Daddy Mac's BEACH GRILLE

Starters & Full Drink Menu on reverse side

SANDWICHES

All served with French Fries or Slaw
Sub Onion Petals or 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 14.99

Wild Ahi Sliders (2)
Wasabi Aioli, Avocado, Cucumber 12.99

Po' Boy's
Classic New Orleans, Light Cajun Seasoned Fried Seafood, Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion
Flounder 10.75 Shrimp 11.75 Oyster 12.75

Jambalaya Chicken
Housemade Cajun Tomato Pepper Sauce, Andouille Sausage, Pepperjack Cheese 9.99

Chicken Club
Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 8.99

Proud Supporter of the

TOPSAIL TURTLE PROJECT

HOUSE SPECIALTIES

Fish Tacos
Fresh Salsa, Tortilla, Cilantro, Lime, Chipotle Cream Sauce 10.50

Surfer BBQ Quesadilla
Chicken, Baja Cream Sauce, BBQ, Salsa,Cheese 11.99

Shrimp & Grits
Chipotle Cheddar Grits, Bacon, Tomato, Mushroom, Cream Sauce
Petite Shrimp 13.99 Jumbo Shrimp 16.99

1/2 Rack Ribs (w/ one side)
St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or Cajun Beer BBQ, French Fries or Slaw 13.99
Add jumbo shrimp skewer 7.99 *Add grilled chicken 4.99*

Fried Seafood Platters *(all served with French Fries or Slaw)*
Flounder 13.99 Shrimp 14.99 Oysters 16.99
Bay Scallops 15.99 Sea Scallops for extra charge
Choice of 2 17.99 Choice of 3 20.99 Daddy Mac All 4 22.99

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

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 12.99

Crab & Avocado
3 oz Lump Crab, Green Goddess Dressing, Cilantro, Tomato, Red Onion 13.99

Louie Salad
Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber, Onion, and Louie Dressing 12.99 *Add 3 oz lump crab 3.00*

House
Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 7.99

Caesar
Romaine Hearts, Homemade Croutons, Parmesan 8.99

Add these sides to any salad:

Grilled Chicken Breast 4.99
Grilled Seared Tuna 10.99
Crabcake 9.99
Grilled Jumbo Shrimp Skewer 7.99
Grilled Salmon or Mahi 10.99
Fried Oysters 8.99

STUFFED BURGERS

1/2 pound handmade burger to order, please allow a little extra time
All served with French Fries or Slaw
Sub Onion Petals or Sweet Potato Fries for 1.00

Fire House
Stuffed w/ Chipolte Pepper & Pepperjack Cheese, topped with Signature Fire House Sauce, Lettuce, Tomato, Onion 12.99

Topsul
Stuffed with Feta, topped with a Cucumber, Romaine, Tomato & Ceaser Dressing 12.99

Dugan
Stuffed with American Cheese, topped with Bacon, Spicy Texas BBQ, Lettuce, Tomato, Onion 12.99

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. 9.99
Blackened & Blue add 1.75
Cowboy (Bacon, Cheese, Fried Onions, BBQ) add 2.75

108 Patty Melt
1/2 lb Burger, Carmelized Onion, Swiss, Jewish Rye, Sweet Creole Mustard 12.99

SIDES

Sweet Potato Fries 3.99
French Fries 2.99
Fried Green Tomatoes 4.99
Onion Petals 3.99
Side Salad 2.99

KID'S MENU

Fried Fish w/ Fries 7.99
Chicken Fingers w/ Fries 5.99
Fried Shrimp w/ Fries 7.99
Bowtie Pasta 4.99
w/ Meatballs 7.99
Choice: butter or marinara

On-site and Off-site catering available inquire with server or email islandbrotherscatering.com

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SIGNATURE HOUSE COCKTAILS

Ocean Walk
Sip the Lazy Summer Stroll
Absolut, Malibu Run, Blue Curacao, pineapple juice 8

Frozen Mudslide
Don't be scared to get dirty...
Vanilla Vodka, Kahlua, Bailey's, cream whipped to a frothy frozen bliss 8

Lava Flow
Get into the Flow
Light rum, pineapple juice, coconut syrup, strawberries 8

Daiquiri for Miles
Rum, Fruit, Ice Drink
Light Rum and your choice of Strawberry, Pina Colada, Banana, Wildberry, Mango 7.5

Red/White/Blue
Pina Colada with a twist, Light Rum, Blue Curacao 7

Georgia Peach Martini
Absolut Vodka, Peach Schnapps, Watermelon Pucker, OJ & Sour 8

White or Dark Chocolate Martini
White Godiva, Creme de Cocoa, Stoli Vanilla, Vanilla Creme, Carmel 8

Pomegranate Martini
Pomegranate liqeur, Pomegranate Vodka, Peach Schnapps, pomegranate juice 8

Mac Daddy Punch
Sit, Relax, and Enjoy!
Absolut Mandarin vodka, lime, passion fruit, cranberry 8

"Sea Turtle" Mojito
Classic Rum Mojito – $1.00 from every drink sold goes to the Karen Beasley Sea Turtle Hospital 8

Captain Loco
The Captain's gone bananas!
Captain Morgan, banana liqueur, blended fresh banana, swirl of raspberry puree 8

Dark & Stormy
Barritt's Ginger Beer, Goslings Black Seal Rum, Fresh Lime 8

NON-ALCOHOLIC

BEACH CRUISER
Mint, Barritt's Ginger Beer, Pink Lemonade 3.99

Aqua Panna Natural Spring Water
500ml 2.99 • 1-Liter 4.99

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

STARTERS

Soup du Jour
Cup 4.99 Bowl 5.99

Low Country Crab Dip
Baked Warm, Backfin Crab, Pita Points 12.99

Tex-Mex Egg Rolls
Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 9.99

Flash Fried Calamari
Garlic Aioli & Marinara Dipping Sauce 10.99

Chicken Fingers
Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.99

Buffalo Shrimp
Ranch or Blue Cheese 6ct 7.99 12ct 12.99

Hibachi Shrimp
Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 9.99

Cajun Oysters
Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 10.99

Ahi Sashimi
Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi reg 12.99 lg 18.99

Maryland Crab Cake
Jumbo Backfin Crab Cake, Broiled 9.99

Fried Green Tomato
Jumbo Shrimp, Cheddar Andouille Grits, Sweet Onion BBQ 12

BEERS

Domestic 3.25
Budweiser · Bud Light · Miller Light · Yuengling

Premium Domestic / Imports 3.50
Michelob Ultra · Corona · Corona Light · Blue Moon

Imports & Specialties 4.25
Stella Artois · Chimay Red Ale 7.50
Dogfish Head 90 Minute IPA 6.50

Local NC Microbrews 4.25
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) · Aviator Red Ale (Raleigh, NC)

Wrightsville Beach, NC Brewery:
Puppy Drum Pale Ale · Oysterman Stout · Piping Plover Pilsner

Ask server about Seasonal Microbrews

WHITE WINE

BUBBLES (Soft & Creamy)	GLASS	BOTTLE
BRUT, Frexinet	6	
PROSECCO, La Marca, Italy		24
BRUT, Dom Perignon, France		199
MOSCATO, Mosca Pesca (Peach), Italia	6	24
FRUITY (Peaches & Melons)		
WHITE ZINFANDEL, Donna Sol, California	6.2	
RIESLING, Kung Fu Girl, Washington State	7	28
SWEET RIESLING, Pacific Rim, California	7	28
SWEET MUSCADINE, Duplin, NC Going Coastal	6	24
TANGY (Green Apples & Lemons)		
PINOT GRIGIO, Pinetti, Italia	6.2	
*PINOT GRIS, King Estate, Oregon	8	32
PINOT GRIGIO, Santa Margherita, Italia	10	42
SAUV BLANC, Santa Luz, Chile	6.2	24
SAUV BLANC, Oyster Bay, New Zealand	8	32
*SAUV BLANC, Frog's Leap, Napa	10	42
CRISP (Rich & Textured)		
CHARD, Proverb, California	6.2	
CHARD, Kendall Jackson, California	8	32
CHARD, Mer Soleil Silver, Sonoma, California	10	42
CHARD, Cakebread 2012, Napa Valley		79
CHARD, Far Niente 2013, Napa Valley		115
ROSE, Fleurs de Mar, France	10	38

RED WINE

LUSH (Strawberries & Raspberries)		
PINOT NOIR, Mirassou, California	6.2	
PINOT NOIR, Prendo, Italy	8	32
*PINOT NOIR, King Estate 2011, Oregon		48
SOFT AND TANGY (Cherries & Currants)		
MERLOT, Hella Fine, California	7.2	
MERLOT, 14 Hands, Washington	8	32
MERLOT, Ancient Peaks, Paso Robles, California		44
RICH & SPICY (Black Cherries & Plums)		
SHIRAZ, Coppola, California	6.2	
SHIRAZ ,Yangarra, Australia	8	32
*MALBEC, Tilia, Argentina	6.2	24
MALBEC, Trivento, Argentina		36
*ZINFANDEL, Bonterra, Calilfornia	8	30
POWERFUL (Spicy & Intense)		
CABERNET, Proverb, California	6.2	
CABERNET, Hess Select, California	8	32
CABERNET, Rodney Strong, Alexander Valley, California		54
CABERNET, PlumpJack, 2013 Napa Oakville		185
CABERNET, PlumpJack Reserve 2010, Napa		325
BLEND, Peter Lehman Clancy, Australia	8	32

** Organic/Sustainable Farm*