

Prime Filet

Filet

Prime cut 9oz filet mignon kissed with island spices fire grilled to perfection.
24.95

Filet Neptune

Prime cut 9oz filet topped with our Island Seafood Sauce with sautéed scallops and shrimp placed on top.
29.95

Fijian Filet

Prime cut 9oz filet rubbed with secret herbs and spices, served in a pool of creamy mushroom sauce.
26.95

Peppered Filet

Prime cut 9oz filet encrusted with fresh crushed peppercorn served in a pool of creamy Dijon pepper sauce.
26.95

Surf and Turf

9oz Prime cut filet on creamy mushroom sauce, served with 1 Thai shrimp and 1 fire grilled scallop skewer.
34.95

Steak

Caribbean Strip

12oz prime cut NY strip fire grilled and sliced, layered with our wild mushroom, green onion sweet caribbean glaze.
25.95

Prime NY Strip

Prime cut 12oz NY strip fire grilled to perfection seasoned with fresh island spices.
23.95

Prime Ribeye

Fire grilled 12oz prime cut Ribeye seasoned with fresh island herbs and spices.
21.95

Island Sirloin

A juicy 12oz sirloin rubbed with fresh island herbs and spices.
18.95

Ribs & Pork

Tamarind Ribs

Fall off the bone, slow roasted baby back ribs basted with our signature island barbecue sauce.
23.95

Mojo Pork Chops

A bounty pair of thick cut bone-in chops, rubbed with fresh herbs and spices with a side of grilled mushrooms and onions.
22.95

All steaks served with a grilled vegetable skewer and choice of Gourmet Whipped Mashed Potatoes or Island Rice

Plate share charge of \$7.95

Gratuity of 18% will be added to tables of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Please notify server of any food allergies.

Pasta

Pasta Alfredo

Our creamy parmesan alfredo sauce served with linguine, accompanied with toasted Ciabatta bread.
17.95

Shrimp Scampi

Jumbo shrimp, sautéed in our creamy garlic sauce, on top of a bed of linguine pasta, fresh chopped herbs and spices.
18.95

Island Seafood Pasta Alfredo

Linguine tossed in our secret creamy mushroom sauce infused with island spices, jumbo shrimp and scallops sautéed in white wine. Served with toasted Ciabatta bread.
23.95

Sandwiches

Crab Cake Sandwich

Large pan seared crab cake on a toasted bun, side of lettuce, sweet tomato and pickles. Drizzled with spicy mayo.
12.95

Fried Grouper Sandwich

Grouper rolled in our island seasoned bread crumbs, deep fried on ciabatta bread, side of lettuce, sweet sliced tomato and pickles served with spicy mayo.
11.95

Grilled Chicken

Fire grilled chicken breast cooked until tender and juicy, placed on ciabatta bread with signature spicy mayo, crispy lettuce, tomato and pickles.
9.95

Fire Island Burger

A Succulent 8oz Angus handmade burger grilled to perfection served with a side of lettuce, tomato, and pickles.
8.95

Additional items .50 each
American, Swiss, bacon, sautéed onion, mushrooms or peppercorns

All sandwiches come with Island fries

Fire Island is a tropical paradise serving an eclectic menu of world cuisine. All of our entrees consist of recipes found in such places as Brazil, Morocco, the Caribbean, Fiji, Hawaii and all throughout Asia. We created our Island with a dream to combine exotic foods from exotic places from around the world to bring them all together on one menu for your enjoyment.

Our Chef has traveled the world and found the perfect combination of seafood, prime meats and exotic sauces, put them all together and created our own tropical paradise.

We hope you enjoy your trip to the Island and everything it has to offer.
Feel free to visit as often as you like!

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Fire Island

GRILLE

TO GO!

843.272.FIRE (3473)

Located at Barefoot Landing
4924 Hwy 17 South • N. Myrtle Beach, SC 29582
www.fireislandgrille.com

FREE APPETIZER

With the Purchase of an Entree.

Choice of Shrimp & Crab Dip or Fire Cracker Shrimp. Limit 1 Per Table.

Expires 07/01/09

Appetizers

Shrimp and Crab Dip

This is an Island Favorite! A delicious combination of shrimp, crab, parmesan cheese, onions, mushrooms and spinach. Served with toasted warm pita chips.
8.95

Cheesy Mushroom Tempura

Plump mushroom caps stuffed with mozzarella, mushrooms, onions and secret island seasonings. Deep fried in tempura batter, served on garlic cream sauce, topped with crumbled blue cheese.
10.95

Shrimp Tempura

Jumbo shrimp flavored with our island spiced tempura batter, deep fried to a golden brown, lightly glazed with a chipotle mayo, ponzu sauce, Thai, and cusabi.
9.95

Sesame Crusted Ahi Tuna

Tender strips of sushi grade tuna encrusted with sesame seeds, pan seared in seasoned oils to your desired temperature, Served on a bed of seaweed salad drizzled with chipotle mayo, ponzu, Thai and cusabi sauce.
11.95

Mini Crab Cakes

6 Pan seared mini crab cakes served with our chipotle mayo, ponzo, Thai and cusabi.
9.95

Jerk Chicken

Tender marinated chicken grilled to perfection with our special Jamaican seasoning, served with our secret jerk sauce for dipping.
9.95

Island Fried Dumplings

This Asian favorite is made with crab meat wrapped in a wonton fried to golden brown. Served with our island dipping sauce.
11.95

Calamari

Fresh rings of calamari lightly battered in our Fire Island seasonings, deep fried to a golden brown. Served with our island dipping sauce.
10.95

Fire Cracker Shrimp

Fresh bite size shrimp coated with our island spiced tempura batter, deep fried to a golden brown, tossed in our secret sweet & spicy glaze.
9.95

Hummus

Blended garbanzo beans, fresh lemons, tahini sauce, olive oil and pine nuts. Served with warm pita chips.
8.95

Shrimp Scampi

Jumbo shrimp sautéed in butter, fresh garlic, white wine and fresh chopped parsley and herbs. This flavorful appetizer is a great start for your taste buds. Served with toasted Ciabatta bread.
11.95

Island Fresh Salads & Soup

Shrimp and Crab Bisque

A Fire Island Specialty! Crab and Shrimp in a heavy white cream sauce.
5.95

House Salad

Mixed greens with romaine, cucumbers, tomato, red onion, feta cheese and chives. Served with house dressing.
3.25

Seasonal Soup Du Jour

Made Fresh Daily! Please ask your server.
5.95

Caesar Salad

Fresh, crisp blend of romaine lettuce and mixed greens sprinkled with fresh parmesan cheese, croutons tossed in our creamy Fire Island Caesar Dressing.
Add Chicken 2.00
8.95 Add Shrimp 3.00

Asian Steak Salad

Mixed greens and finely chopped mushrooms, cucumber, red onions, tomatoes, red peppers & radish sprout. Topped with tender sliced 6oz prime sirloin with Oriental Sesame and Cusabi dressing.
13.95

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Sea Skewers

Thai Shrimp Skewers

Fire grilled jumbo shrimp skewers lightly kissed with our Asian Thai sauce.
19.95

Mediterranean Shrimp Skewers

Jumbo shrimp marinated Mediterranean style in olive oil with fresh herbs and spices.
19.95

Salmon Skewer

Fire grilled Salmon rubbed with our secret fresh island herbs and spices. Served with our Indonesian sauce.
19.95

Served with a vegetable skewer on a bed of Island Rice.

Fire Grilled Scallop Skewers

Island marinated scallops seasoned with fresh herbs and spices. Served with our creamy garlic cream sauce.
20.95

Mahi-Mahi Skewers

Fire grilled mahi-mahi rubbed with our secret fresh island herbs and spices. Served with our garlic cream sauce.
21.95

Bacon Wrapped Scallop Skewers

Succulent island marinated scallops wrapped in crisp bacon. Brushed with our Asian Thai sauce.
22.95

From the Sea

Grilled Grouper

Fire grilled grouper kissed with secret fresh island herb and spices. Served with a garlic cream sauce.
22.95

Mayan Crab Cakes

Perfectly formed, pan seared crab cakes made with mouth watering fresh lump crab meat. Served with seasoned Chipotle Mayo. Sprinkled with herbs. A delight for any crab lover!
20.95

Seafood Platter

A royal serving of shrimp, scallops, flounder and crab cakes, perfectly deep fried in our secret island batter. Served with Chipotle Mayo.

38.95

Sea entrees served with a grilled vegetable skewer and choice of Gourmet Whipped Mashed Potatoes or Island Rice

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Land Skewers

Thai Chicken Skewers

Juicy cuts of chicken perfectly grilled and brushed with our island Thai soy sauce.
17.95

Mediterranean Chicken Skewers

Fire grilled chicken marinated Mediterranean style with olive oil, fresh herbs and spices.
17.95

Thai Beef Skewers

Petite medallions of prime beef tenderloin perfectly grilled and brushed with a Thai soy sauce.
20.95

Teriyaki Beef Skewers

Marinated prime beef medallions fire grilled and brushed with a spicy teriyaki sauce.
20.95

Served with a vegetable skewer on a bed of Island Rice.

Poultry

Pesto Dijon Chicken

Grilled chicken breast marinated in a pesto Dijon sauce with olive oil.
18.95

Caribbean Fried Chicken

Deep fried chicken breast sliced and layered with sautéed mushrooms, scallions and topped with our secret Asian Sauce.
18.95

Creamy Asian Chicken

Succulent chicken breast grilled to perfection, placed on a pool of creamy mushroom brandy sauce.

19.95

Poultry entrees served with a grilled vegetable skewer and choice of Gourmet Whipped Mashed Potatoes or Island Rice

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