



Dinner Menu

Small Plates

Shrimp and Grits - Sautéed shrimp, spicy tasso ham, green onions and asiago cream sauce served over a crispy Anson Mills grit cake. 12

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

Chilled Old Bay Spiced Shrimp - House made horseradish cocktail 12 ^{GF}

Carolina Pork Nachos - Pulled pork, Cheerwine BBQ sauce, mixed cheese, flour tortillas, pickled onions, scallions, & sour cream. 10

Seafood Napoleon - Backfin crab, Old Bay spiced shrimp, fried garden tomato slices, boursin cheese, cream sherry beurre blanc. 14

Crispy Calamari - Tossed with a house made southern pepper jelly, cucumbers, red onions, and fresh cilantro 10

Low Country Benne Shrimp - Lightly fried, sesame seeds, roasted garlic aioli and sweet chili sauce. 12

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

Entrée Salads and Add-ons

Bless Your Heart Salad - Hearts of romaine, roasted purple beets, feta, sweetie drop peppers, creamy avocado vinaigrette. 10.7

Makers Mark Salad - Fresh arugula, 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 no croutons}

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

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 13

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, chef's rice and sautéed vegetables. Mkt ****A house specialty for 22 years**

Eggplant and Shrimp Stack

Herb crusted eggplant layered with sautéed shrimp, spicy tasso ham and sweetie drop peppers in a light roasted garlic, boursin, and asiago sauce. 20

Chef's Fresh Catch

Locally sourced and sustainable, char-grilled or blackened. Choice of sides. Mkt

Classic Fried Coastal Seafood

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

Seafood may be prepared gluten reduced with brown rice flour add 1.00

Atlantic Clams Strips 17 Shrimp 19.5 Carolina Classic, Ayden NC Catfish 18

Jumbo Scallops 22.5 Oysters or Flounder 21 Two Combo 23.7

Sea Scallop Risotto

Jumbo Atlantic sea scallops, pan seared, served over a sweet spring pea and caramelized onion risotto topped with imported asiago cheese. 25

Sweet Potato Flounder

Fresh local flounder, crispy sweet potato crust, pan seared and finished with a citrus, honey, and herb drizzle. Chefs rice and sautéed vegetables. 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. 22 **(GF sub GF pasta)**

From the Land

Seasonal Vegetable Pesto Pasta

Sautéed seasonal vegetables, penne pasta, white wine, basil pesto & topped with feta cheese. 17
Add Chicken 2 or Shrimp 3 GF sub GF pasta 1.00

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 and Chef's vegetable.
8 oz Bistro cut petite tenderloin steak 21 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, mashed potatoes and cornbread. 17

Chicken Tortellini

Three cheese tortellini tossed with grilled chicken, tasso ham, sundried tomatoes, fresh augula, in a roasted garlic & asiago cheese cream sauce. 19.8

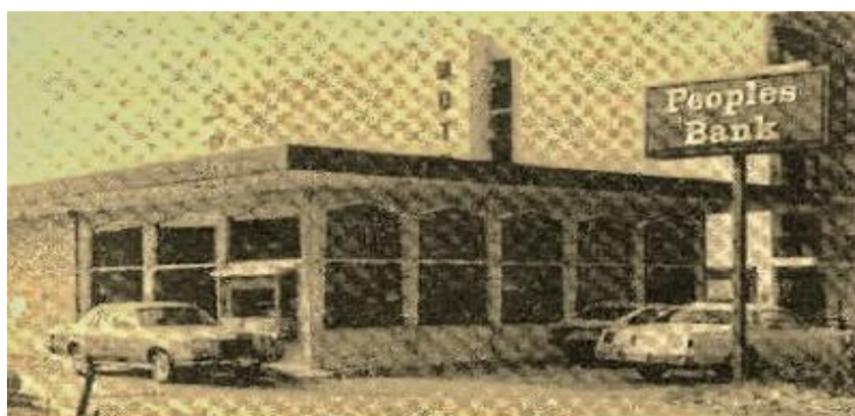
Chef's Sides

Southern Succotash	Chef's Rice	Mashed Potatoes
Spiced Sweet Potato Wedges	Chef's Seasonal Vegetable	Cole slaw
	3	

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

Hamburger 7.95	Grilled Cheese 5.95	Chicken Fingers 7.95	
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**



The convenient 'Bank on the Beach' at Station 1 with drive up window. Wrightsville Beach Museum collected



"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. 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. In September of 2018 Hurricane Florence passed directly over Wrightsville Beach and we had to close for five months to repair the damage. We once again continue 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