



BRUNCH

Sunday
10:30am - 3pm

She Crab Soup: topped w/ cornbread croutons.....\$9

Spicy Tuna Nach: Wontons with blackened yellowfin tuna, pickled vegetables, ponzu & sriracha aioli.....\$18

Shipwreck Shrimp: lightly breaded and fried shrimp tossed in house shipwreck sauce.....\$13

Crab Dip: Served with fried pita chips\$17

BREAKFAST

All served with choice of: Home Fries or Grits

***2 Egg Breakfast:** Two eggs cooked any way w/ bacon or sausage, toast or biscuit.....\$12

Chicken & Waffles: Belgium waffle topped with Southern fried chicken tossed in nashville hot w/ peach bourbon syrup.....\$14

*** Crabcake Benedict:** Toasted English muffin topped with crabcake, poached egg & hollandaise.....\$21

Strawberry French Toast: Classic french toast topped with a strawberry compote & whipped cream.....\$12

***Farmer's Omelet v:** Tomatoes, mushrooms, arugula, red onions, & goat cheese.....\$13

***Steak & Eggs:** Marinated NY Strip served with eggs cooked any way with Old Bay hollandaise.....\$22

Fried Chicken Biscuit: Biscuit w/ crispy fried chicken, pimento cheese, bacon and countrystyle gravy.....\$16

* Items may be cooked to order - Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodboorne illness, especially if you have a medical condition

HANDHELDS

Shipwreck Shrimp Tacos : (3) Flour tortillas stuffed with crispy fried shrimp, shredded cabbage, pineapple salsa, cotija cheese, sriracha aioli & pickled onions.....\$17

Crabcake BLT: House made crab cake, bacon, lettuce, tomato, old bay aioli served on texas toast.....\$25

Monte Cristo: Grilled ham & cheese dipped in french toast batter. Served with strawberry compote & dusted with powdered sugar..\$16

Down South Chicken GFO: Grilled chicken breast, topped w/ pimento cheese, bacon, pickles, served on a potato roll.....\$17

***Boatyard Burger:** 8oz CAB patty topped with pimento cheese, bacon, lettuce, tomato & pickle on a potato bun\$17

Fish Sandwich: Fried white fish on a potato bun with lettuce, tomato, pickle & old bay aioli.....\$15

SALADS

*Add chicken \$5 | Shrimp \$10 | *Salmon \$9|*

Wrightsville Salad: Mixed greens, candied nuts, raisins, apples, bleu cheese crumbles, cucumber, grilled chicken tossed in white winevinaigrette.....\$18

Farm to Fork v: Lettuce mix w/ avocado, roasted corn , red onions, cilantro, tomatoes, tortilla strips, cotija cheese, tossed in chipotle vinaigrette.....\$16

Caesar: Romaine lettuce w/ homemade cornbread croutons, parmesan cheese, tossed in caesar.....Half/\$8 or Full/\$11

House Salad v: Lettuce mix w/ tomatoes, cucumbers, cashews homemade cornbread croutons, red onions, w/ choice of dressing.....Half/\$8 or Full/11

{All salads can be made gluten free}
Dressings: Ranch, Bleu Cheese, Honey Mustard, Sweet Chili Vinaigrette, Balsamic Vinaigrette, Chipotle Vinaigrette, White Wine Vinaigrette

ENTREES

Shrimp & Grits: Gouda stone ground grits, topped w/ sautéed shrimp, roasted pork belly, grape tomatoes, mushrooms, in a tasso cream sauce.....\$22

Jerk Chicken: Marinated chicken breast, topped w/ pineapple salsa, served over coconut rice & chefs vegetable.....\$20

Crab-Stuffed Salmon: Wild Caught Salmon stuffed with crabcake topped with old bay aioli Served with coconut rice & crispy brussels.....\$25

DRINKS

Mimosa: Original, Orange Cran, Ruby Red Grapefruit\$4 [Glass] or\$12 [Carafe]

House Bloody Mary:\$4

Vodka Sunrise:\$4

V= Vegetarian | GF= Gluten Free | GFO= Gluten Free Option