

South Beach Grill

Southern Inspired
Sea & Land

Locally Sourced
Wrightsville Beach
N.C.



The convenient 'Bank on the Beach' at Station 1 with its drive up window.



Opening Day 1997

"The Old Beach Bank"

The building you are sitting in 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. In 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*

Dinner Menu

Small Plates and Salads

Crab Nachos Platter For Two - Crabmeat & fresh seafood salsa over crispy flour tortilla chips topped with jalapenos, green onions, tomatoes, sour cream, jack & cheddar cheese 11.99

Bourbon Candied Black Eyed Peas - Lightly fried black eyed peas, bourbon candied bacon, old bay salt. 6.99

Shrimp and Grits - Sautéed shrimp, tasso ham & green onions, asiago cream sauce, crispy fried grit cake. 11.99

Fried Pickles - Dill pickle chips with South Beach's secret batter & ranch dipping sauce 6.99 GFF sub brown rice flour

Low Country Spiced Shrimp - 1/3 pound of Old Bay spiced chilled shrimp 9.99 GF

Bacon wrapped Shrimp & Scallops - over mixed greens served with a pomegranate glaze. 14.99

Lump Crab Cake - Served over a southern succotash with a fresh peach & chipotle coulis. 12.99

Crispy Calamari - Lightly breaded & fried, plum tomato & infused fennel marinara sauce. 9.75 GFF sub brown rice flour

Carolina Mac-n-Cheese - Skillet baked, braised NC pork, cheddar-jack cheese, braised collards, cornbread. 10.99

New England Clam Chowder Cup 4.99 Bowl 5.99

Seafood Napoleon - Lump crabmeat, Old Bay spiced shrimp, fried beefsteak tomato slices, boursin cheese, and cream sherry beurre blanc. 13.95

Wedge Salad Crisp iceberg, creamy herb feta dressing, bacon, house pickled red onion, roasted tomatoes. 8.99 GF

Beach House Salad Mesclun greens, cucumbers, carrots, tomatoes, & herbed croutons. 7.99

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

Caesar Salad Romaine lettuce, imported asiago cheese, garlic croutons, classic caesar dressing. 7.99

Makers Mark Salad Spinach, gorgonzola, granny smith apples, spiced pecans, mandarin oranges, bourbon honey dressing. 8.99 GF

Salad Toppings: Fresh Catch or Crabcake (market) Grilled or Fried Shrimp 6.99 Fried Oysters (market)

Grilled Chicken 5.99 Grilled or Fried Sea Scallops (market) "High Cotton" - Spiced Shrimp & Lump Crabmeat 6.99 GF

Entrees

Shrimp Scampi

Shrimp pan sautéed with pinot grigio wine, garlic, green onion, kalamata olives & cherry tomatoes. over linguine 19.95 (GF substitute Gluten Free pasta)

Gluten Free Vegetable Pasta Bake

Gluten-free penne pasta, sautéed eggplant, julienned squash, red peppers, green onions, fresh spinach, green beans, fennel infused marinara & topped with asiago cheese. 17.95 Add Chicken 2.95 or Shrimp 3.25

Low Country Crab Cakes

Lump crab cakes pan seared, served with a southern succotash and a fresh peach chipotle coulis. 22.95

Seafood Lasagna

A tower of pasta with lump crab, shrimp, ricotta cheese, basil, asiago, light pink sauce, & fennel herbed marinara. 19.95

Carolina Osso Bucco

Slow roasted, tender N.C. pork shank braised, served with a rich cabernet and pan demi glace, garlic mashed potatoes and roasted vegetables. 20.95

Sea Scallop Risotto

Jumbo Atlantic Sea Scallops pan seared served over a creamy fresh leek and button mushroom risotto topped with a fried mushroom and imported asiago cheese. 21.99

Low Country Seafood "Mac and Cheese"

Sauté of shrimp & lump crab served with penne pasta tossed in a rich spicy, cajun monterey jack & cheddar sauce, diced tomato & green onion. 21.95 (GF sub Gluten-Free pasta)

Low Country Chicken

Patuxent Farms chicken breast, herb crusted with a spinach, boursin cheese, sundried tomatoes, caramelized onion stuffing, flash fried and oven roasted served with a roasted garlic country gravy. 17.95

Classic Fried Coastal Seafood

Our chef lightly breads and fries using only zero trans fat oil, served with fries & slaw.

Shrimp 18.95 Scallops 20.95 Oysters or Flounder 19.95
Choose two 20.95 three 21.95 GFF

Eggplant and Shrimp Stack

Herb crusted eggplant layered with sautéed shrimp, tasso ham and fire-roasted red peppers in a light roasted garlic, boursin and asiago sauce. 19.95

Flounder "Français"

Fresh local flounder pan sautéed with a classic lemon, parsley, butter sauce. 19.99

Sweet Potato Flounder

Fresh local flounder, candied sweet potato crust pan seared, finished with a meyer lemon, honey, herb infused oil. 19.99

Grouper Linda **A South Beach Specialty for 18 years.

Fresh local Grouper with a spiced pecan crust, pan seared with a lump crabmeat, spring onion, cream sherry beurre blanc sauce. market

Filet Mignon au Poive *

Hand trimmed 8oz beef tenderloin USDA choice grilled to order, pink peppercorn cabernet reduction, sautéed spinach, skin on red mashed potato. 28.95

Chef's Fresh Fish -locally sourced, always fresh. (market, limited availability)

Char-grilled, pan seared, or blackened. Served with your choice of two - skin on red mashed potatoes, sautéed seasonal vegetables, beach beans w/ peaches, braised collards, rice pilaf or slaw. Sautéed spinach 2.00
Enhanced with one - citrus beurre blanc, pineapple salsa, cream sherry beurre blanc, Chef's herb infused oil, lemon-honey-thyme sauce, house made pepper jelly. "Low Country Style" - Old Bay spiced shrimp beurre blanc 3.95

Beers On Tap We feature an evolving variety of local craft beers, please ask your Server.

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

Local Craft & Seasonal Features

*Foothills Torch Pilsner Winston Salem, NC ABV: 5.3%
Light with notes of apple and pear. Perfect with seafood.*

*Ballast Point Sculpin IPA San Diego ABV: 7%
Hints of apricot, peach and mango*

*Lonerider Shotgun Betty - Raleigh, NC ABV: 5%
Toasted coffee with caramel highlights*

*Bold Rock Hard Cider - Mills River, NC ABV: 4.7%
Locally crafted with NC granny smith apples, crisp & refreshing. *Gluten Free*



Railhouse Oatmeal Stout - Aberdeen, NC ABV: 6.5% The velvety lighter body leads into a complex profile, with layers of chocolate, roast, and nuttiness. Local brew, made by Veterans. Silky smooth stout.

Kids Menu (for families with children under 12) - Cheeseburger 5.95 Kid's Cheese Pizza 5.95

Grilled Cheese 4.95 Chicken Fingers 6.95 Pasta Marinara 4.95

*Items may be cooked to order "Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness." GF/GFF-Gluten free/flour (may be cooked in oil with gluten traces)