

1211 SOUTH LAKE PARK BLVD.
CAROLINA BEACH, NC

OCEAN GRILL

AND *Tiki Bar*

910.707.0049
OCEANGRILLTIKI.COM

APPETIZERS	
CRAB DIP with sea salt flatbread crackers	
PEEL + EAT SHRIMP ½ lb. chilled with drawn butter + cocktail sauce	
PIMENTO CHEESE house-made with pickled seasonal vegetables, sea salt flatbread crackers	
WINGS buffalo or bbq	
CALAMARI fried, with sweet chili sauce	
SHRIMP TOAST red curry, lime, ginger on toasted baguette	
BAJA SHRIMP COCKTAIL chilled tomatillo with cucumbers, avocado and tortilla chips	

SALADS	
OCEAN GRILL SALAD mixed greens, seasonal vegetables, shaved asiago, citrus vinaigrette, with toasted flatbread	
ICEBERG WEDGE smoked bacon, tomato, blue cheese crumbles, ranch dressing	
KALE + BLACK BEAN TOSTADA kale, watermelon radish, avocado in lime vinaigrette on corn tortillas with melted white cheddar and black beans	
<i>Salad Extras</i>	
chilled shrimp grilled chicken grilled or blackened mahi	

CALABASH with fries, slaw	
SHRIMP	
OYSTERS	
FLOUNDER	

*Burgers, steaks, eggs, salmon, and tuna may be prepared undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES + TACOS	
FISH TACOS grilled, blackened or fried on corn tortillas with guacamole, cabbage, chips + salsa	
SHRIMP OR OYSTER ROLL choice of 1 fried, topped with coleslaw, old bay aioli on soft hoagie roll, fries	
BUTTERMILK FRIED CHICKEN SANDWICH with lettuce, tomato, fries	
NC BBQ SANDWICH slow roasted shoulder with fries, slaw	
MAHI MAHI SANDWICH grilled, blackened or fried with lettuce, tomato, fries	
CRAB CAKE SANDWICH with lettuce, tomato, fries	
BLACK BEAN BURGER topped with pickled cabbage slaw, guacamole with chips and salsa	
FRIED BOLOGNA + PIMENTO CHEESE SANDWICH with fries	
CRAB + SHRIMP MELT crab and shrimp, swiss cheese, bacon, lettuce, tomato on ciabatta with fries	
*OCEAN GRILL BURGER 5oz chargrilled on bun with lettuce, tomato, fries	
<i>Burger Add Ons</i>	
american cheese pimento cheese bacon	

ENTREES (after 5pm)	
CALABASH PLATTER large combination platter of fried oysters, shrimp and flounder with fries and hushpuppies	
CRAB CAKE PLATTER two pan seared crab cakes with mango chili aioli and two sides	
*RIB EYE 12oz served with two sides prepared daily	
*FRESH CATCH chef selection of local seafood prepared with seasonal ingredients	

SODAS + SUCH	
IZZE SPARKLING JUICE	
TRIBUCHA KOMBUCHA	
TOPO CHICO MINERAL WATER	
SLINGSHOT COLD BREW COFFEE	
ICED TEA / COKE / DIET COKE / SPRITE / LEMONADE	