

South Beach Grill

Southern Inspired
Sea & Land

Locally Sourced
Wrightsville Beach
N.C.

Lunch Menu

Appetizers, Small Plates and Entree Salads

GF - Gluten Free

Seafood Nachos Platter For Two-Creamy crabmeat & fresh seafood salsa over crispy flour tortilla chips w/ jalapenos, green onions, tomatoes, sour cream, jack & cheddar cheese 11.95

Carolina Mac-n-Cheese- skillet baked, braised NC pork, cheese, braised collards, cornbread. 11.95

Shrimp and Grits - Fresh Shrimp, tasso ham, green onions and asiago cream sauce served over a crispy fried grit cake. 11.95

Fried Pickles - Dill pickle chips with South Beach's secret batter & ranch dipping sauce 6.95

Low Country Spiced Shrimp - 1/3 pound of Old Bay spiced chilled shrimp 8.95 GF

Southern Fried Black Eyed Peas - Tossed with bourbon candied bacon and Old Bay salt. 5.95 GF

Crispy Calamari - lightly breaded, fried with traditional spicy plum tomato marinara sauce. 8.95

New England Clam Chowder Cup 4.95 Bowl 5.95

Beach House Salad - Mesclun greens, cucumbers, carrots, crispy black eyed peas, tomatoes & croutons.

Dressings: Bleu Cheese, Ranch, Honey Mustard, Creamy Herb & Feta, 1000 island, Bourbon Honey Vinaigrette, & Italian Balsamic Vinaigrette 7.95

Wedge Salad - Crisp iceberg, herb & feta dressing, bacon, red onion & oven roasted tomatoes. 8.95 GF

Caesar Salad - Romaine lettuce, imported asiago cheese, garlic croutons, classic Caesar dressing. 7.95

Makers Mark Salad Fresh spinach, crumbled gorgonzola, granny smith apples, spiced pecans, Mandarin oranges, bourbon & honey dressing. 8.95 GF

Salad Toppings: Fresh Catch / Crab Cake (mkt) Grilled / Fried Shrimp 6.95 Fried Oysters (mkt)

Grilled Chicken 5.95 "High Cotton"- Chilled Spiced Shrimp & Lump Crabmeat 6.95 GF

Lunch Specialties

Served with French Fries, Homemade Chips, "Beach Beans"-bourbon & molasses seasoned w/ peaches, or Slaw. Small salad \$1.99

B.L.T. - Thick bacon, ripe tomato, crisp lettuce & mayo on white. 8.45

Classic Rueben - Corned beef, sauerkraut, swiss cheese, and 1000 island on rye. 8.99

Crab Melt Sandwich - Lump crabcake, fresh herbs, grilled buttered rye, monterey jack cheese. 12.95

Buffalo Chicken Wrap - Fried chicken, spicy ranch, Monterey, lettuce & tomato. 8.95

Crab Cake Sandwich - Grilled lump crabcake, lettuce, tomato and tarter on a brioche roll. 12.95

North Beach Club -Turkey, bacon, cheddar, Swiss, lettuce, tomato, mayo, whole wheat. 9.95 (or wrap)

Southwestern Wrap -Grilled chicken, Monterey jack, guacamole, salsa, lettuce, tomato, & jalapenos 8.95

Fresh Seafood Tacos

Two soft flour tacos with shredded lettuce and a fresh grilled pineapple & cucumber salsa.

Blackened Grouper (mkt) Fried or Grilled Shrimp 12.95 Fresh Catch (mkt) Fried Oysters 12.95

Sweet Home Carolina Sandwich - Slow roasted pulled pork, **Cheerwine BBQ sauce**, house pickled onions, slaw & cheddar on brioche roll. 9.95

Lumina Burger - Lettuce, tomato, pickles & mayonnaise. 8.95 Add cheese .50 or bacon .75

Grilled Chicken Sandwich - Sweet tea marinated, lettuce, tomato, & mayo. 8.45 cheese .50 or bacon .75

Key-West Burger- Jalapenos, guacamole, red onions, Monterey jack & Caribbean mayo. 9.75

****Farmhouse Burger** - with country fried egg, cheddar cheese and house made bacon jam. 10.99

Shrimp Po' Boy Sandwich- Fried shrimp, Monterey, tarter, tomatoes, & lettuce. 11.95

Fresh Catch Sandwich - See your server for details. GF - no bun

Shrimp Basket - 10.95 **Oyster Basket** - 12.95 **Coastal Combo Basket** -Shrimp & oysters 13.95

Fried, Local Caught Flounder Platter (subject to availability) - fried golden brown with slaw. 13.95

Crab and Shrimp "Mac-n-Cheese"-Local shrimp & lump crab baked with penne pasta in a spicy creole cheddar & herb sauce, with old bay spiced panko breadcrumbs. 13.99

Kids Menu (for families with children under 12)

Cheeseburger 5.95 Kid's Cheese Pizza 6.95 Grilled Cheese 5.95 Chicken Fingers 6.95
 Cheese Quesadilla 5.95 Pasta Marinara 5.95

"Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness." ** Items may be cooked to order



"The Old Beach Bank"

This building began its history as the first and only bank to operate on Wrightsville Beach. It opened in 1962 as the Bank of Eastern North Carolina. John F. Kennedy was in the White House, The Rolling Stones first performed at London's Marquee Club and Mickey Mantle was baseball's MVP. The large brick structure next to our bar is the original bank vault and the drive thru window is behind the beer taps. It served the Locals for two decades but closed in 1985. The following years the building housed a variety of businesses including A&G Sportswear, PT's Grill, The Olde Bank Café, Gregory's Cafe, & Kelly's Sunset Grill.

In 1996 Wrightsville Beach endured two direct hits from back to back major hurricanes, Bertha and Fran. This building flooded with sea water well above the brick walls. The community rebuilt and in the Spring of 1997 South Beach Grill was opened by John & Elaine Andrews and John Royster. It continues to serve the people of Wrightsville and the many guests who visit our island paradise. We hope you enjoy our hospitality & we appreciate the opportunity to serve you. - *John & Elaine Andrews*

Beers On Tap

We feature a rotating variety of local craft beers, please ask your Server.

Bottled & Canned Beer

Budweiser, Bud Light, Miller Light, Mich Ultra, Corona, Yuengling, Modelo ESP, Non-alcohol choice

Craft & Seasonal Features

*Foothills Torch Pilsner Winston Salem ABV: 5.3% Ballast Point Sculpin IPA San Diego ABV: 4.5%
 Light with notes of apple and pear. Perfect with seafood. Un-filtered wheat beer with citrus & light hops*

*Darkhorse Reserve Black Ale Marshal, MI ABV: 7.5% Lonerider Shotgun Betty - Raleigh ABV: 5.8%
 Heavy malt, roasted hops, chocolate. Hefeweizen with banana, clove and citrus.*

Wines - additional wines on our full wine list.

	Glass	Bottle		Glass	Bottle
Glen Ellen W. Zinfandel California-Refreshingly light flavors of strawberry	5.75		Guenoc Cab Sauvignon California - Deep blackberry and cassis	7.50	29.00
Clos du Bois Chardonnay California-Citrus and apple with notes of honey & light oak	7.95	31.00	Blackstone Merlot California - plum, blackberry, mint and licorice	7.50	29.00
Sonoma Cutrer Chardonnay North Coast- Lush ripe apple and pear with butter	9.50	39.00	Mark West Pinot Noir California - black cherry and hints of violet	7.95	31.00
Stella Pinot Grigio Northern Italy - Soft honeysuckle, perfumed rose	7.50	29.00	Conquista Malbec Chile - Red berry fruits, soft spice	7.95	29.00
Seaglass Sauvignon Blanc California - Delicate fruit bouquet	7.95	30.00	XYZIN Old Vine Zin California - bold, black cherry and spice	7.95	31.00

South Beach Grill

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 On Instagram southbeachgrillwb, on Twitter @southbeachgril or Facebook. Thank You !