



The Island Grille

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

Open 7 days a week | Reservations Recommended

Appetizers

CRAB DIP Signature Five-Cheese Blend With Artichoke Hearts, Fresh Red Peppers, Herbs And Blue Crab. Served With Warm Flatbread - **17** 

CRAB CAKE One Of Our "Almost Famous" Jumbo Lump Crab Cakes With Herb-Lemon Aioli And Dressed Mixed Greens - **21**

SCALLOPS Pan Seared Scallops With Dill Cream Sauce And Roasted Tomato Relish - **18** 

FOCACCIA BREAD With Whipped Honey Butter - **6**

SLAB BACON Apple And Honey-Braised Bacon Served With An Apple Slaw - **15** 

BAKED BRIE A Wedge Of Brie Cheese Wrapped In Puff Pastry And Baked Golden Brown And Melty. Served With Toasted Almonds And A Raspberry Jam - **14**

FLATBREAD Topped With Whipped Blue Cheese, Apple, Prosciutto, Caramelized Onion And Honey - **14**

Salads **12** Add Small Salad To Your Entree - 5

HOUSE SALAD Mixed Greens, Carrots, Tomatoes, Cheddar Cheese, Croutons, Cucumbers 

SEASONAL SALAD Kale, Craisins, Toasted Almonds, Goat Cheese, Roasted Butternut Squash 

DRESSINGS Creamy Gorgonzola, Chipotle Ranch, Maple-Bacon Vinaigrette

ADD ONS Chicken 9 | Shrimp 11 | Sea Scallops 18 | Crab Cake 21 | *Fresh Catch MKT

Entrees

***FILET MIGNON** Island Grille's Buttery Angus Beef Filet With A Sundried Tomato, Feta, Bacon And Basil Topping. Finished With A Roasted Red Pepper Cream Sauce And Served With Chef's Potato And Veggie - **53** 

CRAB CAKE DUO Two Of Our "Almost Famous" Jumbo Lump Crab Cakes With Herb-Lemon Aioli. Served With Chef's Potato And Veggie - **45**

SHRIMP & SCALLOP GRITS Seared Shrimp And Sea Scallops With Cremini Mushrooms, Spinach And Chorizo Sausage. Served With A Lemon Butter And White Wine Sauce Over Creamy Stone-Ground Manchego Grits - **34** 

***PORK TENDERLOIN** Apple Cider Brined Tenderloin With A Sweet Potato Hash Cake And Kohlrabi Cabbage And Brussels Sprout Slaw - **29** 

***DUCK BREAST** Crispy Skin Duck Served With Butternut Squash Puree, Sautéed Kale And Finished With An Apple Cider Sweet And Sour Sauce - **31** 

FILET MARSALA Tender Filet Tips Sautéed With Carrots, Onions, Cremini Mushroom And Baby Spinach In A Marsala Sauce Over Mashed Yukon Gold Potatoes - **33** 

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

Items marked with * are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

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.