



The Island Grille

401 Money Island Drive Atlantic Beach, NC | (252)240-0000

Open 7 days a week | Reservations Recommended

Appelizers

CRAB DIP Signature 5 Cheese Blend With Artichoke Hearts, Fresh Red Peppers, Herbs And Blue Crab. Served With A Warm Flatbread  - **16**

CRAB CAKE One Of Our Almost Famous Jumbo Lump Crab Cakes With Brown Butter And Lemon Aioli Over Dressed Arugula - **19**

SLAB BACON Slow Braised With Maple And Blueberry Finished With Sriracha Blueberry Compote - **15**

CIABATTA BREAD Served With Roasted Garlic Butter - **5**

***OYSTER ROCKEFELLER** Chesapeake Bay Oysters Topped With Creamy Spinach And Parmesan Panko Bread Crumbs - **19**

***CHICKEN SOUVLAKI** Chicken Skewers In A Greek Marinade Served With Mixed Greens And Tzatziki Sauce - **14**

FLATBREAD Whipped Goat Cheese, Fresh Blueberries, Caramelized Onion, And Fresh Arugula, Finished With A Balsamic Glaze - **14**

Salads

HOUSE SALAD Mixed Greens, Baby Heirloom Tomato, Shaved Carrot, Cucumbers, Cheddar Cheese, Croutons - **10**

SEASONAL SALAD Arugula, Goat Lady Goat Cheese, Pickled Blueberries, Cayenne Roasted Pistachios - **10**

DRESSINGS Bleu Cheese, Parmesan And Peppercorn Ranch, Blueberry And Honey Vinaigrette

ADD ONS *Chicken 10 | Shrimp 12 | Sea Scallops 18 | Crab Cake 18 | *Fresh Catch MKT

Entrees

***I.G. BURGER** 12oz Blend Of Chuck, Brisket, And Short Rib Topped With Cheddar, Caramelized Onions, Bacon Jam And A Maple Bourbon BBQ Sauce Served With Chef's Potato - **25**

***TUSCAN CHICKEN** Pan Seared Chicken Breast With Sundried Tomatoes, Baby Spinach, And Artichoke Hearts Served Over Linguini In A Parmesan Cream Sauce - **28**

***FILET MIGNON** Island Grille's Improved Buttery Filet Served With Sundried Tomatoes, Bacon, Feta Cheese And Fresh Basil. Finished With A Roasted Red Pepper Cream Sauce And Served With Chef's Potato And Veggie  - **49**

KOREAN BEEF BULGOGI Marinated Filet Mignon Served Over Kimchi Fried Rice - **35**

CRAB CAKE DUO Two Of Our Almost Famous Jumbo Lump Crab Cakes Served With Brown Butter And Lemon Aioli And A House Made Loaded Potato Salad - **42**

SHRIMP AND SCALLOP GRITS Seared Shrimp And Sea Scallops With Cremini Mushrooms, Baby Spinach, And Bacon. Served With A Lemon Butter And White Wine Sauce Over Creamy Stone Ground Gouda Grits  - **34**

***FRESH CATCH** Delivered Daily From Local Markets, Prepared The Chef's Way - **MKT**

All items marked * are cooked to order. Consuming raw or undercooked steaks, chicken, scallops, shrimp or fish may increase your risk of food born illness, especially if you have certain medical conditions.

All menu items denoted with a  symbol are gluten free or can be prepared that way.

20% gratuity added to parties of 5 or more. 15% gratuity added to To-Go orders.

\$6 split plate fee. \$25 corkage fee.

IG Signature Cocktails

Full bar
available

MANGO TANGO LEMONADE

Passionfruit, Mango And White Rum,
Lemonade, Cranberry Juice - **14**

KEY LIME PIE MARTINI Absolut Citron Vodka, Blue
Chair Key Lime Cream Rum, Liquor 43, Lime
Juice, Cinnamon-Sugar Rim - **16**

BOURBON CHERRY SOUR

Basil Hayden's Bourbon, Amarena Cherry
Syrup, Lemon Juice - **15**

MOCHA-TINI Absolut Vanilla Vodka, Baileys Espresso
Cream, Chocolat Triple Chocolate Liquor, Owen's
Espresso, And A Heavily Chocolated Glass - **16**

Seasonal Sips

BLUEBERRY HONEYSUCKLE Casamigos Blanco
Tequila, Blueberry Puree, Honey Syrup, Lime
Juice, Sugar Rim - **16**

PISTACHIO PAIN KILLER Bacardi Silver Rum,
Pineapple Juice, Orange Juice, Monin Pistachio,
Coconut Cream, Pistachio Dust - **15**

RYE THYME Bulleit Rye Whiskey, Honey Syrup, Fresh
Thyme, Lemon Juice, Club Soda - **15**

SPICY CUCUMBER COLLINS Hendricks Gin,
Jalapeno Essence, Fresh Cucumber, Lemonade -
16

GRAPEFRUIT 75 Tito's Vodka, Elderflower Liqueur, Lemon Juice, Grapefruit Juice, Honey Syrup, Cava - **15**

THC Mocktail

THC HIGH-FLYER (Contains THC-A) Cann Lemon-Lavender Social Tonic (2mg THC/5mg CBD),
Monin Vanilla, Lemon Juice, Lavender Buds & Lemon Twist - **13**

Craft Beer

ROTATING CIDER - MKT

"BLOOD ORANGE KOLSCH" Dirtbag
Brewing Co.
(12oz/5.8%abv) - **5.50**

"JIMMY'S BIKE DRIVE" SALT & LIME LAGER

Crank Arm Brewing Co.
(16oz/4.5%abv) - **7**

"MORAVIAN RHAPSODY" PILSNER

Raleigh Brewing Co.
(12oz/5.5%abv) - **6**

"BLUEBERRY SURF" BLUEBERRY AMERICAN WHEAT ALE

Shortway Brewing Co.
(12oz/6%abv) - **5.50**

"SEVEN SATURDAYS" MODERN IPA

R&D Brewing
(12oz/6.2%abv) - **5.50**

"HOP, DROP 'N ROLL" AMERICAN IPA

NoDa Brewing Co.
(12oz/7.2%abv) - **6**

"JUICY RAPIDS" HAZY IPA

Deep River Brewing Co.
(16oz/6.3%abv) - **7.50**

"PUB ALE" ENGLISH STYLE ALE

Pilot Brewing (16oz/5.6%abv) - **8**

"GAELIC ALE" AMERICAN AMBER ALE

Highland Brewing Co.
(12oz/5.5%abv) - **5.50**

ROTATING DARK BEER - MKT

Domestics - 4

Michelob Ultra
Miller Light
Bud Light
Yuengling

Ask about our
wine list & nightly
beverage features



Open. Aim. Tap.

Stay in touch!

Be the first to know about our Monthly Beer Luncheons,
Special Events like Holiday Brunches and more!

