



## 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
- Seafood Napoleon** - Backfin crab, Old Bay spiced shrimp, fried garden tomato slices, boursin cheese, cream sherry beurre blanc. 14
- Crispy NC Pork Belly** - House smoked pork belly, warm Johnny cake, bacon & bleu cheese slaw, house cured pickles, cracklin' pork rinds, **Cheerwine** BBQ. 13
- Low Country Calamari** - Tossed with a house made southern pepper jelly, cucumbers, red onions, and fresh cilantro. 10
- Coastal Clam Sauté** - Local littleneck clams, caramelized sweet onions, red pepper flake, parsley, sherry cream sauce. 14
- 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 green goddess dressing. 10.9
- 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 Green Goddess, Bourbon Honey Vinaigrette.
- Add - Shrimp 7 Chicken 6 Catch / Oysters (Mkt)**

### 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)
- Carolina Pork Nachos Platter for Two** - House smoked pulled NC Pork, Cheerwine BBQ sauce, mixed cheese, green onions, house pickled onions, sour cream, flour tortillas. 10
- 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. 21

#### 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** 18.9 **Carolina Classic, Ayden NC Catfish** 17.5  
**Jumbo Scallops** 21.5 **Oysters or Flounder** 20.5 **Two Combo** 22.7

#### Sea Scallop Risotto

Jumbo Atlantic sea scallops, pan seared, served over a Fall butternut squash 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

### Filet Mignon \*

8 oz Filet Mignon, char-grilled to order, rich cabernet demi glace, spiced sweet potato wedges and Chef's vegetable. 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. 17

### Chicken Tortellini

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

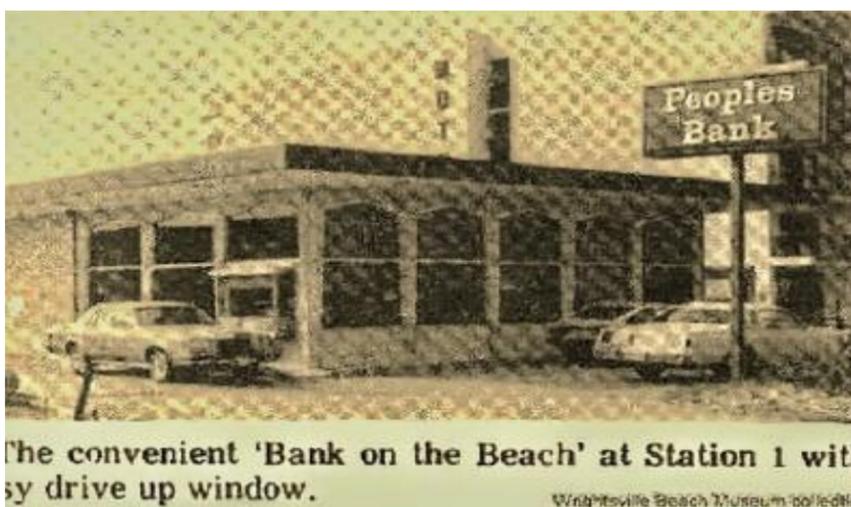
## Chef's Sides

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 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