SOUTH Beach Grill
SOUTHERN INSPIRED LOCALLY SOURCED
Wrightsville Beach, NC

Small Plates

Benne Shrimp 19
Atlantic shrimp, lightly fried, benne sesame seeds, house pickled onions, spicy southern comeback and Carolina sweet heat sauces.

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Autunm Butternut Squash Bisque 7

Seafood Napoleon 22
A tower of spiced shrimp, backfin crab, herbed Boursin cheese, fried tomatoes, cream sherry beurre blanc.

Entrees

Flounder Francaise 34
Fresh local NC Flounder dredged in flour and egg, sauteed with lemon, white wine, garlic, and butter, sauteed summer squash, and rice pilaf.

South Beach Eggplant and Shrimp Stack 28
Herb crusted eggplant, Atlantic shrimp, roasted red peppers, crispy tasso ham, Boursin cheese, roasted garlic, parmesan cream sauce.

Chef's Fresh Local Catch (Mkt)
Pan seared local fresh catch, sweet NC summer corn soubise, lemon rice and a fresh watercress salad with citrus vinaigrette.

Sweet Finish –Chef Paul's Low Country Peach Cobbler 9
Local NC peaches simmered in sugar and cinnamon, buttery biscuit crust, vanilla bean ice cream and whipped cream.

*These items may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.