

Main Course

Grilled Atlantic Salmon

pan seared and deglazed with fresh orange, ginger and sesame sauce, rice pilaf, bacon roasted brussels sprouts 20

NC Sea Scallops and Risotto GF

pan-seared scallops, pork belly, blue cheese risotto, red wine-balsamic braised onion 25

NC Boro Shrimp and Grits GF

mild jalapeño-rosemary honey shrimp served with yellow corn polenta, goat cheese, watermelon salsa 18

Bourbon Street NC Sea Scallops

pan seared local scallops, andouille sausage, light cajun seasoning, creamy creole style linguini, peppers, onion, baby roma tomatoes, wine, spicy whole grain mustard, parmesan 25

Clams and Shrimp Linguini

baby clams and shrimp tossed in alfredo, marinara, or rose sauce (may be ordered as just clams or just shrimp) 19

Tortellini Primavera Veg

cheese tortellini, bowtie pasta, broccoli, cauliflower, carrots, green onions, red pepper in a creamy white wine sauce, garlic crostini 12

add grilled chicken 5, seared NC shrimp 6, seared NC tuna or salmon 8

Stir-fry Angel Hair Veg

fresh bok choy, green onion, celery, carrots, red pepper, angel hair pasta and sesame seeds 12
add chicken 5, NC shrimp 6

Boro Bolognese

ground beef/pork italian sausage, penne pasta, creamy tomato sauce topped with fresh mozzarella, garlic crostini 17

**Citrus Seared NC Tuna Optional GF

flash-seared rare tuna, black and white sesame seed, pickled ginger, soy, wasabi 17

Grilled Mahi Tacos

lemon pepper grilled mahi, toasted cumin avocado salsa, lime, cotija cheese, shredded lettuce, mango salsa served with rice & beans 12

The Icehouse Baked Stuffed Flounder

crab stuffed with aromatic herbs & spices with a creamy crawfish beurre blanc, basmati rice pilaf, fresh sautéed vegetables 21

Crab Cake Entrée

three large pan seared, tiger sauce, fresh sautéed vegetables and basmati rice pilaf 23

Lemon Feta Shrimp Penne

roasted asparagus, fresh lemon zest, baby roma tomatoes, garlic 20

Florence Stuffed Chicken Breast

panko crusted chicken breast, stuffed with cream, goat and feta cheeses, italian herbs, red peppers, baby spinach, dill butter sauce, chef's rice pilaf, choice of vegetable 20

Chicken Marsala

two seasoned breaded all natural chicken breasts with mushrooms marsala wine sauce over linguini 15

** Angus Cast-Iron Ribeye GF

hand-cut 27 days aged angus, 12 oz cast-iron seared rib eye choice of sautéed mixed vegetables or cauliflower mash, and garlic mashed potatoes or herb roasted red potatoes 24

** Angus Cast-Iron NY Strip GF

hand-cut 27 days aged angus, 12 oz cast-iron seared NY strip, asparagus and garlic mashed potatoes or herb roasted red potatoes 26

Kentucky Bourbon-Peach Baby Back Ribs GF

Full Rack 26 Half Rack 15

house peach apple & makers mark bourbon bbq sauce, choice of fries, herb roasted red potatoes, or garlic mashed potatoes and cole slaw our signature bbq sauce available by the pint 10

please see our blackboard for today's Chef creations

Fish and Chips

yuengling beer battered atlantic cod,
french fries and coleslaw
lunch 10 dinner 16

Icehouse Waterfront

Grandwich

flash fried crispy oversize fish fillet,
sweet potato bun, lettuce, tomato, red onion,
French fries, slaw, pickle 10

Seafood Platters

lightly breaded and flash fried or grilled with french fries and cole slaw
substitute sweet potato fries or side salad for french fries 2

Clam Strips 13

Flounder 16

Shrimp 16

2 combo choice of Shrimp, Flounder, Conch Fritter, Clam Strips 20

Sea Scallops 24

Burgers

sweet potato bun, lettuce, tomato, onions, house pickles, slaw and french fries
substitute sweet potato fries or side salad for french fries 2

Vegetarian Black Bean Burger

mushroom, onion, black beans, roasted red peppers, corn, gouda cheese 9

**** Bison Blue Burger**

fried onion straws, cheddar and blue cheese, house buffalo sauce 15

Fresh Angus Beef

**** Good Old Fashioned Steakburger**

smoked applewood bacon, american or swiss cheese 11

**** Carolina Steakburger**

NC pulled pork and cole slaw stacked, 11

**** California Steakburger**

roasted garlic cream, avocado, and fontina cheese 12

**** Boro Steakburger**

sautéed mushrooms, caramelized onions, smoked gouda or swiss 11

[Gluten Free Burger Buns \(bv request\) 2](#)

Sides 4

cauliflower mash, swiss cheese, fresh herbs **GF**

bacon roasted brussels sprouts **GF**

sautéed mixed vegetables **GF Veg**

cole slaw **GF Veg**

sweet potato fries **Veg**

french fries **Veg**

garlic mashed potatoes **GF**

herb roasted red potatoes **GF Veg**

Children's Menu 7

includes fountain soda and fries

**Chicken Tenders, Cheese Burger, Hot Dog (all beef),
Butter or Marinara Penne Pasta, Fish & Chips or Fried Shrimp**

Beverages

Free refills on Soft Drinks and Coffee

proudly serving JAVA ESTATES

fresh ground, local roasted

coffee 2.50

espresso 1.75

cappuccino 4

latte 4

Soft Drinks

fresh brewed, sweet or unsweet tea

coke, diet. coke, dr pepper, fanta orange,

sprite, pink lemonade

2.50

Soups

Clam Chowder 4
Chef's Soup of the Day 3

Small Plates and Appetizers

Icehouse Crab Tostadas

NC crab, flash fried flour wrap of crab, spinach, herbed cream cheese, choice of ranch, chipotle ranch or sweet thai chili 9

Lump Crab Cakes

NC crab cakes (2) pan-seared with tiger sauce 13

Buffalo Shrimp

NC shrimp, ranch or bleu cheese 10

Flash Fried Calamari

lightly breaded, flash fried, fresh pineapple and banana peppers, marinara or thai sauce 12

****Arugula Asian Ahi Bites**

rare sesame seared NC tuna on fried wontons, arugula and a touch of wasabi aioli, sriracha drizzle 10

Honey & Chicken

panko breaded chicken, mild rosemary-jalapeño honey, green onions, sesame seed, pickled jalapeno 7

Jalapeño Chorizo Warmers GF

chorizo chili stuffed roasted jalapeño, topped with cotija & cheddar cheese 7

Hot Boiled Shrimp GF (peel and eat)

NC shrimp, old bay style herbs, fresh lemon
half pound 12 full pound 19

Oysters Rockefeller GF (5)

topped with bacon, spinach parmesan compound butter 13

Waterfront Hot Crab Dip (dip is GF)

NC crab, house chips and baguette points 12

Conch Fritters

over arugula salad, tiger sauce 9

Maui Wowie Chicken

(small amount soy sauce containing gluten)

tender all natural white meat chicken, spicy thai peanut sauce, almond, served over basmati rice pilaf 8

Asian Garlic Steak Skewers

grilled marinated flank steak, served over house fried rice 9

Crisp Fresh Salad

Small House GF Veg

organic greens, shaved red onion, baby roma tomatoes, shaved carrot 4

Mexican Street Corn Salad GF available Veg

arugula, roasted seasoned corn, red peppers, red onion, baby roma tomatoes, cotija cheese, chipotle lime ranch
9, with chicken 12, or with shrimp 14

Fresh Strawberry Spinach and Arugula Salad GF Veg

strawberries, sun dried cherries, arugula, spinach, toasted almonds, choice of goat, feta or blue cheese 12

Traditional Caesar "hold croutons" for GF

freshly tossed romaine, shaved parmesan, garlic croutons 9

Steak Fajita Salad GF (except chips)

seared flank steak over organic greens, black beans, baby roma tomatoes, carrots, mango-peach salsa, avocado, peppers, onions, cotija cheese, house tortilla chips 15

Lady Brassey GF Veg V except cheese

organic spring greens and romaine with garden vegetables, caramelized pecans, sun-dried cranberries, choice of feta or blue cheese crumbles, raspberry vinaigrette
sm 5 lg 10

Add Fried or Grilled Chicken 5; Seared Shrimp 6; mahi, salmon, or sesame seared rare tuna 8; sea scallops 11

House Made Dressings

all dressings are homemade GF and Veg (except caesar which contains anchovies)

lemon poppy seed vinaigrette, orange ginger vinaigrette, caesar, blue cheese, ranch, oil and vinegar, raspberry vinaigrette, italian, balsamic, lemon honey mustard