★ Rate your favorite items and earn points →

pricelisto

Clubhouse At Indian Island

Menu Prices — October 25, 2026

Clubhouse At Indian Island menu with prices in United States, updated October 2019: 63 items across 10 categories, prices from $4.00 to $22.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Clubhouse At Indian Island Menu with Prices (United States)

Clubhouse At Indian Island menu with prices in United States, updated October 2019: 63 items across 10 categories, prices from $4.00 to $22.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/clubhouse-at-indian-island

Menu categories: Salads - Lunch · Soups & Salads - Dinner · Pasta - Lunch · Smalls - Lunch · Smalls - Dinner · In your Hands - Lunch · In your Hands - Dinner · Plates - Dinner · Kids - Dinner · Sides - Dinner

Salads - Lunch

ITEM	PRICE
The Outerbanks Mesculin greens, spiced pecans, crumbled bleu cheese, mandarin oranges, dijon vinaigrette.	**$12.00**
Greek Salad Red onion, crispy greens, tomatoes, kalamata olives, feta cheese, grape leaves, red wine vinaigrette, toasted pita.	**$18.00**
Classic Caesar Salad Crisp romaine lettuce, herbed garlic croutons, shaved parmesan and a classic creamy caesar dressing.	**$11.00**

Soups & Salads - Dinner

ITEM	PRICE
Classic Caesar Crisp romaine, creamy caesar dressing, parmesan croutons.	**$11.00**
The Outerbanks (Soups & Salads - Dinner) Mesculin greens, spiced pecans, crumbled bleu cheese, mandarin oranges, Dijon vinaigrette.	**$12.00**
Lobster Bisque Sherry infused creamy lobster broth.	**$8.00**

Pasta - Lunch

ITEM	PRICE
Farfalle Alla Barese Broccoli rabe, sweet Italian sausage, sundried tomatoes, roasted garlic, extra virgin olive oil, chicken broth.	**$18.00**
Linguine & Clams Tender baby clams, extra virgin olive oil, roasted garlic, fresh basil and garlic toast.	**$16.00**
Penne Ala Vodka Al dente penne, vodka flavored marinara sauce with a hint of basil and cream.	**$16.00**

Smalls - Lunch

ITEM	PRICE
Rice Balls (3) Arborio rice stuffed with ground beef and peas, mozzarella, served with a tomato sauce.	**$10.00**
Baked Clams Chopped clams, herb stuffing, garlic butter.	**$11.00**
Coconut Shrimp Beer battered, toasted coconut flakes, orange horseradish sauce.	**$12.00**
Seared Tuna Sesame seared ahi tuna, crispy wonton noodles, seaweed salad, pickled ginger, honey wasabi.	**$14.00**
Blackened Shrimp Gulf shrimp, pan blackened cajun style, hot & spicy, served shell on.	**$12.00**

ITEM	PRICE
Wingdings Breaded wings, you choose between buffalo, asian glaze or bbq.	**$12.00**
Potato Skins Wisconsin cheddar, crumbled bacon, sour cream.	**$8.00**
Duck Spring Rolls Crispy wonton wrapper stuffed with braised cabbage and slowly roasted peking duck w/ thai peanut sauce.	**$12.00**
Hummus Platter Creamy hummus, pita, feta, stuffed grape leaves, kalamata olives, pepperocinis.	**$12.00**
Chicken Quesadillas Grilled white meat chicken, Wisconsin cheddar, chunky salsa, sour cream.	**$12.00**

Smalls - Dinner

ITEM	PRICE
Rice Balls Arborio rice stuffed with ground beef and peas, mozzarella, served with a tomato sauce.	**$10.00**
Baked Clams (Smalls - Dinner) Finely chopped clams, hand churned herb stuffing, and drawn garlic butter.	**$11.00**
Coconut Shrimp (Smalls - Dinner) Beer battered, toasted coconut flakes, orange horseradish sauce.	**$12.00**
Sesame Seared Tuna Supremely fresh seared tuna, wonton noodles, seaweed salad, honey wasabi.	**$14.00**
Pan Blackened Shrimp Perfectly spicy and served up shell on.	**$12.00**
Wingdings (Smalls - Dinner) House breaded wings with your choice of buffalo, asian glaze or BBQ.	**$12.00**
Potato Skins (Smalls - Dinner) Melted wisconsin cheddar, crumbled bacon, creamy sour cream.	**$8.00**
Spring Rolls Peking duck, wrapped in a crispy shell, spiced Thai peanut sauce.	**$12.00**
Hummus Platter (Smalls - Dinner) Creamy hummus, pita, feta, stuffed grape leaves, kalamata olives, pepperocinis.	**$12.00**
Chicken Quesadillas (Smalls - Dinner) Grilled chicken, melted cheddar, chunky salsa, and sour cream.	**$12.00**

In your Hands - Lunch

ITEM	PRICE
Shrimp Po Boy Crispy fried hand breaded shrimp, lettuce, tomato, Outerbanks' signature spiced remoulade sauce.	**$15.00**
Cajun Chicken Caesar Wrap Cajun spiced chicken breast, chopped romaine hearts, bacon bits, shaved parmesan and creamy caesar dressing.	**$12.00**
Pulled Pork Slow smoked pork roast, cole slaw, bread and butter pickles on a brioche roll.	**$12.00**
Smothered Chicken Caramelized onions, melted mozzarella, honey mustard, toasted ciabatta bread.	**$13.00**
Fish Tacos Soft flour tortilla, battered English cod, roasted corn salsa, mesculin greens, shredded cheddar, cucumber wasabi.	**$14.00**

ITEM	PRICE
Open Faced Steak Tender skirt steak, melted mozzarella, roasted peppers, caramelized onions, toasted garlic bread.	**$16.00**
Cheeseburger American, swiss, cheddar or mozzarella.	**$13.00**
Bacon Lettuce Tomato Applewood smoked bacon, ripened hot house tomatoes, crispy lettuce. White, whole wheat, or rye.	**$11.00**
Jumbo Grilled Cheese Ripened tomato, applewood bacon, whole wheat or white bread.	**$11.00**
Turkey or Pastrami Ruben The classic American hot sandwich composed of thinly sliced corned beef or turkey breast, Swiss cheese, sauerkraut, and...	**$13.00**

In your Hands - Dinner

ITEM	PRICE
Shrimp Po Boy (In your Hands - Dinner) Crispy fried hand breaded shrimp, lettuce, tomato, spiced remoulade sauce.	**$15.00**
Pulled Pork (In your Hands - Dinner) Special pork roast, slow smoked, cole slaw, bread and butter pickles.	**$12.00**
Fish Tacos (In your Hands - Dinner) Soft flour tortilla, breaded codfish, corn salsa, mesculin greens, cheddar, cucumber wasabi.	**$14.00**
Steak Sandwich Open-faced, sliced skirt steak, toasted garlic bread, melted mozzarella, roasted peppers, caramelized onions.	**$16.00**
Cheeseburger (In your Hands - Dinner) American, swiss, cheddar or mozzarella.	**$13.00**

Plates - Dinner

ITEM	PRICE
Chicken Bruschetta Chicken breast lightly breaded, topped with fresh plum tomatoes, red onion, fresh mozzarella and olive oil / balsamic vi...	**$19.00**
Basa Francaise A classic egg battered filet and pasta with a zesty lemon white wine sauce.	**$21.00**
Shrimp Luis Sauteed shrimp, artichoke hearts, roasted peppers, broccoli florets in a garlic butter white wine sauce served over ling...	**$21.00**
Alla Barese Broccoli rabe, sweet Italian sausage, sundried tomatoes, roasted garlic, extra virgin olive oil, chicken broth.	**$18.00**
Tequila Shrimp Kebobs Garlic herbs, extra virgin olive oil, fresh lime, homemade honey tequila drizzle, roasted basmati rice.	**$22.00**
Chicken Piccata Chicken breast, egg battered, artichoke hearts, capers, lemon, white wine, roasted potatoes.	**$19.00**
Chicken Carbonara Perfectly sauteed julienne chicken, bacon, onions, creamy parmesan sauce over linguine.	**$22.00**
Jumbo Cheese Raviolis Stuffed to the brim with creamy ricotta and crowned with marinara sauce and melted mozzarella.	**$16.00**
Linguine & Baby Clams Tender baby clams, fresh basil, roasted garlic, extra virgin olive oil, garlic toast.	**$16.00**
Penne Ala Vodka (Plates - Dinner) Al dente penne, rich plum tomato sauce with a hint of basil and cream.	**$16.00**

Kids - Dinner

ITEM	PRICE
Chicken Fingers Honey mustard or BBQ sauce.	**$10.00**
Grilled Cheese Sandwich	**$10.00**
Hamburger or Cheeseburger	**$10.00**
Penne Pasta Butter sauce or marinara.	**$10.00**

Sides - Dinner

ITEM	PRICE
Disco Fries Battered stealth french fries with melted cheddar.	**$6.00**
Sweet Potato Fries Served alongside honey mustard.	**$5.00**
Toasted Basmati Rice Long grain rice, nutty flavor.	**$4.00**
Broccoli Roasted garlic, extra virgin olive oil.	**$6.00**
Broccoli Rabe Roasted garlic, extra virgin olive oil.	**$6.00**