

From our boats  
to your plate,  
as fresh as it gets.



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# APPETIZERS

## Hurricane Shrimp

Half pound of shrimp, breaded, deep fried and coated in our original firecracker sauce; one of our "hottest" sellers. 12.99

## Calypso Calamari

Fried calamari rings and tentacles served with a marinara. 12.99

## Lobster & Shrimp Nachos

Extra-large portion of freshly fried tri-colored corn chips piled high with a combination of shrimp and lobster pieces, topped off with alfredo cheese sauce, white cheddar, lettuce, "remi" seafood sauce, and pico de gallo.

19.99 2+ people



Ahi Yellowfin Tuna

## Bacon Wrapped Shrimp

Two skewers of jumbo shrimp wrapped in Applewood smoked bacon, grilled to perfection and drizzled with smoky BBQ sauce. 14.99

## \*Ahi Yellowfin Tuna

Thinly sliced yellowfin tuna, rolled in black & white sesame seeds, seared rare, drizzled with our house Asian Sesame sauce, served with wasabi. 15.99

*(Best served medium rare and under)*

Lobster  
& Shrimp  
Nachos



## Caribbean Coconut Shrimp

Jumbo shrimp rolled in coconut Panko crumbs, fried golden brown and served with a tropical marmalade sauce on the side. 12.99

## \*Killer Conch Fritters

Chopped Bahamian conch breaded and deep fried, served with a sweet Thai chili sauce. 15.99

## Crab Bites

Seasoned snow crab meat, breaded and rolled into small bites, fried golden brown, and served with our signature "remi" seafood dipping sauce. 12.99

## Mozzarella Sticks

Deep fried breaded cheese sticks served with marinara for dipping. 10.99

## Mahi Mahi Fish Bites

The fish so nice they named it twice. Lightly fried and served with a sweet Thai chili sauce. 14.99

*\*All items can be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



## SOUP & SALADS

### House Salad

Crisp cold greens, eggs, bacon, diced tomatoes, croutons and mixed cheese.

7.99 (small) 11.99 (large) Add choice of: Chicken 6, Shrimp 7

*Dressings: Ranch, Bleu Cheese, Sesame Ginger, Balsamic Vinaigrette, Honey Mustard, Tropical Vinaigrette*

### SPECIALTY SALADS

#### \*Asian Yellowfin Salad

Seared Ahi Tuna slices over mixed greens with sliced almonds, banana chips, mandarin oranges, strawberries, pineapple and avocado served with sesame-ginger dressing. 20.99

#### Coconut Shrimp Salad

Mixed greens, cucumber, strawberries, oranges, pineapple, and avocado topped with jumbo coconut fried shrimp and served with a side of Tropical Vinaigrette. 19.99



Asian Yellowfin Salad

### SCRATCH MADE SOUP

#### Soup of the Day

Our soup recipe book is too large not to allow us the opportunity to present a fresh, scratch made soup of the day. Ask your server or see the specials board.

Bowl 9.99

## *At the Ocean Isle Fish Company Fresh Fish is Our Specialty.*

The majority of fish served here is caught, cleaned and cooked by our OIFC Team. Catching our own fish from local waters guarantees the freshest product possible and makes this a one of a kind dining experience.



Beer Boiled,  
Peel & Eat Shrimp

## SHRIMP STATION

### Beer Boiled Shrimp

Old Bay spiced and ready to peel by the pound or 1/2 pound and served with cocktail sauce. 13.99 (1/2 lb) 21.99 (full lb)

### Island Shrimp Cocktail

One dozen chilled jumbo shrimp, peeled and served with cocktail sauce. 13.99

Check out Chef's  
Blackboard Specials  
On Your Way In

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# ENTREES

*(Add small house salad to any entrée \$3)*

## \*Fresh Catch "OIFC Style"

Our specialty! Fresh fish catch of the day straight from our boats to your plate (You won't find this in many places!). A thick, fresh fillet seared and topped with a seasoned lump crab cake and finished off with a garlic butter, white wine and caper sauce. Served with sautéed asparagus, and seasoned red potatoes. 35.99

## OIB Shrimp & Grits

Our famous combination of seasoned sautéed shrimp, kielbasa sausage, mushrooms, tomatoes, and scallions tossed in a roasted garlic cream sauce, served over hot cheesy grits. 23.99



## \*Yellowfin Fusion Tacos

Twin soft flour tortillas stuffed with a unique combination of cold-smoked yellowfin tuna fillet, seaweed salad and chopped cabbage, topped with a sweet Asian sesame and wasabi mayo. Served cool with a side of black beans & seasoned Island rice. Tuna is cold-smoked rare only. Our signature dish! 21.99

## Carolina Fried Shrimp Tacos

Twin soft flour tortillas filled with fried shrimp, then topped with shredded lettuce, mixed cheese, pico de gallo and "remi" seafood sauce. Served with black beans & seasoned Island rice. 19.99

## Captain's Combo

Choose from generous portions of fish, shrimp, and clam strips. Fried golden brown, served cole slaw, fries and a side of cocktail & tartar sauce. *(Substitute fried oysters for additional \$6)*

Choose One: 21.99

Choose Two: 24.99

Choose Three: 27.99

Or, have the Neptune platter (All 4) for \$34.99

## Local's Fish & Grits

Fresh fried mahi mahi over our famous creamy grits and topped with sweetiepeppers, scallions and our signature seafood sauce. 24.99



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# ENTREES

*(Add small house salad to any entrée \$3)*



Low Country  
Boil

## Low Country Boil

A local tradition! Beer boiled shrimp, clams, kielbasa sausage, sweet corn on the cob, and red potatoes, seasoned with Old Bay, served with cocktail sauce and garlic bread. 26.99

## \*Tuna Tower

Fresh, thin sliced yellowfin tuna rolled in sesame seeds, seared medium rare and served over a bed of island rice with cucumber slices and topped with 3 jumbo, teriyaki glazed, fried shrimp. 25.99

## Shipwreck Mahi

Mahi fillet seasoned "jerk style" and grilled to perfection topped with mango salsa, served over seasoned island rice with sautéed vegetables. Served with 3 jumbo tail on shrimp. 24.99

## Backlash Chicken

Marinated split chicken breast grilled and covered with melted Monterey Jack and cheddar cheese, bacon, mushrooms, green onion, and smoky barbecue sauce. Served over seasoned red potatoes and sautéed vegetables. 21.99

## Island Style Shrimp Bowl

Seasoned jumbo shrimp with kielbasa sausage, pineapple, red potatoes and mushrooms basted with a sweet Thai Teriyaki sauce grilled to perfection and layered over seasoned island rice, black beans and sautéed peppers. 22.99

## Sunset Shrimp Pasta

Local jumbo shrimp sautéed in white wine and seasonings, topped with mushrooms, scallions, cheese, and roasted red tomatoes served over Penne pasta with our signature Garlic Parma Rosa sauce. Garlic toast on the side. 24.99

## Crab Cake Stack

Scratch made Fish Co crab cakes dusted in Panko crumbs, then lightly fried or grilled and finished off with our signature seafood sauce served over island rice with sautéed asparagus. Served with 3 jumbo tail on shrimp. 24.99



Capt. Roger Gales, OIFC Legend  
11/22/70 – 10/18/18  
#GiveLikeCaptRoger #SuperRog

## \*NY Strip

An 12 oz. center cut **Certified Angus Beef®** NY Strip grilled to temperature, topped and served with seasoned red potatoes and sautéed vegetables. 25.99

Add a Fish Co crab cake drizzled with our garlic butter, white wine, caper sauce; or a skewer of bacon wrapped shrimp. +\$8

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# BURGERS & SANDWICHES

*(Served with French Fries)*

## \*Big Mack Burger

**Certified Angus Beef®** piled high with American cheese, Applewood smoked bacon, lettuce, tomato and onion. Served on a tasty brioche bun. 15.99



*Big Mack*

## Fish Co Crabby Patty

Our secret Fish Co crab cake recipe, lightly fried or grilled served with lettuce, tomato, onion, and "remi" seafood sauce on a brioche bun. 15.99

## \*Blackjack Tuna Sandwich

Yellowfin tuna steak seared to medium rare and topped with cucumber wasabi, sesame ginger, avocado, lettuce, tomato, and onion and served on a brioche bun. 18.99

## \*'Old Man and the Sea' Burger

**Certified Angus Beef®** seasoned, grilled to temp and topped with white cheddar, Applewood smoked bacon, and fried shrimp tossed in a Jack Daniels bourbon sauce. Served on a brioche bun with lettuce, tomato, onion. 18.99

## Fried Mahi Sammich

Mahi mahi filet fried golden brown and served on a brioche bun topped with lettuce, tomato, onion, and our signature seafood sauce. 16.99



*Old Man and the Sea' Burger*

## \*Fresh Catch BLT

Local fresh catch off our own OIFC boats (Real Fresh Fish!). Fillet served fried, grilled or blackened with melted white cheddar cheese, Applewood smoked bacon, lettuce, tomato, onion and home-made "remi" seafood sauce. Served on a brioche bun. 21.99

*(Ask what's biting. We may use snowy grouper, triggerfish, golden tile fish, wahoo, mahi, cobia, or...)*



*Shrimp Poboy*

## Shrimp Poboy

Fresh, jumbo, golden fried shrimp piled high on a Po Boy bun, topped with lettuce, tomato, onion and our signature "remi" seafood sauce. 17.99

*(Substitute Oysters for \$4)*

## Blackened Chicken Sandwich

Grilled chicken breast blackened with a custom blend of spices, served on a brioche bun with white cheddar cheese, Applewood smoked bacon, lettuce, tomato and onion. 15.99

## Fried Softshell Crab Sandwich

A WHOLE jumbo soft shell crab flash fried, topped with bacon, slaw, and tomato served on a brioche bun. 16.99

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## BEVERAGES

*(Unlimited Refills) \$3*

**Pepsi, Diet Pepsi, Mountain Dew,  
Sierra Mist, Dr. Pepper, Diet Dr. Pepper,  
Twist Lemonade, Ginger Ale,  
and Iced Tea**

## SIDES

**French Fries** 4

**Seasoned Island Rice** 2.50

**Asparagus** 5

**Black Beans** 3.50

**Cole Slaw** 3.50

**Chef Veggies** 4

**Cheese Grits** 3.50

## OUR STORY

The Ocean Isle Fishing Center facility featuring the Giggling Mackerel Seafood Grill was built in 2002 by the McMullan family spearheaded by patriarch Rube McMullan. For the past 18 years the OIFC has served as a beacon for sportfishermen throughout the Carolina's. In 2015 the Giggling Mackerel name was retired and the Ocean Isle Fish Company restaurant was introduced by the McMullans as the sister restaurant to their already established, Wing and Fish Company located nearby in Shallotte, NC. With fishing and fresh local seafood serving as the foundation and motivation for the creation of the Ocean Isle Fish Company restaurant, Capt's Brant and Barrett McMullan and the OIFC team take great pride in bringing FRESH, LOCAL CATCH to the docks on a daily basis to the pleasure of our dining customers. Stop by the docks on any given evening to interact with the Captains and see the day's fresh catch being unloaded, processed and taken directly to the kitchen. It doesn't get any fresher than that! ***Thank you for dining with us. Now enjoy the show!***

***\$.50 charge for  
extra sauces.***



***18% service  
charge added to  
parties of 8 or more.***



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