Famous Soups & Salads

Captain M’s Seafood Chowder (International Award Winning Recipe)
Our international award winning chowder is a rich cream base loaded with clams, crabmeat, scallops, veggies, potatoes, herbs & spices.
Bowl: 6.25  Cup: 5.25

Perfect Wine Pairing: Fess Parker Chardonnay

Take some home! Our delicious chowder is readily available for you to take home and enjoy. Definitely a crowd pleaser! Available hot, cold or frozen. (We ship also)
Quart: 14  Pint: 7.25

Homemade Soup of the Day — ask your server for today’s creation
Bowl: 5.5  Cup: 4.5

Add to the following salads
- grilled chicken 5, shrimp or fish 6, sea scallops 8, scoop of homemade tuna salad, chicken salad or seafood salad 3

House Salad — romaine, garden vegetables, shredded cheese 7

Caesar Salad — romaine, fresh tomato, shaved parmesan, house croutons, tossed in Caesar dressing 7

Roasted Beet Salad — spring baby greens, roasted red and gold beets, fresh tomato, red onion, blue cheese crumbles, sunflower seeds 8.5

Side Salad — choose from a smaller version of our house 4, Caesar 4 or roasted beet salad 6

House made dressing choices
- balsamic vinaigrette, champagne vinaigrette, ranch, bleu cheese, honey mustard, sesame ginger

Appetizers

*Steamed Oysters — One dozen, steamed in the shell, you shuck 10

Steamed Clams — One dozen, steamed in the shell 10

Steamed Shrimp — Half pound, you peel 8, peeled and deveined 10

Fresh Black Mussels — Half pound, served with garlic bread 7.5

You choose:
- Drunken — local beer butter broth
- Scampi — garlic butter with scallion and fresh tomato

Oysters Rockefeller — (5) baked oysters topped with a smoky bacon and fresh spinach cream sauce, finished with a bread crumb crust 10

Mini Crab Cakes — (3), coleslaw, roasted red pepper aioli 8

Blue Fin Crab Dip — served with garlic bread 9

Athenian Bruschetta — tender shrimp sautéed with sundried tomatoes and black olives in a garlic parmesan cream sauce, served over garlic bread 8.5

Bacon Scallops — (3), spicy cabbage mix, spicy cilantro lime aioli 9.5

*Sashimi Tuna — seared rare yellow fin, wrapped in nori and sesame seeds, served with a warm cabbage, onion and seaweed soy sauce 8.5

Spinach and Artichoke Dip — served with warm pita 7

Ocean Favorites

From the steamer — all steamer entrees are accompanied by our garlic red smashed potatoes, fresh local corn and homemade cole slaw

Admiral’s Delight for Two — a steamed sampler of snow crab legs, mussels, clams, oysters and shrimp 39

Captain’s Catch — a smaller, but still hearty version of the Admiral’s Delight 26

Shrimp Boat — old bay, cajun or plain, you peel 13, peeled and deveined 17

Snow Crab Legs — one pound 19

Snow’s Cut Combo — half pound snow crab legs, half pound steamed shrimp, you peel 18, peeled and deveined 20

Flame grilled and oven roasted — all dishes served with house risotto and our seasonal fresh vegetable of the day

*Fish Market Special — choose your favorite from today’s freshest catches 18

Classic — topped with a lemon, garlic, caper relish

Island — topped with fresh seasonal fruit salsa

Mediterranean — black olive, artichoke and tomato tapenade

Blackened — cajun iron skillet seared

*Galley Sampler — A house favorite sampler of today’s freshest fish selection, paired with seasoned broiled shrimp and scallops. Season your fish with any of the listed styles under “Fish Market Special” 23

Crab Cakes — 11:11 17:17

Sea Scallops — half pound seasoned and seared 23

Pasta & Grits

Shrimp & Grits — garlic parmesan sauce, smoky bacon and fresh tomato served over our house made grit cake 17.5

*Blackened Fish & Grits — today’s freshest catch, garlic parmesan sauce, corn, fresh tomato and scallion served over our house made grit cake 19

Shrimp & Scallop Scampi — Tender linguini sautéed with shrimp and sea scallops in a garlic wine butter with fresh tomato and scallion 21

Seafood Mac & Cheese Bake — Shrimp and blue fin crabmeat baked with penne pasta, smoky bacon and a 4 cheese sauce, finished with a parmesan breadcumb crust 18

Add to the following pasta dishes
- grilled chicken 7, shrimp or fish 8, sea scallops 10

Pasta Alfredo — Tender linguini tossed in a parmesan cream sauce with fresh tomato and scallion 9

Penne Bolognese — Penne pasta tossed in a parmesan cream sauce with fresh mushroom, sun-dried tomato and scallion 10

All pasta entrees accompanied with garlic bread

Flatbreads

All choices baked on pita crust flatbread
- Cheese — marinara sauce and mozzarella cheese 5.5
- BBQ Chicken — smoky barb sauce, chopped chicken breast, red onion, bacon, jack cheese 8.5
- Bill’s Crab Pie — blue fin crab spread, jalapeno peppers and parmesan cheese 9
- Greek — spinach and artichoke spread, fresh tomatoes and parmesan cheese 8
- Shrimp Scampi — tender shrimp, garlic butter, fresh tomato, scallion and mozzarella cheese 10

Land Lover’s

All dishes served with garlic red smashed potatoes and our seasonal fresh vegetable of the day

Island Chicken — teriyaki glaze basted boneless chicken breast topped with fresh seasonal fruit salsa 15

Add to the following dishes
- Sautéed mushrooms, sautéed onions, sautéed bell peppers — 1.5 each, Black & Bleu Style — blue cheese cream sauce — 3

*Rib Eye — 12 oz. flaming grilled, hand cut Angus beef 20

*Filet Mignon — 6 oz., hand cut tenderloin of beef 22

Pork Chop — Center cut, bone-in chop 18

An 18% Gratuity will be added to tables of 6 or more.
In Loving Memory of Michael McGowan
Who Is Forever Present In Our Hearts

When Michael McGowan passed away in October 2012, his family, friends, customers and the entire community lost a special person. Although Michael was a Cystic Fibrosis patient and lung transplant recipient, he would not allow physical conditions to limit or define who he was or how he lived. He was a champion for those suffering from Cystic Fibrosis. He and his wife Shelly poured their energies and imagination into their family and business, Michael’s Seafood Restaurant. Michael and Shelly became a vital part of Pleasure Island and we have been richer as a community for all that they have given and done.

We all knew Michael as a renowned Chef and for his international award winning seafood chowder, but what made him a person so loved and respected was the way he chose to live his life: as an awesome husband, father and son; to be active in his community as a volunteer, by sponsoring athletic teams; holding spirit nights to donate a percentage of a day’s income to local schools; organizing the annual Shrimp Open Golf Tournament to benefit the Cystic Fibrosis Foundation and Duke Lung Transplant Program; and to always greet his customers with enthusiasm and genuine desire to provide them with the best service to make their dining experience a pleasure. Through it all, medically, professionally and personally, Michael always gave back, not only for medical research but in every way, every day. There was nothing limited in the life of Michael McGown except too short a time with us. Shelly is committed to keeping Michael’s legacy alive and will continue operating Michael’s Seafood Restaurant. Michael will always hold a special place in all of our hearts.

Beer Selections

<table>
<thead>
<tr>
<th>Domestic</th>
<th>ABV%</th>
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<tbody>
<tr>
<td>Miller Lite, Budweiser, Bud Light, Michelob Ultra, Yuengling Lager, Coors Light</td>
<td>3</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>4</td>
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</table>

<table>
<thead>
<tr>
<th>Import</th>
<th>ABV%</th>
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</thead>
<tbody>
<tr>
<td>Corona, Dos XX Amber</td>
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<table>
<thead>
<tr>
<th>Local Craft Beer (North Carolina Brewed)</th>
<th>ABV%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Natty Greene’s [Pale Ale]</td>
<td>5.3</td>
</tr>
<tr>
<td>Mother Earth Endless River [Kolsch]</td>
<td>4.9</td>
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<tr>
<td>Mother Earth Sister of the Moon [IPA]</td>
<td>6.9</td>
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<tr>
<td>Highland Brewing Kashmir English Style [IPA]</td>
<td>6.0</td>
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<tr>
<td>Highland Brewing Gaelic [Amber]</td>
<td>5.6</td>
</tr>
<tr>
<td>Highland Brewing Oatmeal Porter</td>
<td>5.9</td>
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</tbody>
</table>

Non-Alcoholic Beverages

Unlimited Soft Drinks
- Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew
- Dr. Pepper, Mug Root Beer, ginger ale
- pink lemonade, fresh brewed southern iced or unsweetened tea, hot tea

Other Beverages
- Shirley Temple, Roy Rogers, whole milk, chocolate milk, orange, pineapple or cranberry juice, bottled water

Smoothies and Milkshakes
- Blended with 100% pure fruit
- Smoothie Flavors: strawberry, banana, coconut, lemonade
- Milkshake Flavors: vanilla, chocolate, strawberry, banana, coconut, 5

Wine Selections

<table>
<thead>
<tr>
<th>Sparkling</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Freixenet Carta Nevada Brut, Spain</td>
<td>5.5 (split)</td>
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<tr>
<th>Whites</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Folonari Moscato, Italy</td>
<td>6.5</td>
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<tr>
<td>Polka Dot Riesling, Washington State</td>
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<tr>
<td>Copperedge White Zinfandel, CA (House)</td>
<td>5.5</td>
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</tr>
<tr>
<td>Bella Sera Pinot Grigio, Italy (House)</td>
<td>5.5</td>
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<tr>
<td>Gabbiano Pinot Grigio, Italy</td>
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</tr>
<tr>
<td>Fairvalley Sauvignon Blanc, South Africa (House)</td>
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<tr>
<td>The Seeker Sauvignon Blanc, New Zealand</td>
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<tr>
<td>Redwood Creek Chardonnay, CA (House)</td>
<td>5.5</td>
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<tr>
<td>Kendall Jackson Chardonnay, Sonoma</td>
<td>8.5</td>
<td>31</td>
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<tr>
<td>Fess Parker Chardonnay, Santa Barbara County</td>
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<thead>
<tr>
<th>Red</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Redwood Creek Pinot Noir, CA (House)</td>
<td>5.5</td>
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<tr>
<td>Hol Bob Pinot Noir, France</td>
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<tr>
<td>Redwood Creek Merlot, CA (House)</td>
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<tr>
<td>Rodney Strong Merlot, Sonoma</td>
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<tr>
<td>Redwood Creek Cabernet Sauvignon, CA (House)</td>
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<tr>
<td>Rodney Strong Alexander Valley Cabernet, Sonoma</td>
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<td>37</td>
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<tr>
<td>Don Manuel Villafane Malbec, Argentina</td>
<td>8.5</td>
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<tr>
<td>North x North West, Red Bierd, Columbia Valley, WA</td>
<td>8.5</td>
<td>31</td>
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Frozen Drinks

- Onaquinn: light rum blended with your favorite flavor – strawberry, banana, lemon
- Margarita: gold tequila blended with your favorite flavor – lime, strawberry, 6.5
- Pina Colada: light rum and coconut with a dark rum float 7
- Miami Vice: the best of both worlds! Blended strawberry and pina colada mixed 7
- Watermelon Lemonade: citrus vodka and watermelon schnapps blended with lemonade 7

Margarita’s

- Michael’s Grande: Cuervo gold, Grand Marnier, lime and a splash of oj 8.5
- Cadillac: Patron silver, Cointreau, lime and a splash of oj 12
- Cranberry: gold tequila, lime and cranberry juice 6.5
- Sunset: Michael’s Grande layered with cranberry and grenadine, served up 8.5

Specialty Martinis

- Key Lime: whipped vodka, triple sec, lime juice and sweet cream 7
- Tropical: orange vodka, passion fruit rum, pineapple and oj 7.5
- Bikini: citrus vodka, coconut rum, pineapple and a grenadine splash 7.5
- Hawaian: light rum, pineapple juice and coconut, layered with blue curacao 7