### HOUSE SPECIALTIES

**Fish Tacos**  
Fresh Salsa, Tortilla, Cilantro, Lime, Chipotle Cream Sauce  **$10.92**  

**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  **$8.99**

**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)

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### SANDWICHES

**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**

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### 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  **$2.99**

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

**Caesar**  
Romaine Hearts, Homemade Croutons, Parmesan  **$8.99**

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**Add these sides to any salad:**  
Grilled Chicken Breast  **$4.99**  
Grilled Shrimp Skewer  **$7.99**  
Grilled Jumbo Shrimp Skewer  **$7.99**  
Grilled Salmon or Mahi  **$10.99**  
Fried Oysters  **$8.99**  

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### SIDES

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

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### 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**  
Choice: butter or marinara

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**On-site and Off-site catering available inquire with server or email islandbrotherscatering.com**
**SIGNATURE HOUSE COCKTAILS**

- **Ocean Walk**
  - Sip the Lazy Summer Stroll
  - Absolut, Malibu Run, 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

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

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

- **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 – $1.00 from 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 raspberry puree

- **Dark & Stormy**
  - Barritt’s Ginger Beer, Goslings Black Seal Rum, Fresh Lime

- **NON-ALCOHOLIC**
  - **BEACH CRUISER**
    - Mint, Barritt’s Ginger Beer, Pink Lemonade

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

**STARTERS**

- **Soup du Jour**
  - Cup 4.95
  - Bowl 5.95

- **Low Country Crab Dip**
  - Baked Warm, Backfin Crab, Pita Points 12.95

- **Tex-Mex Egg Rolls**
  - Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 9.95

- **Flash Fried Calamari**
  - Garlic Aioli & Marinara Dipping Sauce 10.95

- **Chicken Fingers**
  - Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.95

- **Buffalo Shrimp**
  - Ranch or Blue Cheese 6ct 7.95

- **Hibachi Shrimp**
  - Juicy Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 9.95

- **Cajun Oysters**
  - Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 10.95

- **Ahi Sashimi**
  - Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi 12.95 • 1g 18.95

- **Maryland Crab Cake**
  - Juicy Backfin Crab Cake, Broiled 9.95

- **Fried Green Tomato**
  - Juicy Shrimp, Cheddar Andouille Grits, Sweet Onion BBQ 12.95

**BEERS**

- **Domestic** 3.95
  - Budweiser • Bud Light • Miller Light • Yuengling

- **Premium Domestic / Imports** 3.50
  - Michelob Ultra • Corona • Corona Light • Blue Moon

- **Imports & Specialties** 4.95
  - Stella Artois • Chimay Red Ale • Dogfish Head 90 Minute IPA 6.10

- **Local NC Microbrews** 4.95
  - 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

**WHITE WINE**

- **BUBBLES (Soft & Creamy)**
  - BRUT, Freixenet
  - PROSECCO, La Marca, Italy
  - BRUT, Dom Perignon, France
  - MOSCATO, Mosca Pesca (Peach), Italia

- **FRUITY (Peaches & Melons)**
  - WHITE ZINFANDEL, Donna Sol, California
  - RIESLING, Kung Fu Girl, Washington State
  - SWEET RIESLING, Pacific Rim, California
  - SWEET MUSCADINE, Duplin, NC Going Coastal

- **TANGY (Green Apples & Lemons)**
  - PINOT GRIGIO, Pinetti, Italia
  - PINOT GRIS, King Estate, Oregon
  - SAUV BLANC, Santa Margherita, Italy
  - SAUV BLANC, Oyster Bay, New Zealand
  - *SAUV BLANC, Frog’s Leap, Napa

- **CRISP (Rich & Textured)**
  - CHARD, Proverb, California
  - CHARD, Kendall Jackson, California
  - CHARD, Mer Soleil Silver, Sonoma, California
  - CHARD, Cakebread 2012, Napa Valley
  - CHARD, Far Niente 2013, Napa Valley
  - ROSE, Fleurs de Mar, France

**RED WINE**

- **LUSH (Strawberries & Raspberries)**
  - PINOT NOIR, Mirassou, California
  - *PINOT NOIR, Prendo, Italy
  - *PINOT NOIR, King Estate 2011, Oregon

- **SOFT AND TANGY (Cherries & Currants)**
  - MERLOT, Hella Fine, California
  - MERLOT, 14 Hands, Washington
  - MERLOT, Ancient Peaks, Paso Robles, California

- **RICH & SPICY (Black Cherries & Plums)**
  - SHIRAZ, Coppola, California
  - SHIRAZ, Yarra Valley, Australia
  - MALBEC, Tilia, Argentina
  - *ZINFANDEL, Bonterra, California

- **POWERSFUL (Spicy & Intense)**
  - CABERNET, Proverb, California
  - CABERNET, Hess Select, California
  - CABERNET, Rodney Strong, Alexander Valley, California
  - CABERNET, PumpJack, 2013 Napa Oakville
  - CABERNET, PumpJack Reserve 2010, Napa
  - BLEND, Peter Lehman Clancy, Australia

**NON-ORGANIC**: Organic/Sustainable Farm

*We proudly serve*

- Coke • Diet Coke • Sprite • Mr. Pibb
- Lemonade • Ginger Ale • Sundrop
- Freshly Brewed Sweet & Un-Sweet Tea • Flavored Lemonades

*Ask server about Seasonal Microbrews*