

# BRUNCH MENU

## EGG PLATES

All egg plates come with home fries

- Eggs Benedict** 14.<sup>95</sup>  
**Eggs Benedict Chesapeake**  
Maryland style crab cake, topped with hollandaise 17.<sup>50</sup>  
**Nova Scotia Benedict**  
Atlantic Salmon, Spinach, topped with hollandaise 16.<sup>50</sup>  
**Lobster Benedict**  
Cold water lobster tail topped with hollandaise 22.<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 12.<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 15.<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>  
**Frittata Skillet of the Day**  
Baked in iron cast skillet w/ chef's daily choice combo 14.<sup>50</sup>

### The Topsail

2 eggs any style, home fries, toast 9.<sup>95</sup>  
with bacon or sausage add 1.<sup>99</sup>

## BRUNCH SIDES

- Bacon or Sausage Links 2.<sup>95</sup> Home Fries 3.<sup>95</sup>  
Two Eggs (any style) 3.<sup>95</sup> Cheddar Grits 2.<sup>50</sup>  
Toast w/ Jelly & Butter 1.<sup>75</sup> Fresh Fruit 3.<sup>25</sup>  
English Muffin w/ Jelly & Butter 2.<sup>75</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 14.<sup>75</sup>

### Shrimp & Grits

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers, Jumbo Shrimp 22.<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 18.<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 16.<sup>99</sup> Shrimp 17.<sup>99</sup> Oysters 20.<sup>99</sup>  
Bay Scallops 17.<sup>99</sup> Sea Scallops for extra charge  
Choice of 2 20.<sup>99</sup> Choice of 3 24.<sup>99</sup> Daddy Mac All 4 26.<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>25</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 20.<sup>99</sup>

### Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood,  
Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion  
Flounder 15.<sup>50</sup> Shrimp 16.<sup>50</sup> Oyster 17.<sup>50</sup>

### Grilled Chicken Sandwich

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 13.<sup>99</sup>

## LUNCH SIDES

- Sweet Potato Fries 4.<sup>99</sup> Fried Green Tomatoes 5.<sup>99</sup>  
French Fries 3.<sup>99</sup> Side Salad 3.<sup>99</sup>  
Carolina Slaw 3.<sup>99</sup> Onion Petals 4.<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>25</sup>

### Firehouse\*

Stuffed w/ Chipotle Pepper & Pepperjack Cheese, topped with Signature Fire House Sauce, Lettuce, Tomato, Onion 14.<sup>50</sup>

### Topsul\*

Stuffed with Feta, topped with a Cucumber, Romaine, Tomato & Ceaser Dressing 14.<sup>50</sup>

### Dugan\*

Stuffed with American Cheese, topped with Bacon, Spicy Texas BBQ, Lettuce, Tomato, Onion 14.<sup>50</sup>

### 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. 13

**Blackened & Blue** add Cajun Seasoning & Bleu Cheese Crumbles 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 15.<sup>99</sup>

### Crab & Avocado

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing, Tomato, Red Onion 17.<sup>99</sup>

### Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 17.<sup>99</sup> Add 3 oz lump crab 5.<sup>50</sup>

### House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 11.<sup>99</sup>

### Caesar

Romaine Hearts, Homemade Croutons, Parmesan 12.<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 12.<sup>50</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.<sup>50</sup> 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.<sup>50</sup>

Liquid Death Water 19.2oz can 3.<sup>50</sup>

*We proudly serve*

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

## STARTERS

### Lobster Bisque

Cup 5.<sup>99</sup> Bowl 7.<sup>99</sup>

### Low Country Crab Dip

Baked Warm, Backfin Crab, Cheese, Pita Points 15.<sup>99</sup>

### Tex-Mex Egg Rolls

Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 12.<sup>99</sup>

### Flash Fried Calamari

Garlic Aioli & Marinara Dipping Sauce 14.<sup>99</sup>

### Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 11.<sup>99</sup>

### Onion Petals

Creole Mustard Sauce 10.<sup>99</sup>

### Buffalo Shrimp

Ranch or Blue Cheese 10ct 14.<sup>99</sup>

### Hibachi Shrimp

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 12.<sup>99</sup>

### Cajun Fried Oysters

Fresh Oysters, Cajun Seasoning, Roasted Red Pepper  
Remoulade 14.<sup>99</sup>

### 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 15.<sup>99</sup>

*\*Items offered cooked to order.*

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

## BEERS

### Premium Domestic / Imports 3.<sup>75</sup>

Michelob Ultra · Corona · Corona Light · Blue Moon  
Budweiser · Bud Light · Killian's Irish Red · Miller Light · Yuengling  
Stella Artois 4.<sup>75</sup>

### Local NC Microbrews 5.<sup>50</sup>

By Golly Gose (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 · 16oz Kolsch 8

### Truly Hard Seltzer 4.<sup>75</sup>

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, Peach Pie, Oliver Winery, IN        | 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. <sup>75</sup> |        |
| PINOT GRIS, King Estate, Oregon              | 9. <sup>75</sup> | 34     |
| PINOT GRIGIO, Santa Margherita, Italia       | 15               | 46     |
| SAUV BLANC, Oyster Bay, New Zealand          | 9. <sup>2</sup>  | 38     |
| SAUV BLANC, Zilzie, Australia                | 12               | 44     |
| <b>CRISP (Rich &amp; Textured)</b>           |                  |        |
| CHARD, Proverb, California                   | 8. <sup>75</sup> |        |
| CHARD, Kendall Jackson, California           | 9. <sup>5</sup>  | 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. <sup>75</sup> |     |
| PINOT NOIR, Planet Oregon, Willamette Valley, OR           |                  | 40  |
| <b>SOFT AND TANGY (Cherries &amp; Currants)</b>            |                  |     |
| MERLOT, Murphy Goode, California                           | 8. <sup>75</sup> |     |
| MERLOT, 14 Hands, Washington                               | 9. <sup>75</sup> | 34  |
| <b>RICH &amp; SPICY (Black Cherries &amp; Plums)</b>       |                  |     |
| MALBEC, Astica, Argentina                                  | 8. <sup>75</sup> | 28  |
| MALBEC, Trivento, Argentina                                |                  | 38  |
| BLEND, Quilt, California                                   |                  | 40  |
| <b>POWERFUL (Spicy &amp; Intense)</b>                      |                  |     |
| CABERNET, Proverb, California                              | 8. <sup>75</sup> |     |
| CABERNET, Hess Select, California                          | 9. <sup>75</sup> | 34  |
| CABERNET, Rodney Strong 2019, Alexander Valley, California |                  | 56  |
| CABERNET, Caymus Napa Valley 2020, California              |                  | 187 |
| CABERNET, Cade, Napa Valley 2018, California               |                  | 227 |