



# 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.