

OCEANIC

Oceanfront Dining

LUNCH MENU

APPETIZERS

- Seafood Gumbo**
Shrimp, scallops & fish.
Cup 4.99 Bowl 5.99
- She-Crab Soup**
Lump crab. Rich & creamy.
Cup 4.99 Bowl 5.99
- Hand-Breaded Calamari**
Marinara & lemon herb aioli
dipping sauces. 9.49
- Oysters Rockefeller**
Broiled, crispy bacon, creamy
spinach sauce. 11.99
- Hot Crab Dip**
Blend of cheeses & seasonings,
toasted buttered bread. 10.99
- Shrimp Cocktail**
Housemade cocktail sauce. 10.49

- Bacon-Wrapped Shrimp**
Cajun spiced, fresh corn salsa,
creole mustard. 11.99
- Sesame-Crusted Ahi Tuna***
Yellowfin, served rare,
cucumber-seaweed salad,
seasoned soy sauce. 12.99
- Sunburned Shrimp**
Hand-breaded, crispy, in a spicy
sauce with a touch of honey. 9.99
- Caprese Salad**
Fresh mozzarella, heirloom
tomatoes, pesto vinaigrette. 8.99
- Hand-Rolled Spring Rolls**
Blackened chicken, local greens,
tasso ham, napa cabbage, carrots,
sambal chilies, spicy mustard. 8.99

SPECIALTY ENTRÉES

- Add a side salad to any entrée for 2.99*
- Shrimp and Grits**
Cheddar & sage grit cake, tasso ham, creamy shrimp sauce. 13.99
- Carolina Crab Cake**
Lump crab, confetti rice, chef's vegetables. 14.99
(Also available as a sandwich.)
- Blackened Fish Tacos**
Whitefish, Cheddar, pico de gallo, sambal aioli, flour tortillas, confetti
rice. 12.99
- Sunkissed Shrimp Tacos**
Fried golden, pepper-jack, lettuce, mango mustard, mango-chili relish,
crisp corn tortillas, confetti rice. 13.99
- Triton's Trio**
Lightly fried Shrimp, Flounder & Oysters. Housemade apple coleslaw,
French fries. 17.99 *(Can be prepared broiled for additional 2.99)*
- Fried Flounder Platter**
Housemade apple coleslaw, French fries. 11.99
- Andouille Shrimp Pasta**
Okra, tomatoes, red onion, bell peppers, cavatappi pasta, creamy
tomato sauce. 13.99
- Chef's Salmon***
Chef inspired. Preparation changes weekly. Also available Simply
Grilled. Confetti rice, chef's vegetables. 14.99
- Chicken "O"**
Grilled, marinated breast, goat cheese, basil, sundried tomatoes,
lemon beurre blanc, garlic mashed potatoes, chef's vegetables. 12.99

ENTRÉE SALADS

- Our Housemade Dressings:**
*Blue Cheese, Ranch, Honey Mustard, Balsamic Vinaigrette,
Avocado Ranch, Sesame-Ginger, Low Fat Cucumber Dill*
- Pier House**
Mixed greens, Cheddar, egg,
bacon, green onions, grape
tomatoes, toasted almonds. 7.99
- Wrightsville Beach Grilled Chicken**
Romaine, blue cheese crumbles,
candied pecans, dried cranberries,
celery, mandarin oranges. 13.99
- Wasabi-Crusted Ahi Tuna***
Seared rare, bok choy, napa
cabbage, spring mix, carrots,
red peppers, almonds, heirloom
tomatoes, edamame, wonton crisps,
sesame-ginger dressing. 16.99
- Roasted Salmon***
Mixed greens, grilled asparagus,
feta, cucumbers, Kalamata olives,
tomatoes, chickpeas, lemon
citrus dressing. 14.99
- Fried Oyster Caesar**
Romaine, housemade croutons,
parmesan, Caesar dressing. 15.99
- Sante Fe Shrimp**
Spicy chili peppers, avocado, egg,
bacon, pico de gallo, corn salsa,
queso fresco, corn tortilla chips,
avocado ranch dressing. 14.99

LUNCH BASKETS

- What put us on the map! Hand breaded to order and lightly fried.
Served with French fries & housemade apple coleslaw.*
- | | |
|-----------------------|-----------------------------|
| Shrimp 9.99 | Oysters 12.99 |
| Whitefish 9.99 | Chicken Tenders 8.99 |

HAND HELDS

- Served with French fries, waffle-cut chips or housemade apple coleslaw.*
- Crab Melt**
Lump crab, herbs, cheeses, bibb
lettuce, grilled rye bread. 11.99
- Chipotle Grilled Chicken**
Chipotle BBQ sauce, bibb lettuce,
tomato, brioche bun. 10.99
- Tower 12 Burger***
Ashe County white cheddar,
hickory smoked bacon, bibb
lettuce, tomato, mayo, pickle
relish, brioche bun. 11.99
- Beer-Battered Crispy Cod**
Housemade remoulade slaw, bibb
lettuce, tomato, brioche bun. 12.99
- Turkey Club**
Roasted turkey, ham, hickory
smoked bacon, romaine, tomato, jack
cheese, spicy mustard. 11.99

**Can be cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.*

~ Due to mechanical pitting, an occasional olive pit or fragment may remain ~

*We cannot guarantee that cross-contact with other foods will not occur during
preparation. When placing your order, please inform your server of any food allergies.*



Oceanic painting by Janet B. Sessoms, Wilmington, NC

OCEANIC

Oceanfront Dining

DRINK MENU - LUNCH

SIGNATURE COCKTAILS

- Seaside Mojito**
Fresh mint leaves, a blend of sugars, lime and Naked Turtle Rum. Also available in mango, peach or strawberry. 8.95
- Oceanic Sunrise**
Smirnoff Orange Vodka, Smirnoff Strawberry Vodka, orange juice and a splash of grenadine. 8.95
- Deep Blue Sea**
Naked Turtle Rum, Smirnoff Vanilla Twist Vodka, Amaretto, Blue Curaçao, pineapple juice and a Captain Morgan floater. 8.95

- Killer Margarita**
Jose Cuervo Gold, Smirnoff Orange Vodka, sour mix and a splash of Sierra Mist. 8.95
- Key Lime Tini**
Smirnoff Vanilla Vodka, Triple Sec, pineapple juice and lime juice topped with whipped cream. 8.95

The Stumbling Islander
Captain Morgan Spiced Rum, Captain Morgan Coconut Rum, Smirnoff Vanilla Vodka, light rum and Myers's Dark Rum with pineapple juice and a splash of grenadine. 9.95

SEASONAL COCKTAILS

- Rip Tide**
Parrot Bay Rum, white rum, Blue Curaçao, pineapple juice & Sierra Mist. 8.49
- Calypso's Lemonade**
House-infused basil vodka, orange liqueur & fresh lemonade. 7.99
- Jetty Jumper**
Captain Morgan's Spiced Rum, white rum, orange juice, pineapple juice with a splash of grenadine. 8.49
- Citrus Crush**
Smirnoff Orange Vodka, orange liqueur, fresh squeezed orange juice and club soda. 7.99
- Southern Tea**
Jack Daniels, Firefly Sweet Tea Vodka, fresh lemonade, sour mix, Sierra Mist & peach puree. 8.49

WHITE WINES

| | Glass | Bottle |
|---|-------|--------|
| Cristalino by Jaime Serra, Sparkling, Penedes, Spain | 6.5 | 25 |
| La Marca (Split), Prosecco, Italy | | 13 |
| La Marca, Prosecco, Italy | | 30 |
| Veuve Clicquot, Champagne, Reims, France | | 79 |
| Dom Perignon, Champagne, Reims, France | | 190 |
| Villa Pozzi, Moscato, Sicily, Italy | 7.25 | 28 |
| Coastal Vines, White Zinfandel, California | 6.75 | 26 |
| Hogue, Riesling, Washington | 7.25 | 28 |
| Coastal Vines, Pinot Grigio, California | 6.75 | 26 |
| Ecco Domani, Pinot Grigio, Italy | 7.25 | 28 |
| Sea Glass, Pinot Grigio, California | 7.25 | 30 |
| Santa Margherita, Pinot Grigio, Valdadige, Italy | | 44 |
| Coastal Vines, Sauvignon Blanc, California | 6.75 | 26 |
| Evolution, White Blend, Oregon | 8 | 31 |
| Metropolis, White Blend, Greece | 10 | 39 |
| Nobilo, Sauvignon Blanc, Marlborough, New Zealand | 7.5 | 29 |
| Starborough, Sauvignon Blanc, New Zealand | 8.25 | 32 |
| Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand | | 35 |
| Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand | | 48 |
| Coastal Vines, Chardonnay, California | 6.75 | 26 |
| Toasted Head, Chardonnay, California | 8 | 31 |
| Kendall-Jackson, Chardonnay, California | 9 | 35 |
| LaCrema, Chardonnay, Sonoma Valley, California | | 39 |
| Sonoma-Cutrer, Chardonnay, Russian River Valley, California | | 38 |
| Asproudi, Asproudi, Greece | 10 | 39 |
| Cakebread, Chardonnay, Napa, California | | 66 |

RED WINES

| | Glass | Bottle |
|--|-------|--------|
| Coastal Vines, Pinot Noir, California | 6.75 | 26 |
| Mirassou, Pinot Noir, California | 7.5 | 29 |
| Mark West, Pinot Noir, California | 8.25 | 32 |
| Meiomi, Pinot Noir, California Coast | 10 | 38 |
| Estancia, Pinot Noir, Monterey, California | | 38 |
| Coastal Vines, Merlot, California | 6.75 | 26 |
| Blackstone, Merlot, California | 7.25 | 28 |
| 14 Hands, Merlot, Washington | 7.75 | 30 |
| Stags' Leap Winery, Merlot, Napa Valley, California | | 49 |
| Dreaming Tree Crush, Red Blend, California | 8.25 | 32 |
| Conundrum, Red Blend, California | 9.75 | 38 |
| Trivento Reserve, Malbec, Mendoza, Argentina | 7.5 | 29 |
| Bodega Colome Estate, Malbec, Salta, Argentina | | 44 |
| Laloudi Red, Agiorgitiko, Greece | | 41 |
| Seven Deadly Zins, Red Zinfandel, Lodi, California | 7.75 | 30 |
| Wolf Blass, Shiraz, South Australia, Australia | 8.25 | 32 |
| St. George, Agiorgitiko, Greece | 7.5 | 29 |
| Coastal Vines, Cabernet Sauvignon, California | 6.75 | 26 |
| The Show, Cabernet Sauvignon, California | 8 | 31 |
| Kendall-Jackson, Cabernet Sauvignon, California | 9.75 | 38 |
| Freak Show, Cabernet Sauvignon, Lodi, California | 9.5 | 36 |
| Caymus, Cabernet Sauvignon, Napa Valley, California | | 103 |
| Silver Oak, Cabernet Sauvignon, Alexander Valley, California | | 109 |
| Opus One, Red Blend, Napa Valley, California | | 237 |

BEVERAGES

- Pepsi**
- Diet Pepsi**
- Mountain Dew**
- Sierra Mist**
- Pink Lemonade**
- Schweppes Ginger Ale**
- IBC Root Beer**
- Freshly Brewed Iced Tea**
- Oceanic Cranberry Seltzer**
- Voss Sparkling Water**
- Voss Still Water**
- Colombian Coffee**
- Gourmet Hot Teas**
- Hot Chocolate**



DRAFT BEER

- Red Oak Amber Lager**
- Foothills Hoppyum IPA**
- Lonerider Sweet Josie Brown**
- Carolina Blonde**
- Shock Top**
- Rotator Tap - Ask your server**



We proudly serve North Carolina brewed beers