

# BRUNCH MENU

## EGG PLATES

All egg plates come with home fries

**Eggs Benedict** 12.<sup>95</sup>

**Eggs Benedict Chesapeake**

Maryland style crab cake, topped with hollandaise 16.<sup>95</sup>

**Nova Scotia Benedict**

Atlantic Salmon, Spinach, topped with hollandaise 15.<sup>95</sup>

**Lobster Benedict**

Cold water lobster tail topped with hollandaise 20.<sup>95</sup>

**Southwestern Burrito**

Cheddar cheese, black bean salsa, egg, bacon, potato, baja cream sauce 12.<sup>95</sup>

**Mediterranean Scramble**

Three eggs, spinach, feta, Kalamata olives, Balsamic glaze 11.<sup>50</sup>

## BREAKFAST PLATES

**Ribeye Oscar**

12 oz Grilled Ribeye w/ Eggs Benedict Chesapeake 38

**Southern Chicken & Waffles**

Buttermilk fried chicken Tenders w/ Belgian Waffles 14.<sup>50</sup>

**Buttermilk Pancakes**

Short Stack (2) 8.<sup>99</sup>

Big Stack (3) 11.<sup>99</sup>

**Tofu Scramble**

Tofu, peppers, onions, tomato, spices 9.<sup>50</sup>

**Skillet of the Day**

Iron cast skillet hash, two eggs 13.<sup>50</sup>

### The Topsail

2 eggs any style, home fries, toast 8.<sup>95</sup>

with bacon or sausage add 1.<sup>99</sup>

## BRUNCH SIDES

Bacon or Sausage Links 2.<sup>95</sup> Home Fries 2.<sup>95</sup>

Two Eggs (any style) 3.<sup>95</sup> Cheddar Grits 1.<sup>95</sup>

Toast w/ Jelly & Butter 1.<sup>25</sup> Fresh Fruit 2.<sup>50</sup>

English Muffin w/ Jelly & Butter 2.<sup>25</sup>

## BEVERAGES

Juice: Orange, Cranberry,  
Apple, Pineapple, or Grapefruit  
3.<sup>99</sup>

Milk 2.<sup>25</sup>

Coffee or Hot Tea 2.<sup>99</sup>

Acqua Panna Water

1L 5.<sup>50</sup>

**Bloody Mary's & Mimosas**

5



## HOUSE SPECIALTIES

**Fish Tacos (3)**

Fresh Salsa, Lime, Baja Cream Sauce, Peruvian Slaw, Red Onion, Corn Tortillas 13.<sup>75</sup>

**Shrimp & Grits**

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers, Jumbo Shrimp 21.<sup>99</sup>

**1/2 Rack Ribs (w/ one side)**

St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or Cajun Beer BBQ, French Fries or Slaw 16.<sup>50</sup>

Add jumbo shrimp skewer 8.<sup>99</sup> Add grilled chicken 5.<sup>99</sup>

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

Flounder 15.<sup>99</sup> Shrimp 16.<sup>99</sup> Oysters 19.<sup>99</sup>

Bay Scallops 16.<sup>99</sup> Sea Scallops for extra charge

Choice of 2 19.<sup>99</sup> Choice of 3 23.<sup>99</sup> Daddy Mac All 4 25.<sup>99</sup>

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.<sup>00</sup>

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

**Po' Boy's**

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

Flounder 14.<sup>50</sup> Shrimp 15.<sup>50</sup> Oyster 16.<sup>50</sup>

**Chicken Club**

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 12.<sup>99</sup>

## LUNCH SIDES

Sweet Potato Fries 3.<sup>99</sup>

Fried Green Tomatoes 4.<sup>99</sup>

French Fries 2.<sup>99</sup>

Side Salad 2.<sup>99</sup>

Carolina Slaw 2.<sup>99</sup>

Onion Petals 3.<sup>99</sup>

## 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.<sup>00</sup>

**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 12

**Classic 1/2 lb Homemade Hamburger\***

Premium ground beef patties using NY Strip, Ribeye, & Tenderloin trimmings. 12

**Blackened & Blue add 2.<sup>00</sup>**

**Make it a Vegan Beyond Burger add 3.<sup>00</sup>**

**Cowboy Burger with Bacon, Onion Petals and Sweet Onion BBQ 2.<sup>00</sup>**

## 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 14.<sup>99</sup>

**Crab & Avocado**

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing, Tomato, Red Onion 16.<sup>99</sup>

**Louie Salad**

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 16.<sup>99</sup> Add 3 oz lump crab 4.<sup>00</sup>

**House**

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 10.<sup>50</sup>

**Caesar**

Romaine Hearts, Homemade Croutons, Parmesan 11.<sup>99</sup>

Add these sides to any salad:

Grilled Chicken Breast 5.<sup>99</sup>

Grilled Jumbo Shrimp Skewer 8.<sup>99</sup>

Grilled Seared Tuna\* 11.<sup>99</sup>

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

Crabcake 11.<sup>99</sup>

Fried Oysters 10.<sup>99</sup>

Mahi 11.<sup>99</sup>

\*Items offered cooked to order.

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

## SIGNATURE HOUSE COCKTAILS

12 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

**Topsul Gin Sling** *Slightly Sweet, Slightly Tart*  
End of Days Gin, Gran Marnier, Drambuie,  
Cherry Liqueur, Lime, Pineapple



**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

9 each *(Any Signature Drink can be made Mocktail)*

**POMEGRANATE GINGER PALOMA**  
Rituals Non-Alcoholic Tequila, pomegranate, grapefruit, lime,  
ginger beer 9

**MOCK MOJITO**  
Rituals Non-Alcoholic Rum, fresh mint, lime, soda water 9



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

## NON-ALCOHOLIC

Acqua Panna Water 1L 5.50

*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 14.99

### Tex-Mex Egg Rolls

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

### Flash Fried Calamari

Garlic Aioli & Marinara Dipping Sauce 13.99

### Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 9.99

### Onion Petals

Creole Mustard 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 14.99

### 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  
Carolina-Style Sweet Vidalia Onion BBQ Sauce 14.99

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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  
Stella Artois 4.75

### Local NC Microbrews 5.25

Bold Rock Hard Cider (Mills River, NC)  
Mother Earth's Kolsch-Style Ale (Kinston, NC)  
Carolina Sky Blue Kolsch-Style Ale (Chapel Hill, NC)  
Puppy Drum Pale Ale (Wrightsville, NC)  
Airlie Amber Ale (Wrightsville, NC)

Dogfish Head 90 Minute IPA 6.75

### Truly Hard Seltzer 4.75

**Ask server about Seasonal Microbrews**

## WHITE WINE

	GLASS	BOTTLE
<b>BUBBLES (Soft &amp; Creamy)</b>		
PROSECCO, La Marca, Italy	8	28
CHAMPAGNE, Veuve Clicquot Brut, France		120
MOSCATO, Just Peachy, France	8	26
<b>FRUITY (Peaches &amp; Melons)</b>		
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
<b>TANGY (Green Apples &amp; Lemons)</b>		
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, La Crema, Sonoma, California	12	44
<b>CRISP (Rich &amp; Textured)</b>		
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

<b>LUSH (Strawberries &amp; Raspberries)</b>		
PINOT NOIR, Chateau Souverain (CA)	8.75	
PINOT NOIR, King Estate 2021, Oregon		50
<b>SOFT AND TANGY (Cherries &amp; Currants)</b>		
MERLOT, Murphy Goode, California	8.75	
MERLOT, 14 Hands, Washington	9.75	34
<b>RICH &amp; SPICY (Black Cherries &amp; Plums)</b>		
MALBEC, Astica, Argentina	8.75	28
MALBEC, Trivento, Argentina		38
BLEND, Upshot Red, Alexander Valley, California		40
<b>POWERFUL (Spicy &amp; Intense)</b>		
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