

FOR THE TABLE

To share. Or not.

Crispy Cracklins - \$14

Crispy fried pork belly drizzled with a sweet & spicy chili sauce

Calamari - \$12

Deep fried calamari & spicy cherry peppers, topped w/sweet chili vinaigrette.

Wings GF - \$13

[8] Fried Jumbo wings tossed in your choice of sauce
Chipotle Buffalo or Old Bay Dry Rub

Shipwreck Shrimp GFO - \$13

Large shrimp lightly breaded and fried with our house made Shipwreck sauce.

She Crab Soup - \$9

Low country recipe, crab, cornbread croutons & scallions

Devil's Angel Eggs - \$18

4 Deviled eggs w/ tasso-bacon yolk topped w/ fried oysters, sriracha & scallions.

Crab Dip - \$17

Creamy blend of crab meat, corn & chilies. Served with pita chips

Jalapeno Hush Puppies V - \$8

Sweet & spicy deep-fried hush puppies served w/ honey butter.

Seared Scallops* GF - \$15

Pan seared scallops topped with bacon jam

Spicy Tuna Nachos* - \$18

Wonton chips topped with fresh sushi grade yellowfin tuna, pickled vegetables, avocados, ponzu & sriracha aioli

FLATBREADS

Dill Pickle V

Garlic oil base + mozzarella cheese + dill pickles + pickled red onions + pickled jalapenos + drizzled with ranch dressing and topped with fresh dill.....\$15

BBQ Chicken & Pineapple

BBQ base+grilled chicken+pineapple+red onions+mozzarella.....\$13

Arugula & Peach V

Olive oil base+mozzarella+goat cheese+peaches+arugula+balsamic glaze.....\$16

SALADS

Add: Chicken \$5 | Shrimp \$10 | *Tuna \$12 | Salmon 9\$ | MKT Catch SMKT

Caesar V, GFO

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

House Salad V, GFO

Lettuce mix w/tomato+candied pecans+cucumbers+cornbread croutons+red onions w/choice of dressing.....Half/\$8 or Full/\$11

Farm to Fork Salad V, GFO

Lettuce mix w/ avocado+corn salsa+tomato+red onions+tortilla strips+shaved Parmesan cheese tossed in chipotle vinaigrette.....\$16

Cobb Salad GFO

Greens w/fried chicken+bacon crumbles+roasted corn+bleu cheese crumbles+avocado+grape tomatoes+egg tossed in white wine vinaigrette.....\$18

Wrightsville Salad GF

Lettuce mix w/grilled chicken+craisins+apples+candied pecans+bleu cheese crumbles+cucumber tossed in white wine vinaigrette.....\$18

Asian Blackened Tuna Salad*

Lettuce mix w/fresh, blackened, seared yellowfin tuna+carrots+scallions+crispy wontons+cucumbers+red peppers+red onion tossed in sweet chili vinaigrette.....\$21

Dressings:

Ranch - Bleu Cheese - Honey Mustard - Sweet Chili Vinaigrette - Chipotle Vinaigrette - Oil & Vinegar - White Wine Vinaigrette (House)

SANDWICHES

Choice of Side: Fries, Sweet Potato Fries, or House Chips

French Dip

Bone-in prime rib[slow roasted & shaved]w/ provolone + caramelized onions + garlic horseradish served on a French baguette.....\$18

Boatyard Burger * GFO

8oz Certified Angus Beef® patty w/ pimento cheese + bacon + lettuce + tomato + pickle on a potato bun.....\$17

Down South Chicken Sandwich GFO

Grilled chicken breast topped w/ pimento cheese + bacon + lettuce +tomato + pickles served on potato bun.....\$16

Marina Club GFO

Sliced turkey + ham + bacon + lettuce +tomato + American cheese + house deli mustard served on grilled sourdough.....\$18

Turkey Avocado Wrap

Smoked turkey breast + avocado + spinach + tomatoes + onions + parmesan + chipotle vinaigrette + wrapped in a flour tortilla.....\$17

Fried Fish Sandwich

Fried White Fish w/ Old Bay aioli + tomatoes + butter lettuce + house-made pickles served on a potato bun.....\$16

Shipwreck Shrimp Tacos

Crispy fried shrimp tossed in our shipwrecksauce + flour tortillas + cabbage + pineapple salsa +pickled red onions + cotija cheese + sriracha aioli [not served with a side item].....\$17

ENTREES

Shrimp & Grits GF

Gouda stone ground grits + topped w/ sautéed shrimp + tomato + pork belly + mushrooms in a tasso cream sauce.....\$22

NY Strip* GFO

10 oz Certified Angus Beef N.Y Strip grilled and topped with your choice of chimichurri or green peppercorn demi-glace.
Served with French fries and sautéed Broccolini.....\$39

Pork Chop

Tender pork chop served over coconut rice + crispy brussels + topped with a peach and mango chutney.....\$20

Seared Tuna Chimichurri* GF

Marinated and seared tuna topped with fresh avocado, served over coconut rice, roasted corn, and a cilantro chimichurri.....\$35

Caribbean Jerk Chicken GF

Half chicken marinated in a Caribbean jerk sauce. Served with coconut rice, sautéed green beans and topped with pineapple salsa . \$26

Fishermans Platter

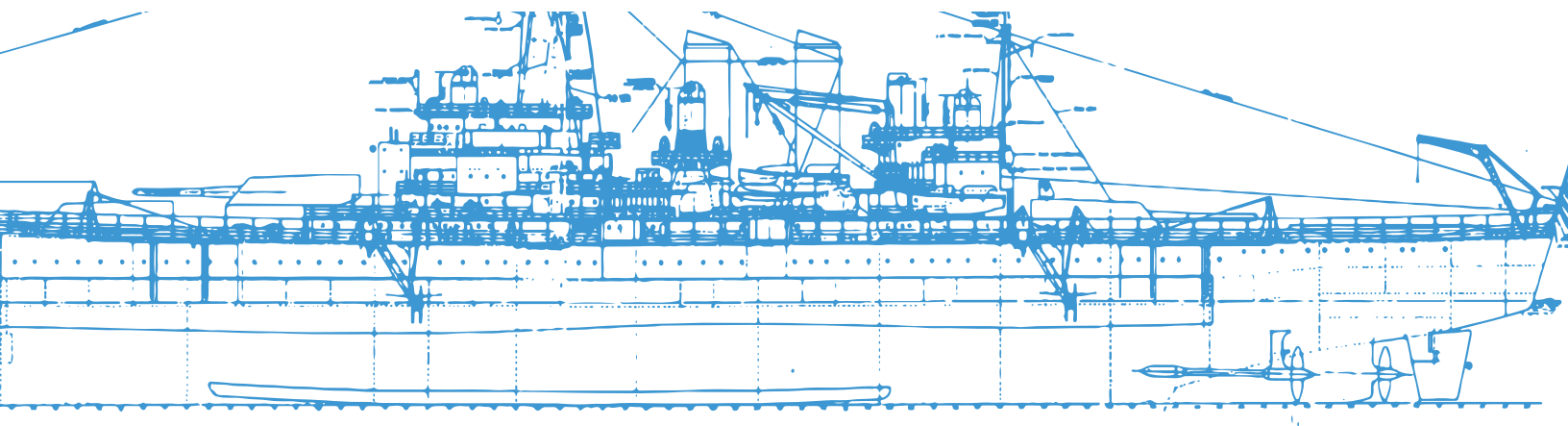
Crispy fried flounder & shrimp served with fries, coleslaw, jalapeno hush puppies, old bay aioli, and tartar sauce.....\$25

SIDES

Crispy Brussels(+ \$1)
Coconut Rice
Chef's Vegetables
Jumbo Asparagus(+ \$1)
French Fries
Sweet Potato Fries GF House
Made Potato Chips Gouda
Grits GF

DRINKS

SODA (Coke - Diet Coke - Sprite - Root Beer - Mr. Pibb).....\$4
LEMONADE.....\$4
SWEET / UNSWEET TEA.....\$4
BOTTLED WATER.....\$3
PELLEGRINO SPARKLING WATER.....\$5
COFFEE (Reg & Decaf).....\$3



*These items can be cooked to order

CONSUMER ADVISORY - Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

Items with an "🚢" are our house favorites!

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

—SUB GLUTEN FREE BREAD FOR \$2—