



SOUP DU JOUR

Cup 4.⁰⁰ Bowl 5.⁰⁰

Replace a side for a cup of soup 2.⁵

GREENS

*Our Homemade Dressings
(all prepared fresh on-site):*

Blue Cheese, Buttermilk Ranch, Red Wine Vinaigrette, Sesame Ginger, 1000 Island, Honey Mustard, Oil & Vinegar (Balsamic or Red)

Daddy Mac's House

Mixed Greens, Tomato, Cucumber, Red Onion, Croutons 7.⁹⁹ Side 2.⁹⁹

Caesar

Romaine Hearts, Homemade Croutons, Parmesan 7.⁹⁹

Add to any house or Caesar:

Grilled Chicken Breast 4.⁹⁹
Shrimp Skewer 7.⁹⁹
Grilled Seared Tuna 10.⁹⁹
Grilled Salmon 8.⁹⁹

Mexican Chicken

Mixed Greens, Black Bean & Corn Salsa, Shredded Cheddar, Blackened Chicken, Fried Tortilla Shell 11.⁹⁹

SIDES 2.⁹⁹

Mixed Green Salad
Homestyle Mashed Potatoes
Long Grain Rice
Cole Slaw
Vegetable du Jour
French Fries
Baked Potato *Loaded add 1.⁵⁰*

LIGHTFARE + 1 SIDE

1/2 lb Homemade Burger

Lettuce, Tomato, Onion 8.⁹⁹

Hamburger Steak

Premium Beef, Grilled Onions & Gravy 12.⁹⁹

Crab Cake Sandwich

Low Country, Lettuce, Tomato, Tartar Sauce 14.⁹⁹

Wild Ahi Slider

Wasabi Aioli, Avocado, Cucumber 12.⁹⁹

Chicken Club

Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion 8.⁹⁹

Po' Boy's

Toasted Sub Roll, Light Cajun Seasoning, Lettuce, Tomato, Red Onion, Creole Remoulade
Flounder 9.⁷⁵
Shrimp 10.⁷⁵
Oyster 11.⁷⁵

Liver and Onion

Grilled Onion, Beef Liver, 2 sides 12.⁹⁹

Gluten free, Kids Menu & Vegetarian menu available upon request

STARTERS

Low Country Crab Dip Backfin Crab, Cheese and Seasonings, with Pita Points 11.⁹⁹

Tex-Mex Egg Rolls Grilled Chicken, Black Bean & Corn Salsa, Cheddar Cheese 8.⁹⁹

Flash Fried Calamari Garlic Aioli & Marinara Dipping Sauce 9.⁹⁹

Chicken Fingers Plain, Teriyaki Glaze or Spicy Voodoo Sauce 6.⁹⁹

Onion Strings House Breaded with a Creole Mustard Sauce 6.⁹⁹

Hibachi Shrimp Jumbo Shrimp & Lemon Teriyaki Glaze with Wasabi Aoli 8.⁹⁹

Cajun Oysters with Roasted Red Pepper Remoulade 9.⁹⁹

Ahi Sashimi Yellowfin, Pickled Ginger & Cucumber, Soy & Wasabi 12.⁹⁹

Fried Green Tomato cheddar andouille grits, jumbo shrimp, sweet onion BBQ sauce 12.⁰⁰

FROM THE SEA GRILLED + 2 SIDES

Mahi Mahi 18.⁹⁹

Salmon 17.⁹⁹

Seared Ahi Tuna 18.⁹⁹

Jumbo Shrimp Skewers 19.⁹⁹

Sea Scallops 22.⁹⁹

Choose one of
OUR SIGNATURE SAUCES

Sweet Plum Asian
Wasabi Aoli

Citrus Butter

Jerk Pineapple Salsa

Sweet Onion BBQ

Cajun Beer BBQ

Additional Charge for Blackening

CRAB CAKES

Absolutely the best, all blue crab lump & backfin crab cakes + 2 sides 23.⁹⁹

Maryland Style

Buttered and Broiled

Louisiana


Blackened and Broiled

+ Red Pepper Remoulade Sauce

Low Country

Flattened and Fried

FROM THE LAND GRILLED + 2 SIDES

Filet Mignon  8 oz Tender Center Cut 29.⁹⁹

Ribeye 14 oz Most Popular 24.⁹⁹

New York Strip 12 oz Best of Tenderness and Flavor 22.⁹⁹

Add Grilled Jumbo Shrimp Skewer 7.⁹⁹

Add Large Maryland-Style Crab Cake 9.⁹⁹



ST. LOUIS RIBS + 2 SIDES

Marinated and Slow Cooked, Based in Your Choice of Homemade Sauces:
Sweet Onion BBQ or Cajun Beer BBQ

1/2 Rack 16.⁹⁹

Full Rack 21.⁹⁹

1/2 Rib & Shrimp Combo 21.⁹⁹

1/2 Rib & Chicken Combo 19.⁹⁹

FRIED SEAFOOD PLATTERS + 2 SIDES

Flounder 15.⁹⁹ **Shrimp** 16.⁹⁹ **Oysters** 18.⁹⁹ **Bay Scallops** 17.⁹⁹

Choice of 2 18.⁹⁹ **Choice of 3** 20.⁹⁹ **Daddy Mac All 4** 23.⁹⁹

Additional charge for broiled

Exchange Sea Scallops for Bay additional charge

PASTA AND MORE SALAD OR CHOICE OF SIDE

Cajun Jambalaya Shrimp, Chicken, Andouille Sausage, Tomato over Rice 17.⁹⁹

Shrimp & Grits Jumbo Shrimp, Creamy Bacon, Tomato and Mushroom Sauce over our Home-made Chipotle Pepper Cheddar Grit Cakes 19.⁹⁹

Lobster & Shrimp Fra Diablo Lobster Tail & Shrimp in Spicy Marinara over Linguine 19.⁹⁹

Bistro Shrimp & Scallops Roasted Bell Peppers, Tomato, Garlic, White Wine & Saffron Sauce over Linguine 18.⁹⁹

Chicken Pesto Alfredo Creamy Fresh Basil Pesto Alfredo over Bowtie Pasta 16.⁹⁹

Shrimp Au Gratin Baked Creamy Shrimp & Cheese + choice of 2 sides 16.⁹⁹

Please inquire about on-site and off-site catering at www.blumainsail.com or ask your server

SIGNATURE HOUSE COCKTAILS

Passion Island *Sultry Summer Nights*

Stoli Vanilla Vodka, watermelon & raspberry puckers, pineapple & cranberry juices 8

Frozen Mudslide *Don't be scared to get dirty..*

Vanilla Vodka, Kahlua, Bailey's, cream whipped to a frothy frozen bliss 8

Lava Flow *Get into the Flow*

Light rum, pineapple juice, coconut syrup, strawberries 8

Daquari for Miles *Rum, Fruit, Ice, Drink*

Light Rum and your choice of Strawberry, Pina Colada, Banana, Raspberry, Mango. 7.5

Red/White/Blue

Pina Colada with a twist, Light Rum, Blue Curacao 7

Georgia Peach Martini

Absolut Vodka, Peach Schnapps, Watermelon Pucker, OJ & Sour 8

White Chocolate Martini

White Godiva, Creme de Cocoa, Stoli Vanilla, Vanilla Creme, Carmel 8

Pomegranate Martini

Pomegranate liqueur, Pomegranate Vodka, Peach Schnapps, pomegranate juice 8

Mac Daddy Punch *Sit, Relax, and Enjoy!*

Absolut Mandarin vodka, lime, passion fruit, cranberry 8

"Sea Turtle" Mojito

Classic Rum Mojito – \$1.00 from every drink sold goes to the Karen Beasley Sea Turtle Hospital 8



Captain Loco *The Captain's gone bananas!*

Captain Morgan, banana liqueur, blended fresh banana, swirl of raspberry puree 8

Dark & Stormy

Barritt's Ginger Beer, Goslings Black Seal Rum, Fresh Lime 8

Ask server about our Premium Bourbon Selection

BEER

Domestic 3.25

Budweiser · Bud Light · Miller Light · Coors Light
Yuengling · O'Doul's

Premium Domestic / Imports 3.50

Michelob Ultra · Corona · Corona Light · Blue Moon

Imports & Specialties 4.25

Pacifico · Stella Artoris · Chimay Red Ale 7.50
Two Hearted IPA · Dogfish Head 90 Minute IPA 6.50

Local NC Microbrews 4.25

Bold Rock Hard Cider (Mills River, NC)
Cape Fear Belgian Red Ale (Wilmington, NC)
Mother Earth Ale (Kinston, NC)
Carolina Sky Blue Ale (Chapel Hill, NC)
Highland Oatmeal Porter (Asheville, NC)
Carolina Nut Brown Ale (Holly Springs, NC)

Ask server about Seasonal Microbrews

WINES

GLASS BOTTLE

BUBBLES (Soft & Creamy)

BRUT, Jaume Cristalino	6	
BRUT, Blanc de Blue, California		24
BRUT, Laurent Perrier France		75
BRUT, Dom Perignon, France		199
MOSCATO, Mosca Pesca (Peach), Italia	6	24
MOSCATO, Mosca Mango, Italia	6	24

WHITE

FRUITY (Peaches & Melons)

WHITE ZINFANDEL, Donna Sol, California	6	
RIESLING, Kung Fu Girl, Germany	7	28
SWEET RIESLING, Pacific Rim, California	7	28

TANGY (Green Apples & Lemons)

PINOT GRIGIO, Pinette, Italia	6	
*PINOT GRIS, King Estate, Oregon	8	32
PINOT GRIGIO, Santa Margherita, Italia	10	42
SAUV BLANC, Santa Luz, Chile	6	24
SAUV BLANC, Oyster Bay, New Zealand	8	32
*SAUV BLANC, Frog's Leap, Napa 2012		40

CRISP (Rich & Textured)

CHARD, Mars & Venus, Chile	6	
CHARD, Kendall Jackson, California	8	32
CHARD, Mer Soleil Silver 2013, Sonoma, California	10	42
CHARD, Cakebread 2012, Napa Valley		79
CHARD, Far Niente 2013, Napa Valley		115
COTE EST, Domaine Lafage, France	10	42

RED

LUSH (Strawberries & Raspberries)

PINOT NOIR, Red Tree, California	6	
PINOT NOIR, Ponga, New Zealand	8	
*PINOT NOIR, King Estate 2011, Oregon		48

SOFT AND TANGY (Cherries & Currants)

MERLOT, Hella Fine, California	7	
MERLOT, 14 Hands, California	8	32
MERLOT, Ancient Peaks, Paso Robles, California		44

RICH & SPICY (Black Cherries & Plums)

SHIRAZ, Coppola, California	6	
SHIRAZ, Yangarra, Australia	8	32
*MALBEC, Tilia, Argentina	6	24
*MALBEC, Shannon Ridge 2010, California		36
*ZINFANDEL, Bonterra, California	8	30

POWERFUL (Spicy & Intense)

CABERNET, Mars & Venus, California	6	
CABERNET, Hess Select, California	8	32
CABERNET, Rodney Strong, Alexander Valley, California		54
CABERNET, PlumpJack, 2010 Napa Oakville		185
CABERNET, PlumpJack Reserve 2010, Napa		325

* Organic/Sustainable Farm

Aqua Panna Natural Spring Water 500ml 2.99 • 1-Liter 4.99

Coca-Cola Products

Freshly Brewed Sweet and Un-Sweet Tea *Brewed Daily*