



LOBSTER BISQUE

Cup 5.99 Bowl 7.99

Replace a side for a cup of soup 2.5

GREENS

Daddy Mac's House

Mixed Greens, Tomato, Cucumber, Red Onion
11.99 Side 6.99

Caesar

Romaine Hearts, Homemade Croutons,
Parmesan 12.99

Add to any house or Caesar:

- Grilled Chicken Breast* 5.99
- Shrimp Skewer 8.99
- Grilled Seared Tuna* 11.99
- Grilled Salmon 10.99
- Maryland-Style Crab Cake 12.50

Mexican Chicken

Mixed Greens, Black Bean & Corn Salsa,
Shredded Cheddar, Blackened Chicken,
Tri-Colored Tortilla Strips 15.99

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)

SIDES 6.99

- Mixed Green Salad
- Homestyle Mashed Potatoes
- Long Grain Rice
- Cole Slaw
- Vegetable du Jour
- French Fries
- Baked Potato Loaded add 2.75

LIGHTFARE + 1 SIDE

1/2 lb Homemade Burger*

Lettuce, Tomato, Onion 15

Crab Cake Sandwich

Lettuce, Tomato, Onion,
Tartar Sauce 22.99

Grilled Chicken Sandwich

Bacon, Swiss Cheese, Lettuce, Tomato,
Red Onion 15.99

Gluten free, Kids Menu & Vegetarian menu
available upon request

One complimentary basket of bread
per table. Additional rolls .50 each.

STARTERS PERFECT FOR SHARING

Low Country Crab Dip Backfin Crab, Cheese and Seasonings, with Pita Points 15.99

Tex-Mex Egg Rolls Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 12.99

Flash Fried Calamari Garlic Aioli & Marinara Dipping Sauce 14.99

Chicken Fingers Plain, Teriyaki Glaze or Spicy Voodoo Sauce 11.99

Onion Petals Creole Mustard Dipping Sauce 10.99

Hibachi Shrimp Jumbo Shrimp & Lemon Teriyaki Glaze with Wasabi Aioli 12.99

Cajun Fried Oysters with Roasted Red Pepper Remoulade 14.99

Ahi Sashimi* Seared Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi reg 15 lg 22

Fried Green Tomato Topped with Jumbo Grilled Shrimp, with Side of Carolina-Style
Sweet Vidalia Onion BBQ Sauce 15.99

FROM THE SEA GRILLED + 2 SIDES

Mahi Mahi 24.99

Salmon 23.99

Seared Ahi Tuna* 28.99

Jumbo Shrimp Skewers 24.99

Sea Scallops 27.99

Choose one of
OUR SIGNATURE SAUCES

- Sweet Plum Asian
- Wasabi Aioli
- Jerk Pineapple Salsa
- Sweet Onion BBQ
- Cajun Beer BBQ
- Tuscan Garlic Butter

Additional Charge for Blackening

CRAB CAKES

Absolutely the Best, all Blue Crab Lump & Backfin Crab Cakes + 2 sides 29.99


Maryland Style

Buttered and Broiled

Louisiana

Blackened and Broiled
+ Red Pepper Remoulade Sauce

FROM THE LAND GRILLED + 2 SIDES

Filet Mignon*  8 oz Tender Center Cut 38

Ribeye* 12 oz Most Popular 34

New York Strip* 12 oz Best of Tenderness and Flavor 32

Chicken Chipotle Twin Breasts, Cheese, Peppers, Onions, Chipotle Cream 21.99

Add Grilled Jumbo Shrimp Skewer 8.99

Add Maryland-Style Crab Cake 12.50

Add Broiled Lobster Tail 14.99



ST. LOUIS RIBS + 2 SIDES

Marinated and Slow Cooked, Based in Your Choice of Homemade Sauces:
Sweet Onion BBQ or Cajun Beer BBQ

1/2 Rack 21.99

Full Rack 28.99

1/2 Rib & Shrimp Combo 28.99

1/2 Rib & Chicken Combo 26.99

FRIED SEAFOOD PLATTERS + 2 SIDES

Flounder 21.99

Shrimp 22.99

Oysters 24.99

Bay Scallops 22.99

Choice of 2 24.99

Choice of 3 27.99

Daddy Mac All 4 30.99

Additional charge for Broiled

Exchange Sea Scallops for Bay additional charge

PASTA AND MORE SALAD OR CHOICE OF SIDE

Cajun Jambalaya Shrimp, Chicken, Andouille Sausage, Tomato over Rice 24.99

Shrimp & Grits Jumbo Shrimp, Bacon, Peppers, and Cream Sauce over
Parmesan Cheesy Grits 26.99

Lobster & Shrimp Fra Diablo Lobster Tail & Shrimp in Spicy Marinara
over Linguine 32.99

Shrimp & Crab Scampi Jumbo Shrimp, Backfin Crab, Lemon, Garlic, Butter, Tomato,
Herb Sauce, Linguine 26.99

Chicken Pesto Alfredo Creamy Fresh Basil Pesto Alfredo over Bowtie Pasta 22.99

Crab Stuffed Flounder Maryland-style Crab Cake, Imperial Sauce, Broiled + 2 sides 27.99

Please inquire about on-site and off-site catering at www.islandbrotherscatering.com or ask your server

**Items offered cooked to order. Consuming raw or undercooked foods increases your risk of food borne illness.*

SIGNATURE HOUSE COCKTAILS

13.⁵⁰ 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

Ask server about our Premium Bourbon Selection

BEER

Premium Domestic / Imports 4

Michelob Ultra · Corona · Corona Light · Blue Moon
Budweiser · Bud Light · Killian's Irish Red
Miller Light · Yuengling
Stella Artois 6

Local NC Microbrews 6

Tricycle Princess Sour (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 8.⁵⁰
16oz Kolsch 8.⁵⁰

Truly Hard Seltzer 5

Ask server about Seasonal Microbrews

WINES

GLASS | BOTTLE

BUBBLES (Soft & Creamy)
PROSECCO, La Marca, Italy 8 | 28
CHAMPAGNE, Veuve Clicquot Brut, France 120
MOSCATO, Peach Pie, Oliver Winery, IN 8 | 26

WHITE

FRUITY (Peaches & Melons)
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

TANGY (Green Apples & Lemons)
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, Sean Minor, California 12 | 44

CRISP (Rich & Textured)
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

LUSH (Strawberries & Raspberries)
PINOT NOIR, Chateau Souverain (CA) 8.⁷⁵
PINOT NOIR, Planet Oregon, Williamette Valley, Oregon 40

SOFT AND TANGY (Cherries & Currants)
MERLOT, Murphy Goode, California 8.⁷⁵
MERLOT, 14 Hands, Washington 9.⁷⁵ | 34

RICH & SPICY (Black Cherries & Plums)
MALBEC, Astica, Argentina 8.⁷⁵ | 28
MALBEC, Trivento, Argentina 38
BLEND, Playtime, California 40

POWERFUL (Spicy & Intense)
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
Merlot, Plumpjack, Napa Valley 150

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 5.⁵⁰
Liquid Death Water 19.2oz can 3.⁵⁰

We proudly serve

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