



Starters & Full Drink Menu on reverse side

## SANDWICHES

*All served with French Fries or Slaw  
Substitute Sweet Potato Fries 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, Tartar Sauce — No Filler 18

### Wild Ahi Sliders\* (2)

Wasabi Aioli, Avocado, Soy Marinated Cucumbers 14

### Po' Boy's

Classic New Orleans, Light Cajun Seasoned Fried Seafood,  
Creole Remoulade, Toasted Sub Roll, Lettuce, Tomato, Red Onion  
Flounder 12.<sup>50</sup> Shrimp 13.<sup>50</sup> Oyster 14.<sup>50</sup>

### Jambalaya Chicken

Housemade Cajun Tomato Pepper Sauce, Andouille Sausage,  
Pepperjack Cheese 12

### Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 11

Proud Supporter of the



*\*Items offered cooked to order.*

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

## HOUSE SPECIALTIES

### Fish Tacos

Fresh Salsa, Lime, Baja Cream Sauce, Peruvian Slaw, Red Onion,  
Corn Tortillas 12.<sup>75</sup>

### Surfer BBQ Quesadilla

Chicken, Baja Cream Sauce, Spicy BBQ, Salsa, Cheese 13

### Shrimp & Grits

Creamy Parmesan Grits, Bacon, Cream Sauce, Peppers,  
Jumbo Shrimp 19

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

St. Louis Pork Ribs, Slow Cooked, Sweet Vidalia Onion or  
Cajun Beer BBQ, French Fries or Slaw 15.<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 Shrimp 16 Oysters 18  
Bay Scallops 17 Sea Scallops for extra charge  
Choice of 2 19 Choice of 3 22 Daddy Mac All 4 25

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 13.<sup>99</sup>

### Crab & Avocado

3 oz Lump Crab, Mixed Greens, Green Goddess Dressing,  
Tomato, Red Onion 14.<sup>99</sup>

### Louie Salad

Boiled Shrimp, Mixed Greens & Romaine, Egg, Tomato, Cucumber,  
Onion, and Louie Dressing 14.<sup>99</sup> Add 3 oz lump crab 4.<sup>00</sup>

### House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 9.<sup>50</sup>

### Caesar

Romaine Hearts, Homemade Croutons, Parmesan 10.<sup>50</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 or Mahi 10.<sup>99</sup>  
Crabcake 11.<sup>99</sup> Fried Oysters 9.<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 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 10.<sup>99</sup>

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

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

**Blackened & Blue** add 1.<sup>75</sup>

### 108 Patty Melt\*

1/2 lb Burger, Caramelized Onion, Swiss, Jewish Rye,  
Sweet Creole Mustard 14

## 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>

On-site and Off-site catering available inquire with server  
or email [islandbrotherscatering.com](mailto:islandbrotherscatering.com)

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## SIGNATURE HOUSE COCKTAILS

10 each

### Ocean Walk

*Sip the Lazy Summer Stroll*

Blue Shark Vodka, Malibu 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

### Daiquiri 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

### 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 – 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 raspberry puree

### Dark & Stormy

Barritt's Ginger Beer, Goslings Black Seal Rum, Fresh Lime

## NON-ALCOHOLIC



### BEACH CRUISER SPRITZER

Mint, Mango, Ginger Beer, Splash of Lime & Soda 4.<sup>50</sup>

Acqua Panna Water 500ml 3.50 1L 5.50

*We proudly serve*

Coke · Diet Coke · Sprite · Mr. Pibb · Lemonade · Ginger Ale

Freshly Brewed Sweet & Un-Sweet Tea · Flavored Lemonades

## STARTERS

### Lobster Bisque

Cup 4.<sup>99</sup> Bowl 6.<sup>99</sup>

### Low Country Crab Dip

Baked Warm, Backfin Crab, Cheese, Pita Points 13.<sup>99</sup>

### Tex-Mex Egg Rolls

Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 10.<sup>99</sup>

### Flash Fried Calamari

Garlic Aioli & Marinara Dipping Sauce 12.<sup>99</sup>

### Chicken Fingers

Plain, Teriyaki Glaze or Spicy Voodoo Sauce 8.<sup>99</sup>

### Buffalo Shrimp

Ranch or Blue Cheese 10ct 13.<sup>99</sup>

### Hibachi Shrimp

Jumbo Shrimp, Lemon Teriyaki Glaze, Wasabi Aioli 10.<sup>99</sup>

### Cajun Fried Oysters

Fresh Oysters, Cajun Seasoning, Roasted Red Pepper Remoulade 11.<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 Cheddar  
Carolina-Style Sweet Vidalia Onion BBQ Sauce 14

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## 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

### Local NC Microbrews 4.<sup>50</sup>

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.<sup>50</sup>

### Truly Hard Seltzer 4.<sup>25</sup>

*Ask server about Seasonal Microbrews*

## WHITE WINE

### BUBBLES (Soft & Creamy)

PROSECCO, DaLuca, Italy 7

PROSECCO, La Marca, Italy 24

BRUT, Dom Perignon, France 250

MOSCATO, Just Peachy, France 7 24

### FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Coastal Vines, California 7

RIESLING, Kung Fu Girl, Washington State 8 28

SWEET RIESLING, Pacific Rim, California 8 28

SWEET MUSCADINE, Duplin, NC Going Coastal 7 24

### TANGY (Green Apples & Lemons)

PINOT GRIGIO, Principato, Italia 7

PINOT GRIS, King Estate, Oregon 8.<sup>75</sup> 32

PINOT GRIGIO, Santa Margherita, Italia 14 44

SAUV BLANC, Cono Sur Bicicleta, Chile 7 24

SAUV BLANC, Oyster Bay, New Zealand 8.<sup>75</sup> 32

SAUV BLANC, Daou, Paso Roblas, California 11 42

### CRISP (Rich & Textured)

CHARD, Proverb, California 7

CHARD, Kendall Jackson, California 8.<sup>5</sup> 32

CHARD, Mer Soleil Silver, Sonoma, California 11 42

CHARD, Cakebread 2012, Napa Valley 79

CHARD, Far Niente 2013, Napa Valley 115

ROSE, Rose All Day France 10 38

## RED WINE

### LUSH (Strawberries & Raspberries)

PINOT NOIR, Chateau Souverain (CA) 8.<sup>2</sup>

PINOT NOIR, Cavit Italia, Italy 8.<sup>5</sup> 32

PINOT NOIR, King Estate 2011, Oregon 48

### SOFT AND TANGY (Cherries & Currants)

MERLOT, Ava Grace, California 8

MERLOT, 14 Hands, Washington 8.<sup>75</sup> 32

MERLOT, Rodney Strong, Sonoma, California 44

### RICH & SPICY (Black Cherries & Plums)

SHIRAZ, Layer Cake, Australia 8 32

MALBEC, Astica, Argentina 7 26

MALBEC, Trivento, Argentina 36

ZINFANDEL, Old Soul, California 8 30

BLEND, Upshot Red, Alexander Valley, California 10 38

### POWERFUL (Spicy & Intense)

CABERNET, Proverb, California 7

CABERNET, Hess Select, California 8.<sup>75</sup> 32

CABERNET, Rodney Strong, Alexander Valley, California 54

CABERNET, Caymus Napa Valley, California 185

CABERNET, Cade, Napa Valley, California 225