

APPETIZERS

SUMMER FRUIT SALAD DIP / 12

Mango, Jicama and Watermelon tossed in a Light Lemon Vinaigrette with Mint.

PESTO MARINATED COCKTAIL SHRIMP / 11

Fresh Medium Tiger Shrimp marinated in a Pine Nut Pesto.

TUSCAN CHICKEN SALAD TEA SANDWICH / 10

Fresh Homemade Chicken Salad topped with Mesclun Greens and Pico de Gallo.

FIRECRACKER SHRIMP / 11

Fresh Medium Tiger Shrimp tossed in our Homemade Firecracker Sauce and topped with Scallions.

FRESH HUMMUS / 9.5

Homemade Chickpea and Fire Roasted Bell Pepper Hummus served with Celery, Carrots and Cucumbers.

SHELL ISLAND CRAB DIP / 11

Savory Crab Meat mixed with Fresh Herbs, Old Bay Seasoning and Cream Cheese. Served with Pressed Pita Points.



SOUPS AND SALADS

CAROLINA CORN & CRAB CHOWDER / 5 CUP / 8 BOWL

A Creamy Chowder with Roasted Corn, Idaho Potatoes, Shallots and Blue Crab Meat.

MIXED GREENS SALAD / 5 SIDE / 8 FULL

Fresh Mesclun Greens topped with Cucumbers, Cherry Tomatoes, Mushrooms and Red Onions.

TRADITIONAL CAESAR / 5 SIDE / 9 FULL

Fresh Cut Romaine topped with Croutons and Shredded Parmesan, tossed in a Light Caesar Dressing.

SEASIDE SPINACH SALAD / 5 SIDE / 10 FULL

Fresh Baby Spinach topped with Pico de Gallo, Hearts of Palm and Roasted Red Peppers.

MARINATED FLANK STEAK & MUSHROOM SALAD / 11

Marinated and Grilled Flank Steak and Mushrooms over Mesclun Mixed Greens with Feta Cheese, Cherry Tomatoes and Pecans.

(All Salads: Add Chicken \$4.50, Shrimp \$7.00, Catch of the day \$8.00)

SOUP OF THE DAY

(Ask your server about our daily soup special)

LUNCH ENTRÉES

CLASSIC CLUB WRAP / 10

Shaved Turkey, Ham and Bacon with Swiss and Cheddar Cheeses topped with Leaf Lettuce and Sliced Tomato in a Tortilla Wrap.

CLASSIC SHELL ISLAND BURGER / 13

An 8oz Angus Grass Fed, Antibiotic-Free Burger Patty, topped with Lettuce, Tomato and Onion. Served on a Ciabatta Bun.

CHICKEN SALAD / 11

Our Homemade Chicken Salad on a Lettuce Wrap or Pita Bread, topped with Leaf Lettuce and Tomato.

COASTAL QUESADILLA / 10

Our Pesto Shrimp or Grilled Chicken mixed with a Cheddar Blend, Roasted Red Peppers and Red Onions on a Seared Tortilla Shell.

BLACK BEAN VEGGIE BURGER / 9

A Grilled Black Bean Patty topped with Sliced Avocado, Sliced Provolone Cheese and Pico de Gallo. Served on a Ciabatta Bun.

COASTAL CRAB CAKE SANDWICH / 14

A Pan Seared Gluten-Free Crab Cake made with Fresh Blue Crab and topped with Lettuce and Tomato. Served on a Ciabatta Bun.

PULLED BBQ SANDWICH / 11

Smoked Pork Shoulder Pulled and Tossed in Apple Cider Vinegar and topped with Coleslaw. Served on a Ciabatta Bun.

*All entrees are served with our ruffled chips.
(French fries, onion rings, fruit or coleslaw available for \$2.00.)

THREE CHEESE FLAT BREAD / 11

Parmesan, Mozzarella and sprinkles of Feta with a Hearty Tomato Sauce. (Add Pepperoni or Sausage \$1.25)

CAPRESE FLAT BREAD / 11

Shredded Mozzarella, Tomatoes and Basil topped with a Balsamic Glaze.

SHRIMP & GRITS / 23

Garlic Sautéed fresh Tiger Shrimp tossed in a Garlic Butter Sauce with Diced Tomatoes, Tasso Ham, Mushrooms and Scallions over a bed of Cheese Grits.

CALABASH SEAFOOD PLATTER / 26

Fried Shrimp, Scallops and Flounder over a bed of French Fries with a side of Coleslaw.

OCEANFRONT SHRIMP SCAMPI / 20

Fresh Grilled Tiger Shrimp over Linguini, Tomatoes and Scallions dressed in a Francaise Sauce.

BACON WRAPPED BBQ CHICKEN / 19

An 8oz Chicken Breast wrapped in Bacon, seared with BBQ Sauce and topped with Cheddar Cheese. Served with sides of Starch and Vegetable.

FILET MIGNON / 28

A 6oz Filet of Beef topped with Roasted Garlic Compound Butter and fresh Blue Crab Meat. Served with sides of Starch and Vegetable.

DINNER

SERVED AFTER 5PM

FRESH CATCH DINNER / MARKET PRICE

Our fresh Catch of the Day with sides of Starch and Vegetable.

TWIN CRAB CAKES / 26

Our delicious Gluten-Free Crab Cakes. Served with sides of Starch and Vegetable.

FROM THE BAR

SHELL ISLAND CRAB DIP / 11

Savory Crab, fresh herbs and Cream Cheese.
Served with Pita Points.

WINGS / 9

Bone-in Wings with your choice of sauce.
Buffalo | BBQ | Teriyaki | Plain.
Served with ranch or blue cheese, celery & carrots.

CHICKEN TENDERS / 8

3 Fried Chicken Tenders with your choice of sauce.
Honey Mustard | BBQ | Ranch

FRIED SHRIMP / 11

7 Coastal Shrimp Battered and Fried.
Served with choice of Tartar or
Cocktail sauce.

SHRIMP COCKTAIL / 10

6 Jumbo Shrimp with Cocktail Sauce.

TUNA BITES / 12

Seasoned Ahi Tuna seared rare and
served with a Thai Dipping Sauce.

FRIED OYSTERS / 11

Lightly Fried Oysters served alongside
a BBQ Vinaigrette and Corn Relish.

CALAMARI / 11

Lightly Fried Calamari served with
a Spicy Marinara Dipping Sauce.



KEY LIME PIE / 7

Authentic Key Lime Pie baked in a
Graham Cracker Butter Crust, iced with
Real Whipped Cream.

RASPBERRY WHITE CHOCOLATE CHEESECAKE / 8

A silk smooth White Chocolate Cheesecake
all-a-swirl with Vibrant Red Raspberry,
hand fired and glazed in a simple elegance.

DEATH BY CHOCOLATE CAKE / 9

Decadent Chocolate Cake with Chocolate
Mousse, glazed in Chocolate Ganache with
Chocolate Chips.

FROZEN DRINKS \$7.50



BAHAMA MAMA

rum, strawberry, mango
& banana

MIAMI VICE

rum, pina colada,
strawberry

PIÑA COLADA

rum, pineapple,
coconut cream

TOASTED ALMOND

amaretto, kahlua &
ice cream

MUDSLIDE

vodka, kahlua,
bailey's & ice cream.

MANGO MARGARITA

mango, tequilla, lime &
triple sec

DAIQUIRI

rum, lime juice, choice of flavor

VIRGIN SMOOTHIES \$5.50

(Strawberry, Piña Colada, Mango, Banana,
Sour, Ice Cream, Chocolate)

COCKTAILS WRIGHTSVILLE PEACH / 8.5

Coconut rum, Peach schnapps
and Cranberry Juice.

KERRY'S RIPTIDE / 8

Raspberry vodka, blue curacao,
sour, soda and sprite.

STUMBLING ISLANDER / 9

Calico jack Coconut rum, dark rum,
spiced rum, and pineapple grenadine.

OCEAN'S JEWEL / 8

Vodka and pink lemonade with
a splash of sprite.

NORTH CAROLINIAN / 7.5

Coconut rum, midori melon,
blue curacao and pineapple.

BEER

DOMESTIC: \$4.00 IMPORTS/CRAFTS: \$5.00

Budweiser Corona Light

Michelob Ultra Stella Artois

Yuengling

Bud Light

Coors Light

Miller Lite

Blue Moon

Corona

Heineken

Guinness

CRAFTS

LoneRider Shotgun Betty

LoneRider Sweet Josie

Bold Rock Cider

Sweetwater 420

Sweetwater IPA

Sweetwater Blue

Landshark

Kona Big Wave

Hoppyum IPA

Red Oak

Hummingbird IPA

W I N E

WHITE

Belle Ambiance

Chardonnay/Pinot Grigio 7/28

Douglas Hill Moscato 6/24

Beringer White Zinfandel 6/24

Kung Fu Girl Riesling 7.5/30

Evolution White Blend 8/32

Barone Fini Pinot Grigio 7.5/30

Cupcake Sauvignon Blanc 7.4/30

Kendell Jackson 9/36

Java Rose 7/28

Hess Shirrtail Chard 30

RED

Belle Ambiance

Cabernet/Pinot Noir 7/28

Meiomi 9/36

14 Hands Merlot 7.5/30

7 Deadly Zins 8/32

Rodney Strong 10/40

Justin Cabernet 48

Trivento Malbec 28

Lan (Spain) 25



DESSERTS

FROZEN DRINKS

\$7.50

BAHAMA MAMA

rum, strawberry, mango and banana

MIAMI VICE

rum, pina colada, strawberry

MUDSLIDE

vodka, kahlua, bailey's & ice cream

TOASTED ALMOND

amaretto, kahlua & ice cream

MANGO MARGARITA

mango, tequilla, lime & triple sec



PIÑA COLADA

rum, pineapple, coconut cream

DAIQUIRI

rum, lime juice, choice of flavor

VIRGIN SMOOTHIES \$5.50

(Strawberry, Piña Colada, Mango, Banana, Sour, Ice Cream, Chocolate)



COCKTAILS

WRIGHTSVILLE PEACH / 8.5

Coconut rum, peach schnapps and cranberry juice.

KERRY'S RIPTIDE / 8

Raspberry vodka, blue curacao, sour, soda and sprite.

STUMBLING ISLANDER / 9

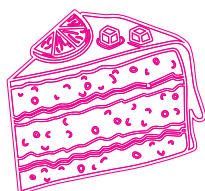
Calico Jack Coconut rum, light rum, spiced rum, dark rum, pineapple juice, grenadine and a 151 floater.

OCEAN'S JEWEL / 8

Vodka and pink lemonade with a splash of sprite.

THE NORTH CAROLINIAN / 7.5

Coconut rum, Midori melon, blue curacao and pineapple.



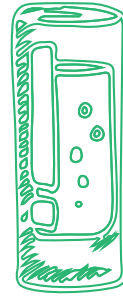
DESSERTS

BEER

DOMESTIC: \$4.00 | IMPORTS/CRAFTS: \$5.00

DOMESTIC

Budweiser
Michelob Ultra
Yuengling
Coors Light
Bud Light
Miller Light
Blue Moon



IMPORTS

Corona
Heineken
Guinness
Corona Light
Stella Artois

CRAFTS

Sweetwater 420	Red Oak
Sweetwater IPA	Hoppyum IPA
LoneRider Shotgun Betty	Sweetwater Blue Hummingbird
LoneRider Sweet Josie	Landshark
Bold Rock Cider	Kona Big Wave

WINE

WHITE

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Douglas Hill Moscato 6/24
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DEATH BY CHOCOLATE CAKE / 9

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