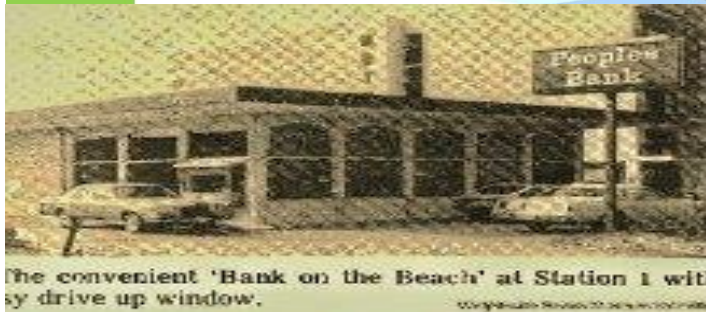


South Beach Grill

Southern Inspired
Sea & Land

Locally Sourced
Wrightsville Beach
N.C.



"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. 12.99

Fried Pickles - Dill pickle chips with South Beach's secret batter & ranch dipping sauce 7.59 GFF sub brown rice flour

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

Jumbo Sea Scallops - Pan seared, locally sourced jumbo sea scallops over a southern succotash of crispy pork belly, black eyed peas and wilted spinach, drizzled with lemon thyme honey syrup. 13.99

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

Crispy Calamari - lightly fried and tossed with a house made Southern pepper jelly, cucumbers, red onions, and fresh cilantro 9.95 GF - 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 garden 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, lemon, green onion, capers, imported asiago, & cherry tomatoes over linguine pasta 19.95
(substitute gluten free pasta to any entrée 1.99)

Vegetable Pasta Bake

Penne pasta, sautéed eggplant, julienned squash, red peppers, green onions, fresh spinach, green beans, fresh basil pesto & 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 with spicy tasso ham and a fresh peach chipotle coulis. 22.95

Seafood Lasagna

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

Carolina BBQ Platter

Slow roasted, tender braised N.C. pulled pork served with a savory **Cheerwine** BBQ sauce, slaw, french fries and jalapeno cornbread. 16.95

Sea Scallop Risotto

Jumbo atlantic sea scallops pan seared served over a creamy fresh leek and button mushroom risotto topped with crispy fried leeks and imported asiago cheese. 22.99

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 Napoleon

Patuxent Farms chicken breast, herb crusted, flash fried and layered with spinach, boursin cheese, sundried tomatoes, caramelized onions, finished in the oven and served with a roasted garlic country gravy. 18.95

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 21.95 three 22.95 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. 20.99

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 20 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

Hand trimmed 8oz beef tenderloin USDA choice grilled to order, roasted red bell pepper coulis, 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 garlic mashed potatoes, sautéed seasonal vegetables, beach beans w/ peaches, braised collards, rice pilaf or slaw. Sautéed spinach add 2.95
Enhanced with one - citrus beurre blanc, pineapple salsa, cream sherry beurre blanc, Chef's 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.

Lonerider Shotgun Betty - Raleigh, NC ABV: 5%
Hefeweizen Ale with rich, banana-clove nose, dry finish.

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

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

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 Penne 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)