



## Lunch Menu

### Starters

- Shrimp and Grits** - Sautéed shrimp, spicy tasso ham, green onions and asiago cream sauce served over a crispy Anson Mills grit cake. 12
- Nashville HOT Chicken & Waffles** – Spicy boneless chicken thigh, crispy fried, HOT sauce, sweet potato & vadalia waffle, house cured pickles, cool southern pepper jelly. 9
- Old Bay Chilled Spiced Shrimp** - House made horseradish cocktail. 11 **GF**
- Fried Pickles** - Dill chips, South Beach’s secret batter & ranch dip. 7.5
- Crispy Calamari** - Lightly fried and 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

### 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 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. 8.5 **GF no croutons**
- Beach House Salad** - Baby mixed greens, cucumbers, carrots, tomatoes & croutons. 8 **GF no croutons**
- 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, cured pickles, & house made 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

### Lunch Features

Served with French Fries, Homemade Chips, or Slaw.  
Sub small house salad \$2.50

- Nashville HOT Chicken Sandwich** - Fried boneless chicken thigh, HOT sauce, house cured pickles, slaw, brioche bun. 10 (or wrap)
- Crab Melt** – Local NC backfin crab, fresh herbs, grilled buttered rye, monterey jack cheese. 14
- North Beach Club** - Turkey, bacon, cheddar, swiss, lettuce, tomato, mayo, whole wheat. 12 (or wrap)
- Sweet Home Carolina** – Your choice of slow roasted NC pulled pork or grilled, sweet tea marinated chicken, **Cheerwine** BBQ sauce, house pickled onions, slaw & cheddar on brioche roll. 12
- Lumina Burger** - Lettuce, tomato, & pickles. 11  
Add cheese .75 hickory cured bacon 1.00  
or Carolina BBQ pork 1.75\*
- Turkey Rachel Melt** - Turkey, smoked gouda cheese, sliced apples, caramelized onions, roasted garlic aioli on grilled wheat bread. 12
- Key-West Burger** - Guacamole, jalapenos, red onions, monterey jack & caribbean mayo. 12 \*

### From the Sea

- Choose one side. Sub small house salad \$2.50  
Fried seafood may be prepared with gluten reduced with brown rice flour  
Add 1.00
- Shrimp Po’ Boy Burger** Fried shrimp, monterey, tartar, tomatoes, lettuce, & brioche bun 13
- Fresh Catch Sandwich** See your server for details. **GF – no bun**
- Low Country fried seafood served with fries or chips & slaw.**
- Shrimp Platter 16 Oyster Platter 18**  
**Clam Strip Platter 13 Scallop Platter 18**  
**Local Farm Raised Catfish Platter Ayden, NC 15**  
**Flounder Platter** – Local fresh Flounder. 17 (*subject to availability*)  
**Coastal Combo Platter** – choose any 2. 19
- Shrimp “Mac-n-Cheese”**- Sautéed shrimp, penne pasta in a spicy creole cheddar & herb sauce, green onions, diced tomatoes, & panko breadcrumbs. 16.7

### Chef’s Sea and Land Tacos

- Two soft flour tacos with a grilled pineapple, cucumber & cilantro salsa, shredded lettuce and choice of a side.
- Fried or Grilled Shrimp 13 Fresh Catch (mkt) Fried Oysters 14**  
**Blackened or Grilled Chicken 11 Pulled Pork w/ Cheerwine BBQ 10.5**

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

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 easy 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. We had to close for five months to repair the damage. We once again continue to serve the people of Wrightsville Beach 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 pour a variety of craft drafts that changes seasonally and as our local breweries roll out new additions. Please see your Server for the current list.

## 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, NC ABV: 5.3%  
*Light with notes of apple and pear.*

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

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

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

Wines - please see our wine list.

## Specialty South Beach Cocktails

**Bay Shore Bloody Mary** Old Bay spiced shrimp and spicy house infused jalapeno vodka.

**Arnold Palmers 19<sup>th</sup>** Sweet tea vodka and limoncello.

**The Clint** Compari, vodka, fresh orange and soda.

### **Mule Bar**

*Moscow* - Titos Vodka

*Mexican* - Cuervo Gold tequila

*Irish* - Jamesons Irish whiskey

*English* - Bombay Sapphire gin

### **Mojito Bar**

Citrus

Mango

Raspberry

Blueberry

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