



Dinner Menu

Starters

Shrimp and Grits - Sautéed shrimp, spicy tasso ham, green onions and asiago cream sauce served over a crispy Anson Mills grit cake. 11.2

Fried Pickles - Dill chips, South Beach's secret batter & ranch dip 7.5 GFF

Old Bay Chilled Spiced Shrimp - House made horseradish cocktail 9.3 GF

Nashville HOT Chicken & Waffles - Spicy chicken, crispy fried, sweet potato waffle, house cured pickles, cool southern pepper jelly sauce. 8.5

Seafood Napoleon - Lump crabmeat, Old Bay spiced shrimp, fried garden tomato slices, boursin cheese, cream sherry beurre blanc. 13.5

Crispy Calamari - Tossed with a house made southern pepper jelly, cucumbers, red onions, and fresh cilantro 9.5 GFF

Low Country Benne Shrimp - Lightly fried, sesame seeds, roasted garlic aioli and sweet chili sauce. 11.2

New England Clam Chowder - Cup 5 Bowl 6 Take Out Quart 14

Salads and Add-ons

Bless Your Heart Salad - Hearts of romaine, roasted purple beets, feta crumbles, sweet Peruvian peppers, creamy avocado vinaigrette. 10.7

Makers Mark Salad - Fresh spinach, crumbled gorgonzola, granny smith apples, spiced pecans, mandarin oranges, bourbon honey dressing. 9 GF

Caesar Salad - Romaine lettuce, imported asiago cheese, homemade garlic croutons, classic caesar dressing. 8.50 GF no croutons

Beach House Salad - Mesclun greens, cucumbers, carrots, tomatoes & croutons. 8 GF

Dressings: Bleu Cheese, Balsamic Vinaigrette, Ranch, Honey Mustard, Creamy Avocado Vinaigrette, Bourbon Honey Vinaigrette, Citrus Vinaigrette.

Add - Shrimp 7 Chicken 6 Catch / Oysters (Mkt) Steak 7 *

Share-able Plates

South Beach "Sea- Cuterie" - Chef's selection of chilled local seafood, artisan cheese, candied pecans, granny smith apples, homemade cured pickles, & house made southern pepper jelly. (Mkt)

Southern Fried Black Eyed Peas - Tossed with house made bourbon candied bacon and Old Bay seasoning. 7.2

Seafood Nachos Platter - Creamy crabmeat & fresh seafood salsa over crispy flour tortilla chips w/ jalapenos, green onions, tomatoes, sour cream, jack & cheddar cheese 12.3

From the Sea

Grouper Linda

Fresh local Grouper with a spiced pecan crust, pan seared, topped with lump crabmeat, spring onion, cream sherry beurre blanc sauce, carolina rice purlou. Mkt ****A house specialty for 20 years**

Chef's Fresh Catch - Locally sourced and sustainable Mkt

Classic Fried Coastal Seafood

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

Atlantic Clams Strips 17 Shrimp 19 Scallops 21 Oysters or Flounder 20 Two Combo 21.5

Sea Scallop Risotto

Jumbo Atlantic sea scallops pan seared served over a creamy spring pea and sundried tomato risotto topped with imported asiago cheese. 23

Sweet Potato Flounder

Fresh local flounder, candied sweet potato crust pan seared, finished with a meyer lemon, honey, and herb infused oil, carolina rice purlou. 21

Eggplant and Shrimp Stack

Herb crusted eggplant layered with sautéed shrimp, spicy tasso ham and sweet peruvian peppers in a light roasted garlic, boursin, and asiago sauce. 19.5

Crab Stuffed Salmon

Atlantic salmon butter poached, baked with crab and herb stuffing, carolina rice purlou, citrus vinaigrette. 22

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. 21.6 **(GF sub GF pasta)**

From the Land

Seasonal 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 Add Chicken 2 or Shrimp 3 **GF sub GF pasta**

Nashville HOT Chicken and Waffles

Boneless chicken thigh, spicy breader, crispy fried, Nashville HOT sauce, house cured pickles, southern pepper jelly, served over a sweet potato and vidalia onion waffle. 18

Carolina Steak and Potatoes

Char-grilled to order, rich cabernet demi glace, spiced sweet potato wedges
8 oz Bistro cut petite tenderloin 19 8 oz Filet Mignon 29

Carolina BBQ Platter

Slow roasted, tender braised N.C. pulled pork served with a savory **Cheerwine** BBQ sauce, pickled red onions, slaw, french fries and jalapeno cornbread. 17

Chicken Tortellini

Three cheese tortellini tossed with grilled chicken, andouille sausage, sundried tomatoes, fresh spinach, in a roasted garlic & asiago cheese cream sauce. 19

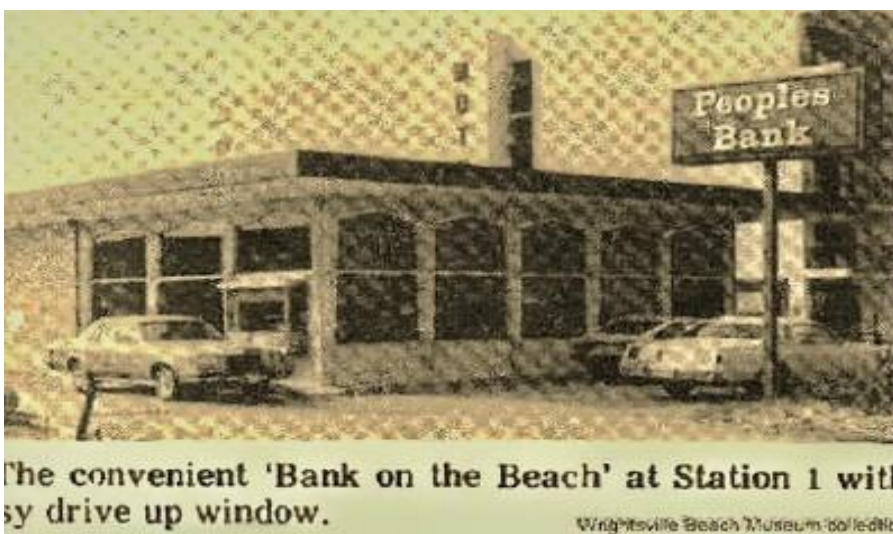
Chef's Sides

Sautéed Spinach	Southern Succotash	Carolina Rice Purlou	Garlic Red Skin Mashed Potatoes
Spiced Sweet Potato Wedges	Sautéed Seasonal Vegetables		Sweet Potato and Vidalia Onion Waffle
		3.5	

Kid's Menu served with fries or fruit (for families with children 12 and younger)

Hamburger or Cheeseburger 6.95	Grilled Cheese 5.95	Chicken Fingers 6.95
Cheese Quesadilla 5.95	Pasta Marinara 5.95 (no side)	

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. **GF – Gluten Free** **GFF- Fried w brown rice flour (oil may contain traces)**



"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 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.. 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