# The Island Grille

## Appetizers

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

**CRAB CAKE** One Of Our All Crab, Jumbo Lump Crab Cakes Served With A Lemon Caper Aioli And Lemon Wedge - **22**

**PORK-N-BEANS** Molasses And Dijon Braised Slab Bacon, Over BBQ Beans And Topped With Pickled Red Bell Peppers - **19** IG

**FOCACCIA BREAD** Warm With Whipped Roasted Garlic And Rosemary Butter - **6**

**TRUFFLE PIMENTO CHEESE** Traditional Southern Classic With A Twist, Truffles! Served Chilled With Warm Flatbread - **14** IG

**ELK MEATBALLS** NC Elk, Italian Meatballs Served In Fresh Marinara With Grilled Focaccia Bread And Finished With Shaved Parmesan And Fresh Oregano - **17** IG

**ASARI NO SAKAMUSHI (SAKE STEAMED CLAMS)** Local Little Neck Clams Steamed In A Sake And Tamari Broth - **16** IG

## Salads **12** Add Small Salad To Your Entree - **6**

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

**SEASONAL SALAD** Baby Arugula, Dried Black Mission Figs, Candied Pecans, Marinated Red Onion, Crumbled Goat Cheese, Shaved Fennel IG

**DRESSINGS** Creamy Gorgonzola, Fig And Honey Vinaigrette, Buttermilk Ranch

**ADD ONS** **$14** Shrimp (6) | **$13** Chicken 10oz | **$25** Sea Scallops (5) | ***$45** Filet Mignon 7oz
**MKT** Fresh Catch | **$22** Jumbo Lump Crab Cake 4oz

## 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 - **56** IG

**CRAB CAKE DUO** Two Of Our All Crab, Jumbo Lump Crab Cakes Served With A Lemon Caper Aioli And Lemon Wedge. Served With Mashed Potato And Chilled Cucumber Dill Salad - **46**

**SHRIMP & SCALLOP GRITS** Seared Shrimp And Sea Scallops With Cremini Mushrooms, Spinach And Bacon. Served With A Lemon Butter And White Wine Sauce Over Creamy Stone-Ground Gouda Grits - **38** IG

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

***STEAKHOUSE BURGER** 3/4 Lb Ground Brisket, Short Rib, And Chuck Burger Smothered With Truffle Pimento Cheese And Sweet Onion Bacon Jam. Served On A Pretzel Bun And With A Choice Of Side - **27** IG

**FILET BULGOGI** Classic Bulgogi With Tender Pieces Of Filet Mignon. Served With Kimchi Jasmine Rice - **40** IG

**SEAFOOD TRIO PASTA** Shrimp, Crab Meat, And Petite Cut Of Today's Fresh Fish In A Parmesan Cream Sauce With Tomatoes, Artichoke Hearts, And Spinach Over Linguini - **43** IG

***PORTERHOUSE PORK CHOP** 16oz Porterhouse Pork Chop Topped With A Roasted Garlic And Rosemary Butter. Served Over Creamy Stone-Ground Gouda Grits And Dressed Arugula - **43** IG

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

**All Proteins are Proudly USA Sourced Products**

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

20% gratuity added to parties of 5 or more. 15% gratuity added to To-Go orders.
$6 split plate charge to cover extra sides. $25 corkage fee.