add jumbo shrimp skewer 8.⁹⁹ Add grilled chicken 5.⁹⁹

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

Flounder 17.⁹⁹ Shrimp 18.⁹⁹ Oysters 21.⁹⁹

Bay Scallops 18.⁹⁹ Sea Scallops for extra charge

Choice of 2 21.⁹⁹ Choice of 3 25.⁹⁹ Daddy Mac All 4 27.⁹⁹

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

SANDWICHES

All served with French Fries or Slaw

Substitute Sweet Potato Fries or Onion Petals for 1.²⁵

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, Onion, Tartar Sauce – No Filler 22.⁹⁹

Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood,
Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion
Flounder 15.⁵⁰ Shrimp 16.⁵⁰ Oyster 17.⁵⁰

Grilled Chicken Sandwich

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 13.⁹⁹

LUNCH SIDES

Sweet Potato Fries 4.⁹⁹

French Fries 3.⁹⁹

Carolina Slaw 3.⁹⁹

Fried Green Tomatoes 5.⁹⁹

Side Salad 3.⁹⁹

Onion Petals 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 Sweet Potato Fries or Onion Petals for 1.²⁵

Firehouse*

Stuffed w/ Chipotle Pepper & Pepperjack Cheese, topped with Signature Fire House Sauce, Lettuce, Tomato, Onion 15.⁵⁰

Topsul*

Stuffed with Feta, topped with a Cucumber, Romaine, Tomato & Caesar Dressing 15.⁵⁰

Dugan*

Stuffed with American Cheese, topped with Bacon, Spicy Texas BBQ, Lettuce, Tomato, Onion 15.⁵⁰

Grilled Portabella (Vegetarian)

Swiss, Caramelized Onion, Basil Pesto, Green Goddess Dressing, Sweet Balsamic Syrup 12

Classic 1/2 lb Homemade Hamburger*

Premium ground beef patties using NY Strip, Ribeye, & Tenderloin trimmings. 14

Blackened & Blue add Cajun Seasoning & Bleu Cheese Crumbles 2.⁰⁰

Make it a Vegan Beyond Burger add 3.⁰⁰

Cowboy Burger with Bacon, Cheese, Onion Petals and Sweet Onion BBQ 2.⁵⁰

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, Tri-Colored Tortilla Strips 15.⁹⁹

Crab & Avocado

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing, Tomato, Red Onion 17.⁹⁹

Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 17.⁹⁹ Add 3 oz lump crab 5.⁵⁰

House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 11.⁹⁹

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 12.⁹⁹

Add these sides to any salad:

Grilled Chicken Breast 5.⁹⁹

Grilled Seared Tuna* 11.⁹⁹

Crabcake 12.⁵⁰

Mahi 11.⁹⁹

Grilled Jumbo Shrimp Skewer 8.⁹⁹

Grilled Salmon 10.⁹⁹

Fried Oysters 10.⁹⁹

*Items offered cooked to order.

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

SIGNATURE HOUSE COCKTAILS

13.⁵⁰ each

Ocean Walk *Sip the Lazy Summer Stroll*
Blue Shark Vodka, Coconut 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

Aperol 75 *Riviera Refresher*
End of Days Gin, Aperol, Prosecco



Pomegranate Martini
Stoli 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
Ginger Beer, Goslings Black Seal Rum, Fresh Lime

MOCKTAILS

POMEGRANATE GINGER PALOMA
Pomegranate, grapefruit, lime, ginger beer 9

 **BEACH CRUISER SPRITZER**
Mint, Mango, Ginger Beer, Splash of Lime & Soda 6

PASSION FRUIT MOCK MOJITO
Mint, lime, passion fruit, soda water 9

NON-ALCOHOLIC

Acqua Panna Water 1L 6.⁵⁰
Liquid Death Water 19.2oz can 3.⁵⁰

We proudly serve
Coke · Diet Coke · Sprite · Mr. Pibb · Lemonade · Ginger Ale
Freshly Brewed Tea · Flavored Lemonades

STARTERS

Lobster Bisque
Cup 5.⁹⁹ Bowl 7.⁹⁹

Low Country Crab Dip
Baked Warm, Backfin Crab, Cheese, Pita Points 15.⁹⁹

Tex-Mex Egg Rolls
Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 12.⁹⁹

Flash Fried Calamari
Garlic Aioli & Marinara Dipping Sauce 14.⁹⁹

Chicken Fingers
Plain, Teriyaki Glaze or Spicy Voodoo Sauce 11.⁹⁹

Onion Petals
Creole Mustard Sauce 10.⁹⁹

Buffalo Shrimp
Ranch or Blue Cheese 10ct 15.⁹⁹

Hibachi Shrimp
Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 12.⁹⁹

Cajun Fried Oysters
Fresh Oysters, Cajun Seasoning, Roasted Red Pepper
Remoulade 14.⁹⁹

Ahi Sashimi*
Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi
reg 15 lg 22

Maryland Crab Cake
Jumbo Backfin Crab Cake, Broiled 15.⁹⁹

Fried Green Tomato
Topped with Jumbo Grilled Shrimp, with Side of
Carolina-Style Sweet Vidalia Onion BBQ Sauce 15.⁹⁹

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BEERS

Premium Domestic / Imports 4
Michelob Ultra · Corona · Corona Light · Blue Moon
Budweiser · Bud Light · Killian's Irish Red · Miller Light · Yuengling
Stella Artois 6

Local NC Microbrews 6
Tricycle Princess Sour (Wilmington, NC)
Bold Rock Hard Cider (Mills River, NC)
Carolina Sky Blue Kolsch-Style Ale (Chapel Hill, NC)
Puppy Drum Pale Ale (Wrightsville, NC)
Airlie Amber Ale (Wrightsville, NC)

Salty Turtle (Surf City, NC)
16oz Hey Zay IPA 8.⁵⁰ · 16oz Kolsch 8.⁵⁰

Truly Hard Seltzer 5

Ask server about Seasonal Microbrews

WHITE WINE

	GLASS	BOTTLE
BUBBLES (Soft & Creamy)		
PROSECCO, La Marca, Italy	8	28
CHAMPAGNE, Veuve Clicquot Brut, France		120
MOSCATO, Peach Pie, Oliver Winery, IN	8	26
FRUITY (Peaches & Melons)		
WHITE ZINFANDEL, Coastal Vines, California	8	
RIESLING, Kung Fu Girl, Washington State	9	30
SWEET RIESLING, Pacific Rim, California	9	30
SWEET MUSCADINE, Duplin, NC Going Coastal	8	26
TANGY (Green Apples & Lemons)		
PINOT GRIGIO, Principato, Italia	8. ⁷⁵	
PINOT GRIS, King Estate, Oregon	9. ⁷⁵	34
PINOT GRIGIO, Santa Margherita, Italia	15	46
SAUV BLANC, Oyster Bay, New Zealand	9. ²	38
SAUV BLANC, Sean Minor, California	12	44
CRISP (Rich & Textured)		
CHARD, Proverb, California	8. ⁷⁵	
CHARD, Kendall Jackson, California	9. ⁵	34
CHARD, Mer Soleil Silver, Sonoma, California	12	44
CHARD, Cakebread 2021, Napa Valley		81
ROSE, Rose All Day France	11	40

RED WINE

LUSH (Strawberries & Raspberries)		
PINOT NOIR, Chateau Souverain (CA)	8. ⁷⁵	
PINOT NOIR, Planet Oregon, Willamette Valley, OR		40
SOFT AND TANGY (Cherries & Currants)		
MERLOT, Murphy Goode, California	8. ⁷⁵	
MERLOT, 14 Hands, Washington	9. ⁷⁵	34
RICH & SPICY (Black Cherries & Plums)		
MALBEC, Astica, Argentina	8. ⁷⁵	28
MALBEC, Trivento, Argentina		38
BLEND, Playtime, California		40
POWERFUL (Spicy & Intense)		
CABERNET, Proverb, California	8. ⁷⁵	
CABERNET, Hess Select, California	9. ⁷⁵	34
CABERNET, Rodney Strong 2019, Alexander Valley, California		56
CABERNET, Caymus Napa Valley 2020, California		187
CABERNET, Cade, Napa Valley 2018, California		227
MERLOT, Plumpkack, Napa Valley		150