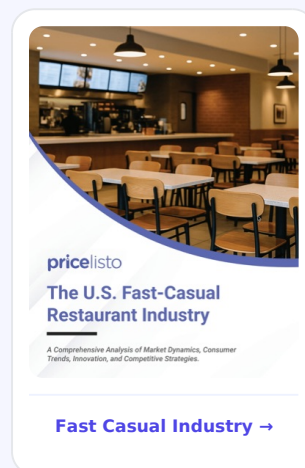




Clubhouse At Indian Island

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



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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
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

ITEM	PRICE
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
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

ITEM	PRICE
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

ITEM	PRICE
Grilled Cheese Sandwich	\$10.00
Hamburger or Cheeseburger	\$10.00
Penne Pasta	\$10.00
Butter sauce or marinara.	

Sides - Dinner

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