SOUTH Beach Grill
SOUTHERN INSPIRED LOCALLY SOURCED
Wrightsville Beach, NC

Small Plates

Crispy Autumn Brussel Sprouts 12
Pan fried, crispy NC pork belly, house pickled granny smith apples,
toasted pecans, maple & Makers Mark bourbon mustard dressing.

.

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, butter, sauteed vegetables, 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, served atop local forest mushroom wild rice,
herb cauliflower puree, sauteed Brussel sprouts and sweet Fall beet vinaigrette.

Sweet Finish –Chef Paul's Low Country Gala Apple Crisp 9
Local NC Gala apples, cinnamon and brown sugar, with streusel,
rolled oats and house made vanilla bean ice 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.