

**OCEANIC**  
*Oceanfront Dining*



L U N C H M E N U

# Appetizers

## Seafood Gumbo

Shrimp, scallops and fish in a classic Cajun stock. Cup 3.99 Bowl 4.99

## She Crab Soup

A rich cream-based soup brimming with fresh crab meat. Cup 3.99 Bowl 5.99

## Crispy Fried Calamari

Hand-breaded and served with marinara sauce. 8.99

## Oysters on the Half Shell

Served with cocktail sauce.  
1/2 dozen 9.99 1 dozen 19.98

## Sunburned Shrimp

Jumbo shrimp hand dipped in a spicy batter, crisped golden and finished in a creamy hot sauce. This shrimp has a kick! 8.99

## Cajun Bacon-Wrapped Shrimp

Six blackened bacon-wrapped shrimp served with fresh corn salsa. Topped with creole mustard. 10.99

## Sesame Seared Yellowfin Tuna

Served chilled with wasabi & seasoned soy sauce. 9.49

## Shrimp Cocktail

1/3 lb. of the finest shrimp served ice cold with housemade cocktail sauce. 9.49

## Oysters Oceanic

Six select oysters broiled with crab meat and horseradish cream sauce. 10.99

## Oysters Rockefeller

Six select oysters broiled with a classic spinach cream sauce and topped with bacon. 10.99

## Shrimp & Crab Cucumber Tower

Jumbo lump crab and shrimp tossed with avocados, diced green onions, cucumbers and red peppers. Served with tortilla chips. 11.99

## Hot Crab Dip

Our world famous crab dip made with a blend of cheeses and seasonings. Served with toasted butter bread for dipping. 10.99

# Entrée Salads

## Our Housemade Dressings:

Bleu Cheese, Ranch, Honey Mustard, Balsamic Vinaigrette, Low Fat Cucumber Dill

## Wrightsville Beach Chicken Salad

Grilled chicken, romaine, bleu cheese crumbles, candied pecans, dried cranberries, diced celery and mandarin oranges. 12.99

## Sweet Corn & Tomato Wedge Salad

Iceberg wedge topped with tangy vegetable relish vinaigrette dressing and feta cheese. 7.95

## Shrimp & Crab Cucumber Salad

Jumbo lump crab, shrimp, avocados, diced green onions, cucumbers and red peppers. Served over mixed greens and toast points. 14.99

## Sliced Seared Yellowfin Tuna Salad

Mixed greens, eggs, olives, tomatoes, red onion and garbanzo beans. 13.99

## Pier House Salad

Mixed fresh greens topped with cheddar cheese, chopped egg, crisp bacon, green onions, grape tomatoes and toasted almonds. 7.49

## Caesar Salad

Ice cold romaine tossed with our classic Caesar dressing. Served with garlic croutons and Asiago & Parmesan cheeses. 7.49

## Add to any of the above salads:

Grilled Chicken	4.50
Fried Oysters	5.99
Fried Shrimp	5.99
Fresh Catch	Market

# Beverages

Pepsi  
Diet Pepsi  
Mountain Dew  
Sierra Mist  
Pink Lemonade

Schweppes Ginger Ale  
Freshly Brewed Iced Tea  
IBC Rootbeer  
Oceanic Cranberry Seltzer

Voss Sparkling Water  
Voss Still Water  
Colombian Coffee  
Gourmet Hot Teas  
Hot Chocolate

# Lunch Entrées

Add a side salad to any entree for 2.59

## Carolina Crab Cake

Lump crab with just a little seasoned bread crumbs served over two beans & rice and chef's vegetables. 13.99

## House Fried Seafood Platter

Fried shrimp, scallops, flounder and oysters served with housemade apple coleslaw and fries. 13.99

## Oceanic Broiled Seafood Platter

Shrimp, scallops, flounder and two oysters on the half shell served with two beans & rice and chef's vegetables. 15.95

## Chicken "O"

Marinated chicken breast topped with goat cheese, fresh basil and sundried tomatoes. Drizzled with a lemon Beurre Blanc and served with garlic mashed potatoes and chef's vegetables. 12.99

## Inshore Shrimp and Sausage Pasta

Sautéed shrimp and andouille sausage with red onions, red peppers and penne pasta tossed in a red pepper cream sauce. 14.95

## Stuffed Shells

Large pasta shells filled with shrimp, crab meat, ricotta & Monterey Jack cheeses and topped with an Alfredo sauce. 15.95

## Shrimp and Grits

Sautéed shrimp served over a Cheddar and sage grit cake and topped with a pancetta shrimp sauce. Served with fresh vegetables. 13.99

## Mediterranean Pasta

With chopped tomatoes, capers, Kalamata olives, spinach, artichokes and feta cheese crumbles over fettuccine. 9.99

Add chicken 4.50 Add shrimp 5.99

## Fried Flounder Platter

6 oz. local flounder filet lightly breaded and deep fried. Served with french fries and apple coleslaw. 10.99

## Eat More Fish Tacos

Seared, blackened whitefish, Cheddar cheese, pico de gallo, Creole mustard and sambal aioli in two flour tortillas. Served with two beans & rice. 11.99

# Lunch Baskets

Served golden fried with housemade apple coleslaw & french fries.

Fresh Fish & Chips 8.49

Fresh Shrimp 8.99

Fresh Oysters 9.99

Fresh Scallops Market

# Sandwiches

Served with french fries or pasta salad.

## Cajun Chicken Wrap

Cajun spiced chicken breast, fresh corn salsa, shredded lettuce and housemade creole mustard wrapped in a warm flour tortilla. 8.99

## Crab Melt

Crab meat mixed with fresh herbs and cheeses. Served on butter-grilled dill rye bread. 9.95

## Grilled Fresh Catch Sandwich

Fresh local fish served on a bun with lettuce, tomato and mayo. Market

## Tower 12 Burger

1/2 lb. fresh charbroiled burger. Topped with a red wine BBQ sauce, smoked Gouda cheese and assorted mushrooms. 9.99

## Crab Cake Sandwich

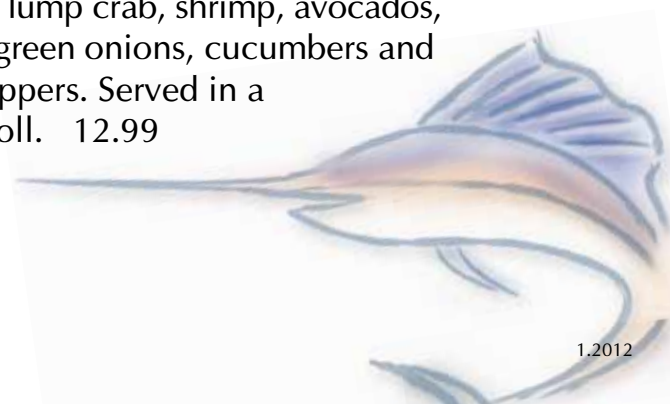
Our housemade lump crab cake served on a bun with lettuce and tomato. Market

## Ahi Tuna Wrap

Seared ahi tuna, Monterey Jack cheese, shredded lettuce, pico de gallo and a honey-wasabi mayo wrapped in a flour tortilla. 10.99

## Shrimp and Crab Roll

Jumbo lump crab, shrimp, avocados, diced green onions, cucumbers and red peppers. Served in a fresh roll. 12.99



# Wine

	Glass / Bottle			Glass / Bottle	
<b>Sparkling/Champagne</b>			<b>Pinot Noir</b>		
Cristalino, Cava, Spain	6.00	24	Rex Goliath, California	6.25	25
Domaine Chandon, Napa, California		39	Estancia, California	7.75	31
Moet White Star, France		69	Willamette Valley, Oregon		39
Dom Perignon, France		189	Orogeny, Napa, California		68
<b>Riesling</b>			<b>Merlot</b>		
Hogue, Washington	6.50	25	La Terre, California	6.00	24
Trimbach, Alsace, France		37	Blackstone, California	6.50	26
<b>Pinot Grigio</b>			14 Hands, Columbia, Washington		29
Ecco Domani, Italy	6.00	24	Stags Leap, Napa, California		46
Livio Felluga, Italy		44	<b>Malbec</b>		
<b>Sauvignon Blanc</b>			Trivento, Argentina	6.50	26
Nobilio, New Zealand	6.75	27	Bodega Colome, Argentina		44
St. Supréy, Napa, California		33	<b>Petite Syrah</b>		
Kim Crawford, New Zealand		33	Greg Norman, Paso Robles, California		31
Cloudy Bay, New Zealand		46	<b>Shiraz/Syrah</b>		
<b>Gewurztraminer</b>			Wolf Blass, Australia	7.00	28
Trimbach, Alsace, France		39	Zaca Mesa, Santa Barbara, California		37
<b>White Blend/Meritage</b>			<b>Chianti</b>		
Evolution, Oregon	8.25	33	Antinori Santa Cristina, Italy		34
<b>Chardonnay</b>			<b>Zinfandel</b>		
La Terre, California	6.00	24	Deloach, Russian River, California	8.00	32
Toasted Head, California	7.50	30	Murphy Goode, Alexander Valley, California		37
Kendall Jackson, California	8.50	34	<b>Meritage</b>		
Sonoma-Cutrer, Russian River, California		37	Franciscan Magnificat, Napa, California		68
La Crema, Sonoma, California		38	Opus One 2007, Napa, California		220
Gary Farrell, Carneros, California		56	<b>Chateaufneuf Du Pape</b>		
CakeBread, Napa, California		66	Chateau La Nerthe, France		79
<b>White Zinfandel</b>			<b>Cabernet Sauvignon</b>		
La Terre, California	6.00	23	La Terre, California	6.00	24
<b>Greek Wines - White</b>			Liberty School, California	7.25	29
Laloudi, Peloponnese		28	Kendall Jackson, California	8.75	35
Monemvasio, Monemvasio		27	Caymus, Napa, California		103
<b>Greek Wines - Red</b>			Silver Oak, Alexander Valley, California		109
Laloudi, Peloponnese		30			
Monemvasio, Monemvasio		31			

# Specialty Drinks

## The Stumbling Islander

Captain Morgan Spiced Rum, Parrot Bay Coconut Rum, Smirnoff Vanilla Flavored Vodka, light well rum & Myer's Dark Rum with pineapple juice and a splash of grenadine. 8.95

### Signature Drinks

#### "Oronoco" Mojito

Fresh mint leaves, blend of sugars, limes and an amazingly smooth Brazilian Rum named Oronoco 7.95

#### Tan Line Martini

A layer of each: Baileys Irish Cream, butterscotch schnapps & Kahlua. 7.95

#### Blood Orange Martini

Kettle One Vodka, Triple Sec, blood orange syrup and sweet & sour mix 7.95

#### Chocolate Tini

Smirnoff Vodka with Godiva Chocolate Liqueur in a chocolate swirled glass. 7.50

#### Bloody Mary

An Oceanic legend

### Frozen Drinks

#### Frosty Mud Slide

Vodka blended with Cafe Lolita, Baileys® and vanilla ice cream 6.99

#### Miami Vice

Light rum blended into a layered masterpiece of both piña colada & strawberry mixes. 6.95

#### Parrot Bay Mayhem

Captain Morgan Parrot Bay Coconut Rum, Myers Dark Rum, peach and strawberry puree 7.99

#### Lava Slide

Strawberry and mango puree blended with rum 6.99

#### Wild Berry Split

Vodka blended with wild berry puree, ice cream and banana liqueur 6.99