

OCEAN GRILL

AND *Jiki Bar*

APPETIZERS	
CRAB DIP with sea salt flatbread crackers	
PEEL + EAT SHRIMP ½ lb. chilled with drawn butter + cocktail sauce	
PIMENTO CHEESE house-made with pickled seasonal vegetables, sea salt flatbread crackers	
WINGS buffalo or bbq	
CALAMARI fried, with sweet chili sauce	
SHRIMP TOAST red curry, lime, ginger on toasted baguette	

SALADS	
OCEAN GRILL SALAD mixed greens, seasonal vegetables, shaved asiago, citrus vinaigrette, with toasted flatbread	
ICEBERG WEDGE smoked bacon, tomato, blue cheese crumbles, ranch dressing	
<i>Salad Extras</i>	
chilled shrimp grilled chicken grilled or blackened mahi	

CALABASH with fries, slaw	
SHRIMP	
OYSTERS	

SANDWICHES + TACOS	
FISH TACOS grilled, blackened, or fried mahi with crispy cabbage, pico de gallo, guacamole, chips + salsa	
SHRIMP OR OYSTER ROLL choice of 1 fried, topped with coleslaw, old bay aioli on soft hoagie roll, fries	
BUTTERMILK FRIED CHICKEN SANDWICH with lettuce, tomato, fries	
NC BBQ SANDWICH slow roasted shoulder with fries, slaw	
MAHI MAHI SANDWICH grilled, blackened or fried with lettuce, tomato, fries	
CRAB CAKE SANDWICH with lettuce, tomato, fries	
BLACK BEAN BURGER topped with jicama lime slaw, guacamole, chips + salsa	
FRIED BOLOGNA + PIMENTO CHEESE SANDWICH with fries	
OCEAN GRILL BURGER 5oz chargrilled on bun with lettuce, tomato, fries	
<i>Burger Add Ons</i>	
american cheese pimento cheese bacon	

SODAS + SUCH	
IZZE SPARKLING JUICE clementine or apple	
TRIBUCHA KOMBUCHA (12oz) hibiscus or lemon ginger	
TOPO CHICO MINERAL WATER	
SLINGSHOT COLD BREW COFFEE (12oz)	
ICED TEA / COKE / DIET COKE / SPRITE / LEMONADE	

Burgers and Specials may be served undercooked.
Consuming raw or undercooked meats, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

D R - R S K Z S

COCKTAILS (seasonal frozen cocktails are also available, please ask your server for details)	
MAI TAI Trader Vic's 1944 Classic: Aged Martinique + Jamaican Rums, Lime, Curacao, Orgeat	
THE COCONUT MONK Angostura 5 Year Rum, Banane du Brésil, Coconut Puree, Pineapple	
BEAUREGARD'S GROG Smith + Cross, El Dorado 3 Year, Vanilla Bean Syrup, Grapefruit, Lime	
SURFER ROSA Light Rum, Coconut Water, Guava Nectar	
THE MUMMY El Dorado 8 Year Rum, Passion Fruit, Falernum, Lime	
SUCKAPUNCH Blend of tropical rums + juices with overproof rum float	
DARK 'N STORMY Gosling's Rum + Ginger Beer	
MOJITO Light Rum, Lime, Brown Sugar, Mint	
MODERN PAGAN Old Forester Bourbon, Queen Charlotte's Reserve Rum, Orgeat, Soda Water	
PIMM'S COVE Effen Cucumber Vodka, Pimm's, Lemon, Cucumber, Ginger Beer	
AGAVE MARGARITA Lunazul Blanco Tequila, Organic Lime + Orange Juices, Agave Nectar	
NOSERIDER 1800 Coconut Tequila, Coconut Water, Pineapple, Agave Nectar, Lime	

WHITE	
MIRABELLO Pinot Grigio, Italy	
HUNKY DORY Sauvignon Blanc (Organic), New Zealand	
BLACK RIDGE Chardonnay, California	
PINK + SPARKLING	
BOCELLI Prosecco, Italy (split)	
JACQUES PELVAS Blanc de Blancs Brut, France	
LES HAUTS DE PLATEAUX Rosé, France	
AIMERY CREMANT DE LIMOUX Rosé, France	
RED	
LESSE-FITCH Pinot Noir, California	
MDZ Malbec, Argentina	
NOAH RIVER Cabernet Sauvignon, California	

BEER	
BELL'S Bohemian Pilsner	
FOUNDERS All Day Vacay Wheat Ale	
BLACKBERRY FARM Belgian Ale	
BELL'S Oberon Ale (16oz)	
OSKAR BLUES Dale's Pale Ale	
TROPHY BREWING Trophy Wife Session IPA	
BALLAST POINT Sculpin IPA	
EDWARD TEACH Black Spot Lager	
PACIFICO / MODELO	
BUD / BUD LIGHT / MILLER LITE	
CIDERS + SUCH	
ORIGINAL SIN Hard Cider	
FLYING EMBERS HARD SELTZER (seasonal flavors)	
FLYING EMBERS HARD KOMBUCHA Pineapple Chili or Watermelon Basil	
STIEGEL Radler Grapefruit (16oz)	