



Lunch Menu

Small Plates

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

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

Old Bay Chilled Spiced Shrimp - House made horseradish cocktail. 12 GF

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, 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. 8.5 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.

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

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 only)

Hamburger 7.95

Grilled Cheese 5.95

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 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 opened. In September of 2018 Hurricane Florence passed directly over Wrightsville Beach. We closed 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 19th 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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