



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**

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

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

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

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**

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.

IG Signature Cocktails

Full bar
available

PISTACHIO PAIN KILLER

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

BOURBON CHERRY SOUR Basil Hayden Bourbon, Amarena Cherry Syrup, Lemon Juice, Amarena Cherries - **15**

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

MOCHA-TINI Absolut Vanilia Vodka, Baileys Espresso Crème, ChocoLat Triple Chocolate Liqueur, Owen's Espresso, And A Heavily Chocolated Glass - **16**

Seasonal Sips

APPLE BLOSSOM Ketel One Vodka, St. Elder Elderflower Liqueur, Apple Cider, Sparkling Prosecco Rose, Red Delicious Apple - **16**

A RESTED DEVELOPMENT End of Days Barrel Rested Gin, Campari, Sweet Vermouth, Orange Peel - **16**

PALOMA PICANTE Espolón Reposado Tequila, Jalapeno Essence, Barritt's Grapefruit Soda, Grapefruit Juice, Honey Syrup, Chili Salt - **15**

BEACHCOMBER'S SECRET Bulleit Rye, Peychaud's Bitters, Sugar Cube, Absinthe Wash, Lemon Peel - **15**

THC Mocktail

ZEN FIZZ MOCKTAIL (Contains THC-A) Cann Grapefruit Rosemary Social Tonic (2mg THC/5mg CBD), Grapefruit Juice, Cranberry Juice, Fresh Rosemary - **12**

Craft Beer

ROTATING CIDER - MKT

"BLOOD ORANGE" KOLSCH
Dirtbag Brewing Co.
(12oz/5.8%ABV) - **5.5**

"JIMMY'S BIKE DRIVE" SALT & LIME LAGER
Crank Arm Brewing Co.
(16oz/4.5%ABV) - **7**

"EXTRA CRISPY" PILSNER
Durdy Bull Brewing Co.
(12oz/4.5%ABV) - **6**

"UNCLE JOHN'S WHITE ALE" WHEAT
Triple C Brewing Co.
(16oz/4.9%ABV) - **6**

"HOP, DROP 'N ROLL" IPA
NoDa Brewing Co.
(12oz/7.2%ABV) - **6**

"JUICY RAPIDS" HAZY IPA
Deep River Brewing Co.
(16oz/6.3%ABV) - **7.5**

"HOPTIMUM" TRIPLE IPA
Sierra Nevada Brewing Co.
(12oz/11%ABV) - **8.5**

"FIRE TOWER RED" RED ALE
Shortway Brewing Co.
(12oz/5.5%ABV) - **5.5**

"PUB ALE" ENGLISH STYLE ALE
Pilot Brewing
(16oz/5.6%ABV) - **8**

ROTATING DARK BEER - MKT

Ask about our
wine list & nightly
beverage features

Domestics - 4

Michelob Ultra | Miller Lite | Yuengling



Open. Aim. Tap.

Stay in touch!

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

