



120 Causeway Dr
Unit 7
Ocean Isle Beach, NC

LUNCH
Phone: 910-579-3233

STARTERS

FRIED CALAMARI Golden fried calamari with lemon wedges and marinara | \$13

FRIED MOZZARELLA Lightly breaded and fried mozzarella sticks | \$9

MEATBALLS & RICOTTA House made meatballs with whipped ricotta & fresh tomato sauce | \$11

WINGS Served with your choice of sauce: mild, hot, BBQ, honey BBQ, teriyaki, lemon pepper, mango habnero or garlic parmesan 6 wings | \$8 12 wings | \$14

MUSSELS MARINARA Fresh PEI mussels sauteed in garlic, olive oil & tomato sauce | \$12 **GF**

STUFFED BANANA PEPPERS Spicy banana pepper stuffed with Italian sausage & crushed tomatoes | \$13 **GF**

SOUP & SALAD

SOUP OF THE DAY Cup | \$4 Bowl | \$6

ANTIPASTO Prosciutto, artichoke, roasted peppers, fresh mozzarella, tomatoes, salami, stuffed cherry peppers, pepperoncini peppers & provolone cheese | \$14 **GF**

HOUSE Romaine & iceberg lettuce, cucumbers, roma tomatoes, olives, onions & croutons | \$9

WEDGE SALAD Romaine & iceberg lettuce, cucumbers, roma tomatoes, olives, onions & croutons | \$9

CLASSIC CAESAR Fresh romaine lettuce, classic Caesar dressing & croutons | \$9

MOZZARELLA CAPRESE Fresh mozzarella topped with roma tomatoes, basil in a bed of pesto sauce | \$13

STRAWBERRY & WALNUT Fresh strawberries, romaine lettuce, goat cheese & candied walnuts | \$11

MAKE ANY SALAD A MEAL Add grilled or blackened: Chicken | \$5 Shrimp | \$7 Salmon | \$12

DRESSINGS

Ranch | Creamy Italian | Honey Mustard Blue Cheese | 1000 Island | Balsamic

CLASSIC NEAPOLITAN PIZZA

Our signature Neapolitan dough - thin and soft with a light crust.
Made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt and yeast.

	10"	16"		
MARIA'S Pepperoni, sausage, mushrooms, onions, red peppers & tomato sauce	\$13	\$25	PIZZA TOPPINGS	BACON
MEAT LOVERS Pepperoni, sausage, ham, bacon & tomato sauce	\$13	\$25		EXTRA CHEESE
PESCATORE Shrimp, clams, garlic, & olive oil sauce	\$14	\$24		MUSHROOMS
MEDITERRANEAN Sausage, olives, red peppers, goat cheese, garlic & olive oil sauce	\$12	\$21		PINEAPPLE
MARGHERITA Roma tomatoes, fresh basil & tomato sauce Y	\$12	\$19		GOAT CHEESE
RICOTTA Ricotta cheese, fresh roma tomatoes, basil, garlic & olive oil Y	\$12	\$21		BANANA PEPPERS
VEGETARIAN Olives, artichoke hearts, red peppers, spinach & tomato sauce Y	\$12	\$21		HAM
CLASSICO Mozzarella cheese & tomato sauce	\$10	\$15		ONIONS
Additional Toppings 10" \$1 16" \$2				MEATBALLS
			ANCHOVIES	SAUSAGE
				OLIVES
				JALAPENO
				PEPPERONI
				SPINACH
				ROASTED RED PEPPERS
				PROSCIUTTO
				SHRIMP \$5
				CHICKEN BREAST \$3
				FRESH CRACKED EGG \$2

CALZONE & STROMBOLI

ADD A CAESAR OR HOUSE SALAD | \$4.50

CHEESE STROMBOLI Fresh dough filled with mozzarella cheese & your choice of one filling | \$11

CHEESE CALZONE Fresh dough filled with ricotta & mozzarella cheeses with your choice of one filling | \$11

MARIA'S STROMBOLI Fresh dough filled with sausage, pepperoni, onions, mushrooms & mozzarella | \$13

VEGETARIAN DELIGHT STROMBOLI Fresh dough filled with eggplant, spinach, onions, mushrooms, red peppers & mozzarella | \$13

DELI STROMBOLI Fresh dough filled with ham, pepperoni, salami & mozzarella | \$13

PHILLY CHEESE STEAK STROMBOLI Fresh dough filled with steak, mushrooms, onions & American cheese | \$14

SUBS

ALL SUBS ARE SERVED WITH YOUR CHOICE OF FRIES, SOUP OR HOUSE SALAD

CHICKEN PARM SUB Fried chicken breast topped with tomato sauce and mozzarella cheese on a sub roll | \$10

MEATBALL SUB Meatballs covered in tomato sauce and mozzarella cheese served on a sub roll | \$10

STEAK PHILLY SUB Thinly sliced steak with grilled onions & mushrooms served on a sub roll with melted American cheese | \$10

BUFFALO CHICKEN SUB Fried chicken strips tossed in buffalo sauce with mozzarella on a sub roll | \$10

PASTA

SERVED WITH HOUSEMADE FOCACCIA BREAD AND YOUR CHOICE OF A CAESAR OR HOUSE SALAD

SPAGHETTI ALLA MEATBALLS Spaghetti topped with our tomato sauce and housemade meatballs | \$10

PENNE VODKA Penne pasta in a light tomato cream sauce | \$10 **Y**

LASAGNA Fresh pasta sheets layered with bolognese & besciamella | \$10

FETTUCINE ALFREDO Fettuccine pasta with a classic homemade alfredo sauce | \$10 **Y** Add Chicken | \$5 Add Shrimp | \$7

PAPPARDELLE BOLOGNESE Homemade wide ribbon pasta with an authentic meat sauce | \$12

BAKED ZITI Pasta with ricotta cheese & tomato sauce topped with melted mozzarella | \$10

TORTELLINI MICHAELANGELO Cheese tortellini, bacon, spinach, mushrooms, and sun-dried tomatoes with alfredo sauce | \$12

PENNE CONTADINA Penne pasta tossed with roasted red peppers, onions, mushrooms and Italian sausage | \$12

SPECIALTIES

SERVED WITH HOUSEMADE FOCACCIA BREAD AND YOUR CHOICE OF A CAESAR OR HOUSE SALAD

PASTA PESCATORE Shrimp, calamari & mussels sautéed in a garlic oil, white wine & tomato sauce served with fettuccine | \$14

SHRIMP FRA DIAVALO Shrimp with a hot & spicy tomato sauce tossed in fettuccine pasta | \$12

Y = Vegetarian

V = Vegan

GF = Gluten Free

WINE

WHITE	6oz	9oz	Bottle
Pinot Grigio, Astoria Italy			34
Sauvignon Blanc, Twin Islands Marlborough, New Zealand			34
Pinot Grigio, Italico Italy	8	12	32
Pinot Grigio, Tommasi Veneto, Italy			45
Riesling, Sun Garden Germany	8	12	35
Pinot Gris, Chemistry Willamette, Oregon			36
Chardonnay, Buttercup California	9	13	34
Chardonnay, Backhouse California	8	12	27
Chardonnay, Chalk Hill Sonoma, California			45
Rose, La Galope Languedoc, France	8	12	32
Chenin Blanc, Blooming White South Africa			34
Chardonnay, Duckhorn Napa Valley, California			60
Sauvignon Blanc, Fernlands New Zealand	8	12	32
SWEET	6oz	9oz	Bottle
Moscato, D' Asti Luccio Italy	8	12	27
SPARKLING	6oz	9oz	Bottle
Prosecco, Casalotta Italy	7	10	28
Cava, Proa Spain	8	12	30
RED	6oz	9oz	Bottle
Pinot Noir, Backhouse California	8	12	27
Pinot Noir, Gooseneck Willamette, Oregon			45
Malbec, Bodini Argentina	8	12	32
Chianti, Melini Italy	8	12	32
Chianti, Volpaia Italy			52
Montepulciano, Fantini Italy	9	13	34
Zinfandel, Heavyweight California	9	13	36
Primitivo, Mezzo Puglia, Italy			40
Negroamaro, Mezzo Italy			40
Merlot, Backhouse California	7	10	27
Grenache/Tempranillo, Mosen Cleto Spain			35
Red Blend, Southern Belle (Pappy Van Winkle Barrel Aged) Jumilla, Spain			60
Red Blend, Peirano Illusion Lodi, California			35
Cabernet, Backhouse California	8	12	27
Nebbiolo, Marchesi Barolo, Italy			120
Barbera, Armangia Italy			50
Sangiovese/Cab, Tomassi Italy			45
Rosso Di Montalcino, Banfi Montalcino, Italy			63
Brunello, Col d' Orcia Italy			98
Cabernet Sauvignon, Tomassi Italy			46
Bordeaux Blend, Chateau d' Arcins Bordeaux, France			39
Red Blend, J. Lhor Paso Robles, California			66
Vapolicella Classico, Tomassi Italy			37
Ripasso, Tomassi Italy			44
Amarone, Buglioni Italy			120
Amarone, Speri Italy			160
Cabernet Sauvignon, Cline Sonoma-Contra Costa, California			40
Sangiovese Red Blend, San Polo "Rubio" Tuscany			55
Red Blend, Flat Top Hills California			35

(No Bottles Over \$80 Qualify for Half Price Wine)

MARIA'S WHISKEY BAR

AMERICAN

Jim Beam - KY
 Maker's Mark - KY
 Jack Daniels - TN
 Jack Daniels Single Barrel Select - TN
 Jack Daniels Fire - TN
 Jack Daniels Honey - TN
 Jack Daniels Apple - TN
 Eagle Rare - KY
 Buffalo Trace - KY
 Woodford Reserve Double Oaked - KY
 Woodford Reserve Wheat - KY
 Woodford Reserve Malt - KY
 Woodford Reserve Rye - KY
 Woodford Reserve Straight Bourbon - KY
 Stagg Jr - KY
 Bulleit - KY
 Bulleit Rye - KY
 Elijah Craig Small Batch - KY

IRISH

Readbreast Single Pot Still 12 Year
 Jameson
 Proper

CANADIAN

Canadian Club
 Crown Royal
 Crown Apple

SCOTLAND

Johnnie Walker Black Label Blended
 Johnnie Walker Red Label Blended
 Glenlivet Single Malt 12 Year
 Dewars Blended
 MaCallan
 Glenfiddich

BREWS

BOTTLES

Budweiser | \$3
 Bud Light | \$3
 Coors Light | \$3
 Corona | \$4
 Guinness | \$4
 Michelob Ultra | \$3
 Miller Lite | \$3
 Peroni | \$4
 Seasonal Cider | \$4

SIGNATURE DRAFT BEER

SERVED IN A 16 OZ PINT GLASS

Bells Two Hearted Ale IPA, Michigan, 7 ABV | \$5
 Blue Moon Belgian White, Colorado, 5.2 ABV | \$4
 Bud Light American Light Lager, Missouri, 4.2 ABV | \$3.50
 Buenaveza Salt & Lime Lager, San Diego, 4.7 ABV | \$4.50
 Can O Bliss Hazy IPA, Oskar Blues Brewery, 7.2 ABV | \$4.50
 Coastal Love IPA, Asheville N.C., 6.3 ABV | \$6
 Copper Line Amber American Amber Red Ale, N.C., 5.4 ABV | \$5
 Devils Backbone Vienna Lager, Virginia, 5.2 ABV | \$3.50
 New Belgium Fat Tire Amber/Red Ale, Colorado, 5.2 ABV | \$4.50
 Fort Knight Blank Coast IPA, Cary N.C., 6.2 ABV | \$5
 Gaelic Ale American Amber/Red Ale, Highland N.C., 5.8 ABV | \$4.50
 Hoppyum American IPA, Foot Hills N.C., 6.3 ABV | \$4
 Kona Wave American Blonde, Hawaii, 4.4 ABV | \$4
 Land Shark American Lager, Born in Margaritaville, 5.0 ABV | \$3
 Luau American IPA, Georgia, 6.5 ABV | \$4.50
 Mango Cart Fruit & Field Beer, Los Angeles, 4.0 ABV | \$4
 Michelob Ultra American Light Lager, Missouri, 4.2 ABV | \$3.50
 Porter Subject To Change | \$5
 Red Oak American Lager, Whitsett N.C., 3.72 ABV | \$5
 Seasonal Cider Subject To Change | \$5
 Sky Blue German Kolsch, North Carolina, 4.8 ABV | \$4
 Stella European Pale Lager, Belgium, 5.0 ABV | \$4.50
 Sweetwater Hazy IPA Hazy IPA, Nebraska, 6.3 ABV | \$4.50
 Yuengling Amber/Red Lager, Pennsylvania, 4.9 ABV | \$3.50
 Wicked Weed Pernicious, Asheville N.C., 7.3 ABV | \$6

MARIA'S MARGARITA

El Jimador 100% Blue Agave Tequila, Cointreau, and freshly squeezed citrus juices

LEMON DROP MARTINI

Tito's Vodka, Caravella Limoncello, and freshly squeezed lemon juice

ANGELO'S OLD FASHIONED

Luxardo Original Maraschino Cherries, Scrappy's Organic Orange Bitters, Eagle Rare KY Bourbon and Club Soda

MARIA'S CLASSIC MARTINI

Ketel One Vodka or Bombay Sapphire Gin served on the rocks or straight up with blue cheese stuffed olives

DEATH BY CHOCOLATE

Smirnoff Vanilla Vodka, Bailey's Irish Cream, Godiva Chocolate Liquer, and whipped cream

LIMONCELLO SPRITZ

Caravella Limoncello, Prosecco, and club soda

BEVERAGES

Pepsi
 Diet Pepsi
 Sierra Mist
 Mt. Dew
 Dr. Pepper
 Lemonade
 Iced or Hot Tea
 Acqua Panna
 San Pellegrino
 Coffee - Regular & Decaf
 Cappuccino
 Espresso