

house guacamole | extra chips - 2

NC CRAB DIP

MAHI MAHI'S ISLAND GRILL

- Nags Head, NC -Est. 2021



13

12

14

15

42

27

21

26

26

MP

SHAREABLES

FRIED CALAMARI 14 lightly breaded calamari rings & tentacles creamy lemon & caper sauce | fresh herbs | queso fresco LOADED NACHOS 13 fried corn tortilla chips | house queso | black beans | fresh pico de gallo shredded green cabbage | lime sour cream | pickled jalapeños add chorizo - 4 OVEN ROASTED BRUSSELS 15 honey roasted brussels | candied walnuts | balsamic glaze goat cheese | smoked bacon | green apple & fennel salad garnish **CHIPS & DIP TRIO** 14 fried corn tortilla chips | house queso | fresh pico de gallo

ı	CHUPE DE MEJILLONES	16
	fresh sauteed mussels aji's light cream fresh herbs peppers	
	green onions queso fresco fresh cilantro grilled garlic bread	

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OYSTERS CASINO (5) oven-roasted oysters on the half shell smoked bacon onions peppers fresh herbs garlic butter pickled jalapeños toasted breadcrumbs	MP	
CHEESESTEAK EGG ROLLS seared thinly sliced beef spices sauteéd onions & peppers fresh mozzarella habanero ranch dressing on the side	14	

a blend of crab meat | three kinds of cheese | fried corn tortilla chips fresh pico de gallo | extra chips - 2

TUNA APPETIZER ** rare seared spice sushi-grade local tuna | spring lettuce wakame seaweed salad | crisp wontons | wasabi drizzle | miso soy pickle ginger | fresh avocado

10 oz spice - rubbed grilled bone-in pork chop | mashed sweet potato

sauteéd NC shrimp | rotini pasta | squash | zucchini | mushrooms onions | peppers | peruvian tomato & aji broth | fresh cilantro

green beans & onions | green apple & fennel salad garnish

shaved parmesan cheese | grilled garlic bread

SHRIMP PASTA

SOUP + SALAD

AWARD-WINNING MAHI MAHI CHOWDER smoked corn | Idaho potatoes | local mahi-mahi | fresh vegetables heavy cream | fresh herbs | oyster crackers on the side eup 9 | bowl 12

HOUSE SOUP OF THE DAY ask your server about our soup of the day

GARDEN SALAD		
spring lettuce red onions grape tomatoes cucumbers		
shaved carrots sunflower seeds your choice of dressing		

TRADITIONAL CAESAR SALAD crisp romaine lettuce | creamy caesar dressing toasted garlic croutons | shaved parmesan cheese

AVOCADO CAPRESE
spring lettuce vine ripe tomatoes
fresh avocado balsamic reduction basil oil

SOUTHWESTERN SALAD
spring lettuce grape tomatoes red onions shaved carrots
queso fresco roasted corn salsa fresh avocado
toasted blackened tortilla strips chipotle honey vinaigrette

ADD TO ANY SALAD OR ENTREE:

grilled chicken breast - 7 fried oysters - 9 fried or seared NC shrimp - 8 seared mahi mahi - 13 seared scallops - MP** seared salmon - MP** seared fresh fish of the day - MP** fresh avocado - 1.5

DRESSINGS AVAILABLE

BUILD YOUR OWN FOD

fish of the day (listed on the specials sheet)

served with your choice of two sides | tartar sauce

Habanero Ranch | Bleu Cheese | Creamy Caesar | Balsamic Vinaigrette | Honey Mustard Thousand Island | Chipotle Honey Vinaigrette | Herb Vinaigrette | EVOO & Vinegar

MAIN COURSE

16

MP

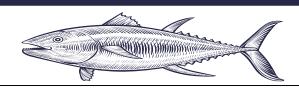
20	RIBEYE STEAK *** grilled to perfection 12 oz USDA Ribeye steak mashed potatoes seared broccolini demi-glaze fried onion straws	4
18	BRONZED SALMON ** seared to perfection fresh bronze spiced salmon fresh corn, sundried tomato & sweet pea risotto spinach & basil pesto basil oil drizzle	2
26	FISH & CHIPS	2
	fresh beer - battered mahi mahi french fries sassy slaw tartar sauce	
	FRIED OYSTERS	2
35	lightly breaded then golden fried local oysters	
	french fries sassy slaw cocktail sauce	
	FRIED NC SHRIMP	2
	lightly breaded then golden fried NC shrimp	
26	french fries sassy slaw cocktail sauce	
	18	grilled to perfection 12 oz USDA Ribeye steak mashed potatoes seared broccolini demi-glaze fried onion straws BRONZED SALMON ** seared to perfection fresh bronze spiced salmon fresh corn, sundried tomato & sweet pea risotto spinach & basil pesto basil oil drizzle FISH & CHIPS fresh beer - battered mahi mahi french fries sassy slaw tartar sauce FRIED OYSTERS lightly breaded then golden fried local oysters french fries sassy slaw cocktail sauce FRIED NC SHRIMP lightly breaded then golden fried NC shrimp

** ITEMS CONTAIN INGREDIENTS THAT MAY BE SERVED RAW OR UNDERCOOKED **

26

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*

HANDHELDS



KIDS CHOICE

9

9

4

7

7

7

7

8

8

MP

CHICKEN SANDWICH

grilled chicken breast | smoked bacon provolone cheese | fried onions straws | bbq aioli toasted brioche bun | lettuce | slice tomato pickle spear | french fries

BACON JAM BURGER **

cooked to order 7 oz USDA ground beef patty cheddar cheese | bacon jam | fried onion straws toasted brioche bun | lettuce | slice tomato pickle spear | french fries

MAHI MAHI REUBEN

blackened mahi mahi | toasted sourdough bread sassy slaw | swiss cheese | thousand island pickle spear | french fries

PHILLY CHEESESTEAK

seared thinly sliced beef | sauteéd onions sauteéd mushrooms | toasted hoagie roll pickle spear | french fries

choice of : cheddar | provolone | house queso

SIDES

mashed potatoes 6 mashed sweet potatoes spanish rice black beans fresh fruit cheddar stone-ground grits mixed vegetables 7 green beans & onions brussels sprouts

sassy slaw french fries

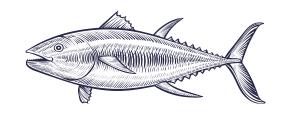
corn & sweet peas

seared broccolini

CHICKEN TENDER choice of: french fries or fresh fruit FRIED FISH BASKET 9 ask your server about today's local fish choice of: french fries or fresh fruit KID CHEESEBURGER 9 choice of: french fries or fresh fruit **GRILLED CHEESE** 8 toasted white bread | cheddar cheese

choice of: french fries or fresh fruit

MAC N CHEESE



13

13

13

12

12

Cucumber & Mint Chilcano Peruvian Pisco | ginger ale | fresh mint fresh cucumber | fresh lime pinwheel

Sunset Margarita silver tequila | Mahis margarita blend grenadine | orange wedge

Outer Banks Fashion Jim Beam | honey simple orange bitters | Luxardo cherries orange peel

Spicy Pear Martini Absolut Pear vodka | honey simple amaretto | sugar spicy rim

Latino Mule jalapeño vodka | ginger beer honey simple | fresh lime & jalapeño

Coastal Crush orange vodka | triple sec | orange juice splash sprite | fresh orange wedge

Mahi Mahi's Splash coconut rum | Mahis splash blend maraschino cherry | fresh orange wedge

Classic Spanish Sangria apple & apricot brandy | peach schnapps red wine blend | fresh green apple orange wedge

Dessert for the Grown Ups "Peanut Butter Cup" Skrewball whiskey | vanilla vodka chocolate liqueur | half & half whipped cream | peanut butter drizzle chocolate shavings

I heart Prosecco

Sweet Josie Brown Ale 6.1% Lone Rider Brewing Co Raleigh, NC

15

19

17

Coastal Love IPA 6.3% **ABV** Wicked Weed Brewery Ashville, NC

Sky Blue Kolsch 4.8% ABV Carolina Brewery Pittsboro, NC

WLT Slightly Sour Ale 5.5% ABV Sierra Nevada Brewing Co Mills River, NC

Weeping Willow Wit 5.0% ABV Mother Earth Brewing Co Kinston, NC

Hazy Little Thing 6.7% ABV Sierra Nevada Brewing Co Mills River, NC

Paycheck Pilsner 4.5% ABV Fullsteam Brewery Durham, NC

BTL 24

5

Budweiser Bud Light Michelob Ultra

6.5 Miller Light **Coors Light**

Yuengling Lager

Blue Moon Corona

5.5

5.5

5.5

5.5

Heineken

Modelo Especial

Corona Light

HARD SELTZER

White Claw **5% ABV** Mark Anthony Brewing Canada

BTL 30

Bud Light 5% ABV Anheuser-Busch Brewery St. Louis, MO

Mahi Mahi's Kolsch **5% ABV** Caiseal Hampton, VA

Nags Head IPA 6.8% ABV Lost Colony Brewery Manteo, NC

Kitty Hawk Blonde 4.4% ABV Lost Colony Brewery Manteo, NC

Stella Artois 5% ABV Den Hoorn Brewery Leuven, Belgium

Red Oak Amber Lager 5% ABV Red Oak Brewery Whitsett, NC

Pernicious IPA 7.3% ABV Wicked Weed Brewery Asheville, NC

Rotating Cider Available Check our daily specials

HOUSE WINE

Hayes Ranch Cabernet California	
Hayes Ranch Chardonnay California	7
Hayes Ranch Merlot California	7
Hayes Ranch Pinot Grigio California	7
Sombras Del Sol Sauvignon Blanc Chile	
BUBBLES	
Da Luca Prosecco - Split Italy	9

WHITE WINES

check out our daily special sheet for more draft, can & bottle specials

along with specialty cocktails & non-alcoholic beverage options

MULLE MINES	
It's Moscato Time! Spain	8 24
Hay Maker Sauvignon Blanc New Zealand	8 24
Chevalier Flamant Rose France	8 24
Peter Mertes Riesling Germany	8 24
Columbia Crest Grand Estates Chardonnay Washington	9 27
Borguese Pinot Grigio Italy	9 27
Wente Livermore Estate Chardonnay California	BTL 32

RED WINES

Sand Point Pinot Noir California	8 24
Peirano Merlot California	9 27
Lan Crianza Rioja Spain	9 27
Domaine Bousquet Reserve Malbec Argentina	9 27
Layer Cake Cabernet California	11 33
Robert Hall Cabernet California	BTL 35
Whiplash Red Blend California	BTL 35

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

13 Celsius Sauvignon Blanc

New Zealand